



NYC Restaurant Week® Winter 2026 DINNER

APPETIZER

Mama Scotto's Meatballs

San Marzano tomato sauce, ricotta, basil

Insalata Caprese

mozzarella di bufala, vine-ripe tomatoes, basil oil

Mixed Greens Salad

sherry vinaigrette

ENTRÉE

Fettuccine Tre Funghi

peas, spinach, porcini, oyster, cremini mushrooms

Faroe Island Salmon

rainbow cauliflower, tomato, spinach, cauliflower purée

Chicken Parmigiana

crispy cutlet, mozzarella, tomato-basil sauce

Veal Piccata

haricots verts, mashed potatoes

Please note any pastas can be made with gluten-free spaghetti.

DESSERT

Homemade Ricotta Cheesecake

a featherlight ricotta torta with a cloud of fresh whipped cream

Homemade Tiramisu

espresso-soaked ladyfingers, luscious mascarpone cream, & cocoa

Lemon Sorbet

\$60 per person



NYC Restaurant Week® Winter 2026 LUNCH

APPETIZER

Seasonal Soup of the Day
please see server

Caesar Salad
crisp romaine, anchovies, garlic breadcrumbs

Prosciutto & Figs
fresh figs, imported prosciutto, balsamic drizzle

ENTRÉE

Rigatoni Bolognese
veal and chicken ragù, parmigiano

Chitarra Cacio e Pepe
three pepper blend, pecorino

Icelandic Artic Char with Salad
arugula, haricots verts, cherry tomatoes, red onions, gigante beans, Calabrian chili sauce

Fresco's Burger Americano
two smashed signature blend patties, American cheese, caramelized onions, lettuce, pickles, French fries

Please note any pastas can be made with gluten-free spaghetti.

DESSERT

Homemade Ricotta Cheesecake
a featherlight ricotta torta with a cloud of fresh whipped cream

Homemade Tiramisu
espresso-soaked ladyfingers, luscious mascarpone cream, & cocoa

Lemon Sorbet

\$45 per person