



# Fresco Grill

Out of respect for my tradition, I am proud to offer my customers the finest ingredients available. Our dishes are created in a traditional Italian style using authentic Roman and Tuscan recipes. Let us serve you and enjoy your lunch!

*Buon Appetito,  
Leone*

GF gluten free V vegetarian ♥ vegan

## LUNCH

### ZUPPE SOUPS

#### Zuppa di Funghi V

Wild mushroom soup served with crostini bread

7.50

#### Pasta e Fagioli Toscana V ♥

Cannellini beans and tubetti pasta Tuscan style

7.50

#### Minestrone alla Genovese V ♥

Classic minestrone Genoa style

7.50

### ANTIPASTI APPETIZERS

#### Bruschetta V ♥

Toasted crostini bread topped with diced tomato, garlic and basil

8.00

#### Cocktail di Gamberi GF

Jumbo shrimp (3) cocktail served with tomato, cucumber, onion and tossed with a cocktail sauce

11.50

#### Calamaretti Fritti

"The Best" golden lightly fried calamari served with a side of our authentic spicy marinara sauce

11.00

#### Zucchini Fritti V ♥

Fried zucchini sticks

7.50

#### Caprese della Mamma GF V

Served with Artisan Burrata or Buffalo mozzarella cheese and drizzled with our house balsamic dressing

11.50

#### Carpaccio di Bue GF

Thinly sliced beef tenderloin topped with arugula, shaved parmesan cheese served with our lemon vinaigrette

11.00

#### Melanzane al Forno V

Eggplant breaded and baked with our authentic marinara sauce, layered with mozzarella and topped with parmesan cheese

9.50

#### Carpaccio di Salmone

Thinly sliced rare smoked salmon lightly drizzled with olive oil, capers, lemon and arugula

12.50

### SALADS SERVED WITH A CUP OF SOUP

#### Insalata Fresco GF

Chopped salad with lettuce, tomatoes, bell peppers, onions, capers and a touch of anchovy served with our vinaigrette dressing

13.50

#### Beet Salad V

Organic mixed greens, beets, pine nuts, apples and gorgonzola cheese in a balsamic vinaigrette

9.00

#### Insalata Saporita GF V

Spring mix lettuce, poached pear, walnuts, gorgonzola cheese, served with a kiwi and pear vinaigrette

9.00

16.00 with chicken 18.00 with salmon

#### Insalata di Mare

Seafood salad served cold with seared shrimp, scallops and calamari on a bed of baby spinach with our lemon vinaigrette

17.00

#### Insalata Romana GF V

Our classic Caesar salad with shaved parmesan cheese

8.00

16.00 with chicken 18.00 with salmon

#### Insalata 29 GF

Mamma's "Wedge" salad served with tomato, red onion, crispy bacon and our signature creamy caper and blue cheese dressing

11.50

#### Tonno

Seared herb crusted Ahi tuna on a bed of spring mix lettuce served with our creamy mustard dressing

17.50

#### Cuore di Roma GF

"Leone's Special" hearts of romaine with seared shrimp and scallops served with our Gorgonzola vinaigrette dressing

16.00

### SANDWICHES & BURGERS WITH FRENCH FRIES OR SALAD

#### Panino Filetto

Filet Mignon served with lettuce, tomato, onions, avocado and a light mustard dressing on a baguette

16.00

#### Hamburger alle Verdure

Veggie burger, tomato, lettuce, onion, avocado and Fresco's pesto sauce on a bun

12.00

#### Panino Mamma Club

Turkey, salami, ham, Fontina cheese, tomato, lettuce and onion with a light vinaigrette dressing on a baguette

15.00

#### Hamburger Fresco

Grilled Kobe beef burger, lettuce, tomato, grilled onions, cheese and gorgonzola sauce on a bun

14.00

#### Salmone

Seared wild salmon, tomato, onion, cucumber, avocado and lettuce with tartar sauce on a baguette

16.50

#### Calamari Fresco

Breaded Calamari Steak "Milanese," avocado, lettuce, onions and Fresco's special sauce on a baguette

16.00

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## PASTE E RISOTTI

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### Ravioli di Aragosta

Ravioli stuffed with fresh ricotta cheese and lobster meat in a rosé sauce

**17.00**

### Lasagna alla Fiorentina

Our signature meat lasagna layered with spinach, fresh ricotta cheese and topped with tomato sauce and bechamel

**15.00**

### Cappellini al Pomodoro 🌱

Capellini pasta served with our tomato and basil sauce

**10.50** sm **7.50**

### Spaghetti alla Bolognese

Spaghetti with our classic meat sauce and polpette

**16.00**

### Ravioli di Zucca

Butternut squash ravioli, ricotta, parmesan cheese and finished in a Grand Marnier sauce

**14.00**

### Rigatoni Salsiccia al Forno

Tubular pasta baked with Italian sausage, tomato sauce, mozzarella cheese and basil

**14.00**

### Ravioli al Formaggio di Capra

Goat and parmesan cheese stuffed ravioli, topped with tomato cream sauce and sautéed spinach

**14.00**

### Spaghetti alla Carbonara

Spaghetti pasta tossed with egg yolk and pancetta in a light creamy sauce

**13.50** sm **10.00**

### Risotto Fresco

Italian arborio risotto with creamy wild porcini mushroom sauce

**15.50** sm **12.50**

### Linguine e Vongole

Linguine pasta served with Manila clams in a white wine or tomato sauce

**16.50**

### Fettuccine Alfredo

A creamy white sauce with chicken served over Fettuccine pasta

**13.00**

### Linguine Mare Mosso

Linguine pasta served with clams, mussels and fish of the day in a light fish bouillon, topped with our authentic marinara sauce

**16.50** sm **12.50**

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## PESCE 🐟 FISH

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## CARNE 🍖 MEATS

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### SERVED WITH ROASTED POTATOES & VEGETABLES

### Grilled Salmon 🌱

Wild salmon grilled to perfection

**17.00**

### Lobster

Baked lobster tail served with linguine, clams and mussels, with a checca sauce made from fresh tomatoes, basil and garlic

**32.00**

### Salmone al Vapore

Poached wild salmon served with greens, capers and boiled egg

**17.00**

### Gamberoni "Scampi" Livornese

Large shrimp sautéed Scampi style, Livornese sauce, Kalamata olives, capers and garlic in a marinara sauce

**18.50**

### Calamari Milanese

Pan fried breaded calamari steak "Milanese" style served with piccata sauce; white wine, lemon butter sauce and capers

**16.00**

### Talapia alla Fiorentina

Parmesan crusted Tilapia served over sautéed spinach and vodka cream sauce

**16.00**

### Scallopine Piccata

Sautéed veal scallopine served with a white wine, lemon and caper sauce

**17.00**

### Pork Chop Griglia

Grilled pork chop (14 oz) from our broiler and a choice of gorgonzola or Marsala sauce

**25.00**

### Pollo Parmigiana

Breaded chicken breast served with our authentic marinara sauce and smothered with melted mozzarella cheese

**17.00**

### Pollo Marsala

Chicken breast sautéed with mushrooms and Marsala wine

**16.00**

### Filetto Fresco 🌱

Grilled filet mignon (8 oz) served with a balsamic vinegar reduction

**32.00**

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## VEGETARIAN 🌱 SPECIALTY

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### SERVED WITH MIXED VEGETABLES & ROASTED POTATOES

### Melanzane al Forno

Eggplant breaded and baked with our authentic marinara sauce, layered with mozzarella and topped with parmesan cheese

**14.00**

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## Delicious and Fresh Homemade Desserts

**9.00**

Ask your server for daily selections

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