



FRESCO
by Scotto



NYC RESTAURANT WEEK 2024

DINNER

APPETIZER (CHOOSE ONE)

Caesar Salad

Boquerones, Calabrian breadcrumbs

Grilled Octopus

jalapeno pesto, fingerling potatoes, burst tomato

Eggplant & Zucchini Parmigiana

ricotta, homemade mozzarella, tomato sauce

Mama Scotto's Meatball alla Toscana

provolone, tomato basil sauce, whipped ricotta (additional \$8)

ENTRÉE (CHOOSE ONE)

Rigatoni Bolognese

veal and chicken ragù, Parmigiano Reggiano

Chitarra & Zucchini

zucchini fonduta, lemon zest, herbed breadcrumbs

Berkshire Pork Chop Pizzaiola

double rib chop, petite arugula salad, balsamic glaze (additional \$10)

Swordfish Panzanella

tomato, cucumber, arugula, garlic croutons, sundried tomato pesto

Half Chicken Scarpariello

peppers, onions, spicy chicken sausage

DESSERT (CHOOSE ONE)

Creamy Ricotta Cheesecake

light ricotta torta, fresh whipped cream

Homemade Tiramisu

lady fingers, espresso, vanilla mascarpone

Gelato or Sorbet

Gluten-free spaghetti is the ONLY modification to this menu.

Executive Chef Ben Kacmarcik

\$60 per person

pricing does not include beverages, tax or gratuity



FRESCO
by *Scotto*
DINNER



FOR THE TABLE

Crispy Piadina Bread & Vegetable Focaccia with Dips

Two for 29 or Three for 38

chickpea | sundried tomato-cannellini bean | cod purée (baccalà)

Potato & Zucchini Chips with Gorgonzola Cheese 22

Grilled Pizza Margherita 32

tomato sauce, Bel Paese, Pecorino Romano

Fritto Misto 36

shrimp, calamari, baby octopus, zucchini, marinara

Meat and Cheese Antipasto 59

Truffle Arancini 33

four cheese, roasted garlic-parmigiano aioli

Eggplant & Zucchini Parmigiana 31

ricotta, mozzarella, tomato sauce

APPETIZERS

Grilled Spanish Octopus 31

jalapeño pesto, burst tomato, fingerling potatoes

Caesar Salad 27

Boquerones, Calabrian breadcrumbs

Fresco's Chopped Salad 28

arugula, banana peppers, croutons, Italian dressing

Faroe Island Salmon Tartare 27

cucumber, avocado, fresno peppers, olive oil crisp

Mama Scotto's Meatball alla Toscana 33

also available with housemade chitarra 43

Whole Milk Burrata Caprese 28

basil three ways, marinated tomatoes, garlic croutons

Wedge Salad 27

pancetta, cherry tomato, croutons, gorgonzola dressing

Clams Oreganata 25

lemon-garlic butter, parsley breadcrumbs

HOMEMADE PASTA

Pappardelle Bolognese 42

veal and chicken ragù, Parmigiano Reggiano

Manilla Clam Linguine 39

garlic, white wine, roasted Roma tomato

Zucchini Garganelli 41

zucchini fonduta, lemon zest, herbed breadcrumbs

Pork Sausage Agnolotti 42

pancetta, Parmesan brodo

Chitarra Cacio e Pepe 38

three pepper blend, pecorino

Lobster Carbonara 45

tagliolini, pancetta, fresno peppers

ENTRÉES

Faroe Island Salmon 43

arugula, toasted almond, radish, fennel purée

Green Circle Chicken Scarpariello 45

peppers, onions, spicy chicken sausage

Berkshire Pork Chop Pizzaiola 53

double rib chop, petite arugula salad, balsamic glaze

Dover Sole Francese 66

lemon caper parsley sauce, garlic spinach

Prime Delmonico Steak 81

18 oz boneless ribeye, crispy onions, Barolo sauce

Pan-Seared Branzino 46

arugula, quinoa, roasted Roma tomato

Seared Sea Scallops 56

toasted cous cous, hazelnut salsa verde, cucumber, cherry tomato, cauliflower purée

Veal Chop Marsala 72

16 oz bone-in, mushroom marsala reduction

SIDES 16

Garlic Spinach

Charred Broccoli with Shaved Parmesan

Herb Roasted Fingerling Potatoes

Sautéed Broccoli Rabe

Roasted Cauliflower

Tuscan Fries

Executive Chef Ben Kacmarcik

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FRESCO
by Scotto



NYC RESTAURANT WEEK 2024

LUNCH

APPETIZER (CHOOSE ONE)

Soup of the Day (see server)

Caesar Salad

Boquerones, Calabrian breadcrumbs

Grilled Octopus

jalapeno pesto, fingerling potatoes, burst tomato

Faroe Island Salmon Tartare

cucumber, avocado, fresno peppers, olive oil crisp (additional \$6)

ENTRÉE (CHOOSE ONE)

Rigatoni Bolognese

veal and chicken ragù, Parmigiano Reggiano

Swordfish Panzanella

tomato, cucumber, arugula, garlic croutons, sundried tomato pesto

Chitarra & Zucchini

zucchini fonduta, lemon zest, herbed breadcrumbs

Chicken Cotoletta

tricolore salad, balsamic vinaigrette, Parmesan

Faroe Island Salmon

arugula, toasted almond, radish, fennel purée (additional \$8)

DESSERT (CHOOSE ONE)

Creamy Ricotta Cheesecake

light ricotta torta, fresh whipped cream

Homemade Tiramisu

lady fingers, espresso, vanilla mascarpone

Gelato or Sorbet

Gluten-free spaghetti is the ONLY modification to this menu.

Executive Chef Ben Kacmarcik

\$45 per person

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shrimp, calamari, baby octopus, zucchini, marinara

Grilled Pizza Margherita 32

tomato sauce, Bel Paese, Pecorino Romano

Meat and Cheese Antipasto 59

Potato & Zucchini Chips with Gorgonzola Cheese 22

APPETIZERS

Wedge Salad 27

pancetta, cherry tomato, croutons, gorgonzola dressing

Whole Milk Burrata Caprese 28

basil three ways, marinated tomatoes, garlic croutons

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Eggplant & Zucchini Parmigiana 31

ricotta, mozzarella, tomato sauce

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pancetta, Parmesan brodo

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three pepper blend, pecorino

Lobster Carbonara 45

tagliolini, pancetta, fresno peppers

ENTRÉES

Berkshire Pork Chop Pizzaiola 53

double rib chop, petite arugula salad, balsamic glaze

Faroe Island Salmon 43

arugula, toasted almond, radish, fennel purée

Dover Sole Francese 66

lemon caper parsley sauce, garlic spinach

Chicken Piccata 43

thin medallions, roasted fingerling potatoes, spinach

Steak Caesar 57

12 oz New York strip steak, Parmigiano Reggiano

Veal Milanese 59

arugula, cherry tomatoes, Parmesan

Fresco's Lobster Cobb Salad 51

avocado, gorgonzola, bacon, champagne vinaigrette

Fresco's Burger Americano 27

two smashed signature blend patties, American cheese, caramelized onion, lettuce, pickles, French fries

SIDES 16

Garlic Spinach

Charred Broccoli with Shaved Parmesan

Herb Roasted Fingerling Potatoes

Sautéed Broccoli Rabe

Roasted Cauliflower

Tuscan Fries

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