

Soups & Salads

Pasta Fagioli fresh ricotta 8

Mixed Baby Greens 6
tomato, cucumber, balsamic

Iceberg Wedge 8
gorgonzola, crumbled pancetta, tomato

Caesar with wood grilled garlic crustini 8

Caprese fresh mozzarella, tomato, pesto 10

Mediterranean 10
baby greens, feta, cucumber, tomato, mixed
olives, onion, balsamic vinaigrette, evoo

Meatball Caesar 11
classic caesar with tomato braised meatball

S Buratta Mozzarella 12
semi-roasted yellow & red tomato, basil pesto,
evoo

Antipasto Platter 16
prosciutto, cheese, frittata, peppadews, roast-
ed red peppers, roasted tomatoes, mixed olives,
white bean puree, mixed greens, crustini

Sides

Jasmine Rice 3 ♦ Meatball 5 ♦
Seasonal Vegetables 4 ♦ Shoestring
Potatoes 4 ♦ Chicken Breast 6
Fire Roasted Asparagus 6

Desserts

Vanilla Ice Cream 6

Imported Hazelnut Gelato 7

S Blueberry Banana Bread
Pudding 8
creme anglaise

Bomba "The Bomb" 8
Imported Italian Gelato dipped in dark
chocolate topped with strawberry confetti

Tiramisu Martini 8
espresso, creme anglaise, lady fingers

House made Chocolate Lava
Cake 8
please allow fifteen minutes for this dessert

S Affagato 9
hazelnut gelato, crumbled almond biscotti,
"drowned" in espresso

S Made to order Seasonal Fruit
Tarte 9
please allow fifteen minutes for this dessert

S Gluten Free Chocolate Lava
Cake 9

Soft Biscotti 3 ea

Coffee & Tea

Italian Roast Coffee ♦ Cappuccino
Espresso ♦ Decaf Coffee
Assorted Herbal Teas

W

elcome to Fresco, a JW Restaurant...consisting of
Fresco...contemporary fusion of Northern
Italian and American cuisine.

DiVine - an intimate Italian Restaurant featuring
Italian Home Cooking and an open kitchen.

Parties to Go - fresh made dinners
for those private parties at home or the office.
& Functions at Fresco - parties of 20 to 150
with customized menus to suit your needs.

*Our motto, "Exceptional Cuisine and Distinctive Spirits".
"Our mission is to provide our guests with a superior level of
service, cuisine and hospitality to create the most
memorable dining experience."*

*Fresco supports local purveyors to insure the freshest of
ingredients; everything on our menu
is made to order and cooked to your liking.*

*We cater to special dietary needs,
please let your server know in advance.*

*Thank you for joining us at Fresco...
we look forward to serving you.*

Jack and the staff at Fresco

Available to take home

*We sell our very own Infused Oil & Balsamic Reduction.
These Italian design bottles are refillable!*

\$12 each
bottle

Refill
\$9 each

*To refill your
Infused Oil &
Balsamic Reduction,
simply bring in
your bottles!*

G Gluten Free ■ **S** House Specialty ■ H - Half ■ F - Full

Fresco

301 Main Street,
East Greenwich, RI 02818

Phone: 401.398.0027
www.frescori.com

Appetizers

Fried Mozzarella Marinara 8

Chicken Roulade 9
stuffed thigh meat with mozzarella, spinach, oven roasted tomato, light marsala

Eggplant Rolletini 9
with risotto, meat, ricotta, marinara

Eggplant Wedges Marinara 9

S Sauteed Rabe &
Tuscan Chicken Sausage 10
roasted garlic

Black & Blue Ahi Tuna 12
seaweed salad, wasabi

S Shrimp & Stemmed
Artichoke Hearts 12
cannellini beans, tomato, evoo, balsamic
reduction

Coconut Shrimp 12
spicy caper mayonnaise

Grilled Sea Scallop &
Shrimp Stack 12
on risotto cake, tomato aioli

Fried Calamari 12
hot cherry peppers, choice of marinara,
balsamic or lemon-garlic butter

S Espresso Braised Short Rib 13
smashed red potato with housemade
espresso steak sauce

Antipasto Platter 16
prosciutto, cheese, frittata, peppadews,
roasted red peppers, roasted tomatoes,
mixed olives, white bean puree, mixed
greens, crustini

Penne H 8 F 16
Pink Vodka Sauce

Risotto & Peas H 8 F 16

Chicken Risotto F 20

Shrimp Risotto F 22

Peasant Purse Pasta H 8 F 17
in light pesto cream sauce

Rigatoni Bolognese H 9 F 18

Tossed Lasagna H 9 F 18
meat sauce, mozzarella

Eggplant Parmesan F 17

Wood Grilled Pizza

Pomarolla
crushed tomato sauce, mozzarella 12

Honey onion, goat cheese, mozzarella 13

Caprese fresh sliced tomato &
mozzarella, basil 14

Chicken pesto, mozzarella, fresh tomato 14

Rabe white bean puree,
crumbled sausage spicy oil 14

Calabrese crushed tomato sauce,
mozzarella, spicy crumbled italian sausage 14

G Gluten free pizza shells available
for any of the above

Focaccia

Meatball marinara 9

Prosciutto fresh mozzarella, sliced tomato 12

Kobe Burger lettuce, tomato
& pommes frites 13

S Black Angus shallot cream sauce 13

Pasta & Risotto

Chicken Parmesan F 18

Baked Pasta F 18
gorgonzola, mozzarella, parmesan,
pecorino romano

Tagliatelli H 10 F 20
rabe, cannellini beans, fresh tomato,
spicy garlic aioli

Butternut Squash Tortellacci
H 10 F 20
carmelized onions, spinach, parmesan
cream sauce

Linguini & Clams H 10 F 20
white wine sauce

Scrod Fradiavolo F 20
with penne

Chicken & Sausage Fradiavolo F 21
linguini

Shrimp Scampi F 22
linguini, white wine, onion, garlic,
cilantro

S Peppered Scallops al Limone
F 24
pappardelle, artichoke hearts, lemon
vodka cream sauce

Seafood Linguini F 24
clams, shrimp, calamari, lightly spiced
tomato sauce

Meat & Fish

Served with Chef's accompaniment of Jasmine Rice
Chef Mashed Potato and Seasonal Vegetable

Chicken Picatta 16
lemon caper butter

Pan Seared Chicken 18
with red pepper, mascarpone sauce

Bell & Evans Farms
Roasted Half Chicken 18

Roast Pork Tenderloin 18
apple chutney

Tilapia Picatta 18
with lemon caper butter

Day Boat Cod 20
baked with seasoned panko bread
crumbs

Grilled Tuna 20
seaweed salad, wasabi

S Acqua Pazza 22
"crazy water" day boat cod, tomato, onion,
cilantro, white wine, cavatelli

Grilled Grand Banks Swordfish 22
lemon garlic butter

Grilled Atlantic Salmon 23
rabe, roasted garlic, pesto cream

Choice NY Strip Steak 23
cooked to order

S Steak Carbone 24
housemade spicy steak sauce

S Veal Chop Milanese 26
gremolata