

# FRESCOS

Est. 1986

## POR LA TAVOLA

Fried Olives Veneziana... <i>Kalamata &amp; Green Sicilian Olives, lightly breaded and pan fried</i>	\$8.50
Atlantic Cape Calamari... <i>pan-fried, spicy Sicilian Marinara dip</i>	\$13.95
Frescos Grilled Garlic Bread...	\$4.95

## ANTIPASTI

Grilled Basil Stuffed Shrimp... <i>with Prosciutto, Melon and house-made Fig Jam</i>	\$13.50
Point Judith Crab Torta... <i>Lump Crabmeat and Angel Hair Pasta with Roasted Garlic Dijon Aioli</i>	\$12.95
Seafood Salad a la Sardinia... <i>marinated Shrimps, Scallops, Mussels and Calamari infused with a Citrus Tarragon Marinade</i>	\$11.95
Beef Carpaccio... <i>thinly sliced prime Filet rolled with Baby Arugula and Papaya, Pignoli Syrup</i>	\$13.50
Grilled Vegetable Antipasti... <i>Eggplant, Zucchini, Seasonal local Vegetables &amp; flashed-smoked fresh Mozzarella</i>	\$10.95
Sachetti 'Intossicato'... <i>Pasta Purses stuffed with Spinach and Asiago in a spicy Vodka Rosa Sauce</i>	\$12.95
Chef's Bruschetta of the Day...	\$10.95

## INSALATA & ZUPPE

Caprese Salad 'Meta Secca'... <i>half-dried Jersey Tomatoes and Buffalo Mozzarella</i>	\$10.50
Fresh Pear & Jah Farm Field Greens... <i>Gorgonzola and Candied Walnuts, charred Vidalia Vinaigrette</i>	\$10.95
Mediterranean Salad... <i>mixed Local Organic Greens, Feta Cheese, Red Onion, Andalusian Olives, aged Balsamic Vinaigrette</i>	\$9.50
Classic Caesar Salad... <i>Romaine Hearts, house-made Croutons, shaved Parmesan, Classic Dressing</i> ... add Chicken \$6.00 or Shrimp \$8.00	\$9.00
Four Herb Twelve Vegetable Minestrone...	\$8.50
Chef's Soup of The Day...	MP

## CONTORNI

<i>Sautéed Spinach \$6. White Beans &amp; Arugula \$6.</i>
<i>Oven Roasted Red Potatoes \$5. Broccoli Rabe \$6.</i>
<i>Spaghetti Marinara \$7. Meatballs \$9.</i>
<i>Mac &amp; Cheese \$8.</i>

Executive Chef Ido Shapira  
Chef de Cuisine Jonathan Martin

## PASTA

Shrimp and Scallop Pescatore... <i>Jumbo Shrimp &amp; Scallops tossed with Pappardelle Pasta in a Champagne Cream Sauce</i>	\$28.95
Seafood Fra Diavolo... <i>Shrimp, Scallops, Mussels, Clams and Calamari served over hand cut Linguini in a spicy Tomato Sauce</i>	\$28.95
Rigatoni Bolognese... <i>Hearty Meat Sauce of Ground Beef, Veal &amp; Lamb, fresh herbs, shaved Pecorino Romano</i>	\$23.95
Spaghetti Omuntiacata... <i>Prosciutto, toasted Pine Nuts &amp; Garlic, Peas, herbed breadcrumbs, Parmesan, unfiltered Olive Oil Frescos &amp; Red Pepper to taste</i>	\$18.95
Shrimp and Feta Fettuccini... <i>Shrimp sautéed with San Marzano Tomatoes, Feta, Basil, Sambucca splash</i>	\$25.95
Primavera Al Torchio... <i>flower shaped Pasta, local farm Vegetables, fresh Basil Pesto</i>	\$19.95
Handmade Ricotta Ravioli... <i>with creamy Gorgonzola Sauce or Marinara Sauce</i>	\$17.95
Lasagna 'Viso Aperto'... <i>open faced Lasagna with caramelized Mozzarella, house made Meatballs, rustic Bolognese</i>	\$21.95
Frescos Sunday Gravy... <i>three meat sauce with 'Bocce' Meatballs over Bucatini Pasta</i>	\$21.95

## OCEANA & TERRA

Swordfish Piccata... <i>Canyon caught, center-cut Swordfish sautéed in White Wine, Capers, Lemon Butter Sauce</i>	\$28.95
Grilled Yellow-Fin Tuna Medallions... <i>Twin Medallions of fresh Cape May caught Yellow-Fin Tuna with Olive Tapenade and Caper Saffron Aioli</i>	\$27.95
Lemon & Herb Crusted Salmon Fillet... <i>with Sweet Corn Risotto, grilled Asparagus, Citrus Herb Cream Sauce</i>	\$27.50
Chicken Marsala... <i>pan seared Chicken Breasts and Mushrooms in rich Marsala Wine Sauce</i>	\$22.95
Tuscan Short Ribs... <i>slow cooked on the bone with Parmigiano Truffle Polenta</i>	\$28.50
Beef Tagliata... <i>grilled medallions of center cut Filet Mignon drizzled with Rosemary Pepper Oil, oven roasted Red Potatoes and Broccoli Rabe</i>	\$33.95
Veal Chop Saltimbocca... <i>10 oz. on the bone layered with Prosciutto, Mozzarella, fresh Sage</i>	\$32.50
Osso Bucco FRESCO... <i>Veal Shank braised in red wine, Tomatoes and Herbs over Saffron Risotto — limited quantity</i>	MP

## BIBITA

Sparkling and Still Waters / Italian Arranciata and Limonata  
Iced Tea / Iced Coffee / Fountain Sodas