

Appetizers

NEW! Stromboli \$9

crispy half moon ravioli that envelops a flavorful combination of pepperoni and Italian sausage with a four cheese blend of mozzarella, provolone, ricotta & Romano

NEW! Breaded Popcorn Shrimp \$7

Served with Chipotle Ranch

Chef Board \$13 (Free Appetizer coupon does not apply)
assortment of cheese, meat, nuts, fruits & bread **GFA**

Fig and Goat Cheese with Crostinis \$7

with goat cheese, honey & thyme **GFA**

Spinach Artichoke Dip \$8

fresh spinach, artichokes, parmesan & cream cheese. **GFA**

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**

Lamb Sliders \$9

Sliders with mozzarella, roasted garlic aioli and fresh mint chutney **GFA**

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**

Salads

Fresco Chef Salad \$12

spring mix, prosciutto, fresh mozzarella, grilled chicken, onion, cranberries and toasted pecans **GF**

Fresco Cobb Salad \$9

Romaine lettuce, Bacon, hard-boiled egg, carrots, bleu cheese crumbles tomatoes, cucumber & avocado **GF**

add grilled or fried chicken \$4 add grilled shrimp \$5

Trout Salad \$12

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

House Salad \$7

spring mix, red onion, tomatoes, diced carrots, cannellini beans & pecorino **GF**

add grilled or fried chicken \$4 add grilled shrimp \$5

Caesar \$8

traditional Caesar dressing and croutons **GF optional**

add grilled or fried chicken \$4 add grilled shrimp \$5

• House Made Dressings

bleu cheese ~ honey mustard ~ red wine vinaigrette
creamy Italian ~ ranch ~ chipotle ranch ~ 1000 Island

Soup

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

du Jour - Cup \$4 Bowl \$6

(Changes daily ask server)

Sandwiches / Wraps

All sandwiches & Wraps served with house made chips & petite pickles.

Sub seasoned fries for Chips \$1.5 ~ Sub Salad for Chips \$1.5 ~ Add small house or Caesar salad \$3

Choose Wrap Flavor - sundried tomato, spinach & herb, chipotle, wheat, lettuce leaf

Italian Sub \$10.5 2x the meats add \$3.50

roast beef, pepperoni, salami, provolone, peppers, fresh whole oregano, creamy Italian dressing **GFA**

Sicilian Dipper \$10.5 2x the Roast Beef add \$3

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

Tuscan Turkey \$9 2x the Turkey add \$3

sliced smoked turkey, Swiss cheese, slaw and zesty dressing on toasted wheat-berry bread **GFA**

Old Main \$8.5 2x the Ham add \$2.5

black forest ham, Swiss & mozzarella cheeses, basil, spinach & tomatoes dressed with basil

Meatball Sub \$9

lightly spiced meatballs, pesto, mozzarella and pepperoncini on a wheat hoagie

The Farmer's Market \$8

grilled eggplant, roasted cauliflower, provolone, greens & smoked mozzarella **GFA**

Lamb Burger \$11.5

mozzarella, roasted garlic aioli, fresh mint slaw chutney **GFA**

Fresco Burger 1/2 Lb \$9.5 1 Lb \$13.5~ or Sub Grilled Chicken Breast

house made mozzarella and provolone cheese served with side roasted garlic aioli **GFA**

Veggie Burger \$8

Spiced Black Bean Patty with house made red pepper mayo. Lettuce, tomato, pickle, onions on the side. pesto & creamy Italian dressing

Italian Herb Grilled Cheese and Cup Tomato Soup \$7.5 ~ sub du jour cup \$1 bowl \$2

Focaccia bread, 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 six slices of Fresco's own rosemary bread.

Entrées

*all entrées served with small side salads
add side seasonal vegetable \$3*

Chicken Saltimbocca \$15

chicken breast stuffed with spinach, sundried tomatoes, prosciutto and provolone cheese over fettuccini with sage, garlic, shallots and capers **GFA**

Meat Lasagna \$15

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 sautéed spinach

Stromboli w/Sausage, Peppers & Onions \$14

crispy half moon ravioli that envelopes a flavorful combination of pepperoni, Italian sausage, with a four cheese blend of mozzarella, provolone, ricotta & Romano cheeses with sautéed peppers & onion and sliced smoked Italian sausage

Chicken Marsala \$14

lightly breaded chicken breast on fettuccini served with a Portobello cream sauce **GFA**

Chicken Parmesan \$14

lightly breaded chicken breast on spaghetti noodles served with our homemade marinara and mozzarella cheese **GFA**

Tortellini w/ Grilled Chicken or Smoked Italian Sausage \$12

rainbow cheese Tortellini with grilled diced chicken or smoked Italian sausage in a pan made white wine cream sauce.

Gnocchi \$12

hand made with spinach, bacon, Italian sausage, grape tomato, served with a white cream sauce & topped with grated pecorino

Eggplant Parmesan \$12 - add fettuccini for \$2

local eggplant lightly battered and fried served on marinara & topped w/ mozzarella **GFA**

Spaghetti with Meatballs or Smoked Italian Sausage \$11

served in a zesty marinara sauce and shaved pecorino

Eggplant Parmesan \$12 - add fettuccini for \$2

local eggplant lightly battered and fried served on marinara & topped w/ mozzarella **GFA**

• House Made Dressings •

bleu cheese ~ red wine vinaigrette ~ creamy Italian ~ ranch ~ chipotle ranch ~ honey mustard ~ 1000 Island

Wings **GF**

1. <u>Pick a Size</u>	2. <u>Pick a Sauce</u>	3. <u>Pick a Dressing</u>
8 Pc. \$7.5 1 Sauce	Mild ~ Spicy Buffalo	Bleu Cheese
12 Pc. \$10.5 1 Sauce	BBQ ~ Cajun (dry rub)	BBQ Sauce ~ Ranch
20 Pc. \$16.5 1 or 2 Sauces	Garlic Parmesan	Chipotle Ranch
	Extra Dressing or Sauce 50¢	

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 (Sweet & Un-sweet), Coffee \$2
Add Cherry, Raspberry, Strawberry, Peach or Vanilla Flavor Shot \$1 ~ Perrier Sparkling Water \$1.50

Desserts

Crème Brûlée \$5 **GF** ~ Chocolate Thunder Cake \$7 ~ Cheese Cake \$5 ~ Carrot Cake \$6

Gift Cards available ~ **GF** = Gluten Free, **GFA** = Gluten Free Available \$2.5 extra
20% gratuity automatically added for parties of 7 or more ~ Gift Cards Available