

Appetizers

<p>Clams Casino.....10 <i>6 Littlenecks broiled with Peppers, Onions and Bacon</i></p> <p>Grilled Calamari.....10 <i>special recipe finished with Olive Oil and Lemon</i></p> <p>Carpaccio.....13 <i>Thinly sliced Tenderloin garnished with Capers, Chopped Onions and shaved Parmigiano cheese</i></p> <p>Mussels Positano..... 11 <i>Steamed Cultured Mussels in a zesty Marinara Sauce</i></p>	<p>Prosciutto & Mozzarella.....11 <i>Prosciutto, Fresh Mozzarella and Roasted Red Peppers drizzled with a Balsamic Vinaigrette</i></p> <p>Smoked Salmon13 <i>Smoked Salmon Served with Goat Cheese, Red Onion and Capers</i></p> <p>Steamed Clams.....11 <i>12 littleneck clams in a Garlic and White Wine sauce with a touch of Lemon Zest</i></p> <p>Escargot Encroute.....11 <i>Broiled in Garlic Butter and encased in Puff Pastry</i></p>
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Soups & Salads

<p>Cream of Crab.....Cup 5.75 <i>Our own special recipe garnished with lumps of Crab and a Dry Sherry</i></p> <p>Garden Salad.....7 <i>Mixed greens with seasonal fresh vegetables topped with Gorgonzola Cheese in our House Balsamic</i></p> <p>Crab Louie Salad.....13 <i>Jumbo Lump Crab Meat on a bed of Lettuce topped with a delectable Louie Sauce</i></p> <p>Caesar Salad*8 <i>A house favorite with our homemade dressing*</i></p> <p>California Spinach Salad*.....8.50 <i>Tender Baby Spinach tossed with Tomato, Onion, Gorgonzola Cheese, Caramelized Walnuts, and Dried Cranberries in our House Balsamic Vinaigrette*</i></p>	<p>Soup of the Day.....Cup 5</p>
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*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

<p>Fettuccine Bolognese..... 18 <i>Egg nest Fettuccine tossed with a hearty Red Meat Sauce</i></p> <p>Ricotta Ravioli..... 16 <i>Tender Ricotta Cheese Pillows finished in a light Marinara sauce</i></p> <p>Eggplant Involtni.....18 <i>Thinly sliced Grilled Eggplant rolled and stuffed with Angel Hair Pasta & fresh Parmigiano with Marinara sauce</i></p> <p>Tuscan Fiocchi.....19 <i>Delicate Pasta Purses stuffed with Mascarpone Cheese and Pear in a Creamy sauce with Roasted Red Peppers & Pine Nuts, finished with Gorgonzola</i></p> <p>Potato Gnocchi with Filet Tips.....21 <i>Hand rolled potato dumplings in a hearty tomato based sauce simmered with Tender Filet Tips, mushrooms and peas</i></p> <p>Linguine with Shrimp and Crabmeat 24 <i>Jumbo Lump Crabmeat & Jumbo Shrimp tossed with Linguine in a light Red Sauce</i></p> <p>Lobster Fradiavlo 29 <i>Tender cold water Lobster Tail in a Spicy Marinara Sauce served over Fettuccine</i></p>	
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Entrées

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

Chicken Sorrentino	22
<i>Tender Breast of Chicken topped with fresh Mozzarella, Tomato, and Basil</i>	
Rustic Chicken	22
<i>Boneless Chicken Breast sautéed with Roasted Red Peppers, Mushroom, Onion, and Tomato</i>	
Rossini Filet	29
<i>An 8 oz. "Black Angus" filet topped with Grilled Mushrooms & Gorgonzola Cheese finished with a Port Wine Demi-glace</i>	
Garlic Rib Eye	36
<i>20 oz. "Certified 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 and Lobster	market price
<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 Pistachio	26
<i>Pistachio 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>	
Catch of the Day	market price

Side Dishes & Add ons

Sautéed Mushrooms	7
Sautéed Asparagus	6
Penne Marinara	6
French Fries	6
Vegetable of the Day	4
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

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!

To be informed of specials and upcoming events, please leave your email address with the front desk.