



Appetizers

Fig and Goat Cheese Crostino \$7
with goat cheese, honey & thyme *GFA*

Spinach Artichoke Dip \$8
fresh spinach, artichokes, parmesan &
cream cheese. *GF*

Bruschetta \$7
garden fresh tomatoes, house made mozzarella,
basil and aged balsamic vinegar reduction *GFA*

Shrimp Cocktail \$8
chilled jumbo shrimp and cocktail sauce *GF*

Smoked Mozzarella and Italian Sausage \$7
house made mozzarella and Italian spread
served with Fresco Focaccia *GFA*

Meatballs in Marinara \$9
topped w/ grated pecorino cheese, fresh
basil & parsley

Truffle Fries \$5
thin cut fries seasoned with truffle infused
sea salt *GF*

Lamb Sliders \$8
Sliders with mozzarella, roasted garlic aioli and
fresh mint chutney *GFA*

Chef Board \$12
assortment of cheese, meat, nuts, fruits & bread *GFA*

Salads

House Salad \$7
spring mix, red onion, tomatoes and diced carrots,
cannellini beans, shaved pecorino with fresh herb
vinaigrette *GF* ~ add chicken \$4 add shrimp \$5

Fresco Chef Salad \$12
spring mix, prosciutto, fresh mozzarella, chicken,
onion, cranberries and toasted pecans with
buttermilk Italian dressing *GF*

Fresco Cobb Salad \$9
Romaine lettuce, Bacon, hard-boiled egg, carrots, bleu
cheese crumbles tomatoes, cucumber & avocado *GF* ~
add chicken \$4 add shrimp \$5

Caesar \$8
traditional Caesar dressing and croutons *GF optional*
add chicken \$4 add shrimp \$5

Trout Salad \$12
Arkansas Trout filet, spring greens, red onion,
fried capers, red potatoes, soft boiled egg. *GF*

House Made Dressings

creamy Italian ~ honey red wine vinaigrette ~ bleu cheese

Soup

served with Fresco's own rosemary bread

Tomato Bisque - Cup \$3.5 Bowl \$5 *GF*

du Jour - Cup \$4 Bowl \$6

Sandwiches

All sandwiches served with house made chips & pickles.

Sub seasoned fries \$1.5. Add small house or Caesar salad \$3

Lamb Burger \$11.5
mozzarella, roasted garlic aioli, fresh mint slaw chutney *GFA*

Fresco Burger \$9.5
mozzarella and provolone cheese served with side roasted garlic aioli *GFA*

Italian Sub \$10.5
roast beef, pepperoni, salami, provolone, peppers, fresh whole oregano, creamy Italian
dressing *GFA*

Sicilian Dipper \$10.5
roast beef, roasted red peppers, pepperoncini, grilled onions and mozzarella on white hoagie
served with beefy tomato bouillon. *GFA*

Tuscan Turkey \$9
Panini with sliced turkey, Swiss cheese, slaw and zesty dressing *GFA*

Meatball Sub \$9
lightly spiced meatballs, pesto, mozzarella and pepperoncini on a wheat hoagie

Veggie \$8
grilled eggplant, roasted cauliflower, provolone, greens & smoked mozzarella *GFA*

Old Main \$8.5
black forest ham, Swiss & mozzarella cheeses, basil, spinach & tomatoes dressed with basil
pesto & creamy Italian dressing *GFA*

Italian Herb Grilled Cheese and Cup Tomato Soup \$7 ~ *sub du jour cup \$1 bowl \$2*
fresh Fresco focaccia, house made mozzarella, provolone and soup or side salad

GF = Gluten Free, GFA = Gluten Free Available \$2.5 extra ~ All of our meat is cooked medium well unless directed otherwise.

**Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



Our mozzarella and ricotta cheeses are handmade fresh, in house, by our kitchen. You will taste the difference!

Bread Service \$5

*Hand pressed organic olive oil & balsamic vinegar
with half loaf of Fresco's own rosemary bread.*

Entrées

*all entrées served with small side salads
add side seasonal vegetable \$2.5*

Gnocchi \$12

hand made in house with local sweet potato, fried sage, sausage and shaved pecorino

Meat Lasagna \$14

ricotta and mozzarella, rich marinara and noodles

Veggie Lasagna \$13

made with seasonal vegetables, ricotta and mozzarella, rich marinara

Portobello Ravioli \$14

handmade in house and served in a sherry cream sauce with English peas

Spaghetti with Meatballs \$11

served in a zesty marinara sauce and shaved pecorino

Eggplant Parmesan \$12

local eggplant lightly battered and fried on our rich marinara, topped w/ mozzarella GFA

House Made Dressings

bleu cheese ~ red wine vinaigrette ~ creamy Italian ~ ranch ~ honey mustard

Children's Menu

Burger & Chips \$5 ~ Chicken Tenders & Chips \$5

Grilled Cheese & Chips \$5 ~ Spaghetti & Meatballs \$6

Beverages

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Lemonade, Tea, Coffee \$2

Add Cherry, Raspberry, Peach or Vanilla Flavor Shot \$1

Desserts \$6

Crème Brûlée GF ~ Chocolate Bunt Cake ~ Limóncello Cake ~ Cheese Cake

Gift Cards available ~ GF = Gluten Free, GFA = Gluten Free Available \$2.5 extra
18% gratuity automatically added for parties of 7 or more ~ Gift Cards Available