

Appetizers

Grilled Calamari10 <i>special recipe finished with Olive Oil and Lemon</i>	Smoked Salmon13 <i>Smoked Salmon Served with Goat Cheese, Red Onion and Capers</i>
Carpaccio13 <i>Thinly sliced Tenderloin garnished with Capers, Chopped Onions and shaved Parmigiano cheese</i>	Steamed Clams11 <i>Littleneck clams in a Red Broth</i>
Maine Mussels 11 <i>Sauteed in a Scampi Sauce</i>	Escargot Encroute11 <i>Broiled in Garlic Butter and encased in Puff Pastry</i>

Soups & Salads

Cream of CrabCup 5.75 <i>Our own special recipe garnished with lumps of Crab and a Dry Sherry</i>	Soup of the DayCup 5
Crab Louie13 <i>Jumbo Lump Crab Meat on a bed of Lettuce topped with a delectable Louie Sauce</i>	
Rusticana Salad9 <i>Roasted red peppers with fresh Mozzarella, green onion and Prosciutto with a touch of Balsamic Vinaigrette</i>	
Garden Salad7 <i>Mixed greens with seasonal fresh vegetables topped with Gorgonzola Cheese in our House Balsamic Vinaigrette</i>	
Caesar Salad*8 <i>A house favorite with our homemade dressing*</i>	
California Spinach Salad*8.50 <i>Tender Baby Spinach tossed with Onion, Gorgonzola Cheese, Caramelized Walnuts, and Dried Cranberries in our House Balsamic Vinaigrette*</i>	

*Add Grilled Chicken for 6.95 or Grilled Shrimp for 8.95

Pasta Entrees

All Pasta served with Fresh Bread and Roasted Garlic Olive Oil

Pappardelle Bolognese 18 <i>Wide ribbons of pasta tossed with a hearty Red Meat Sauce</i>	
Ricotta Ravioli 16 <i>Tender Ricotta Cheese Pillows finished in a light Marinara sauce</i>	
Eggplant Involtni18 <i>Thinly sliced Grilled Eggplant rolled and stuffed with Angel Hair Pasta & fresh Parmigiano with Marinara sauce</i>	
Tuscan FIOCCHI19 <i>Delicate Pasta Purses stuffed with Mascarpone Cheese and Pear in a Creamy sauce with Roasted Red Peppers & Pine Nuts, finished with Gorgonzola</i>	
Potato Gnocchi21 <i>Hand rolled potato dumplings delicately tossed with homedmade veal meatballs finished with a touch of red sauce and Tallegio cheese</i>	
Chicken Alfredo23 <i>Boneless strips of Chicken Breast in a rich Alfredo Sauce with baby spinach served over Pappardelle</i>	
Linguine Crema Gamberi 24 <i>Jumbo Shrimp sauteed with pancetta, garlic, asparagus & finished with a creamy tomato sauce with a touch of brandy</i>	
Lobster Fradiavlo29 <i>Tender cold water Lobster Tail in a Spicy Marinara Sauce served over Papperdelle</i>	

Entrées

All Entrées served with Fresh Bread w/ roasted garlic olive oil, and Chef's choice of vegetable & potato unless otherwise noted

Chicken Sorrentino	22
<i>Tender Breast of Chicken topped with Asiago, Tomato, and Basil served with penne marinara</i>	
Rossini Filet	29
<i>An 8 oz. "Black Angus" filet topped with Gorgonzola Cheese finished with a sun dried tomato pesto</i>	
Garlic Rib Eye	36
<i>20 oz. "Black Angus"Steak with our special "Garlic Rub" grilled to order and garnished with Roasted Garlic</i>	
Veal Fresco	23
<i>Tender medallions of Veal sautéed with Mushrooms, Sun dried Tomatoes, and Pine Nuts in a White Wine Demi-glace</i>	
Veal Valdostana	23
<i>Tender medallions of Veal sautéed with mushrooms & thyme topped with asiago cheese and finished with a white wine Demi-glace</i>	
Veal and Lobster	32
<i>Tender scaloppini of Veal and cold water Lobster Tail sautéed with Shallots and Mushrooms deglazed with Champagne and finished with Butter and Cream</i>	
Broiled Crab Cakes	28
<i>Twin cakes of Jumbo Lump Crab with very little filler broiled to perfection. Add \$2.00 for Imperial</i>	
Salmon Pistacchio	26
<i>Pistacchio Encrusted Atlantic Salmon pan sautéed and finished with fresh Basil, fresh Tomatoes, Champagne and Jumbo Lump Crabmeat</i>	
Rockfish Chesapeake	26
<i>Pan seared Rockfish encrusted with Spring Onions and seasoned Herb topping set into a Lump Crab and Rosemary Cream Sauce</i>	

Side Dishes & Add ons

Sautéed Mushrooms	7
Sautéed Asparagus	6
Penne Marinara	6
French Fries	6
Add on Crab Cake	13
Add on Lobster Tail	21

Children's Menu

For children under 12 only

Linguine Bolognese	10
Cheese Ravioli	10
Chicken Finger Platter	10
Fried Shrimp Platter	11

Children's Chicken & Shrimp Platters served with French fries

We enjoy offering you a broad menu, therefore please do not ask us to make any substitutions, thank you!

Plate charge for sharing a dinner is \$4.00
18% gratuity may be added to parties of 6 or more

Thank you for choosing Fresco's this evening!

Join our VIP Eclub to be informed of specials & "Member Only" upcoming events! Please leave your email address with the front desk or go to our website www.ocfrescos.com