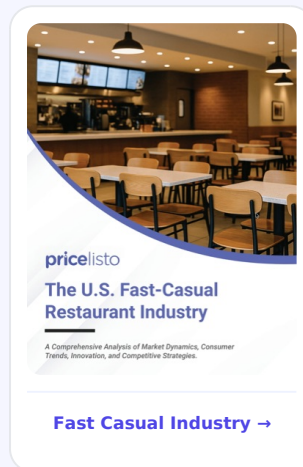




Fresco By Scotto

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

For The Table

ITEM	PRICE
Fritto Misto Shrimp, calamari, octopus, zucchini, lemon, marinara	\$36.00
Potato and Zucchini Chips with Gorgonzola Cheese Potato and Zucchini, with Melted Gorgonzola Cheese	\$22.00

Appetizers and Salads

ITEM	PRICE
Beef Meatball alla Toscana Fontina, parmesan and provolone, whipped ricotta and mascarpone, homemade tomato and basil sauce	\$29.00
Grilled Caesar Salad grilled hearts of romaine, preserved lemon, Parmigiano Reggiano, herbed croutons	\$27.00
Whole Milk Burrata Prosciutto San Daniele, roasted peppers, parmesan crostino, fresh mint	\$29.00
Tuscan Bean Soup vegetable stock, spinach	\$19.00
Eggplant and Zucchini Parmigiana ricotta, homemade mozzarella and tomato basil sauce	\$31.00
Summer Salad Summer time salad	\$30.00
Winter Salad Lola Rosa, gem lettuce, celery root, mushroom, Grana Padano, aged raspberry vinaigrette	\$28.00

Fresco Homemade Pastas

ITEM	PRICE
Duck Pappardelle house-made duck ragu, mushroom, white truffle oil	\$43.00
Chitarra with Beef Meatballs Parmigiano Reggiano, fresh tomato sauce, herbed ricotta	\$34.00
Rigatoni Bolognese Hearty veal and chicken ragu, Parmigiano Reggiano	\$40.00
Manilla Clam Capellini garlic, parsley, white wine and oven roasted Roma tomatoes	\$39.00
Picci Primavera mixed heirloom mushrooms, spinach, shallot, white wine mushroom brodo	\$39.00
Paccheri alla Amatriciana guanciale, tomato ragu, shallots, garlic, pecorino romano	\$38.00

Dinner Entrees

ITEM	PRICE
Rosted Cauliflower Parmigiana pan roasted, house made mozzarella, tomato basil sauce.	\$40.00
Grilled Angus Sirloin Steak sliced, prime cut, arugula tomato agrodolce	\$75.00

ITEM	PRICE
Faroe Island Salmon escarole, saffron braised fennel, gigante beans, parsnip puree (NUT ALLERGY ASK NO NUT)	\$43.00
Fresco Grilled Sausage house blend, sweet Italian sausage filled with cheese and parsley, roasted peppers, onions, butter beans, rapini	\$41.00
Seared Yellow Fin Tuna Panzanella haricot verts, heirloom tomatoes, cucumber, radish, baby arugula, butter beans, herbed croutons, Calabrian-tomato vinaig...	\$48.00
Roasted Double Cut Rack of Lamb Chops charred asparagus, cannellini beans, lemon-caper salsa verde	\$69.00

Side Dishes

ITEM	PRICE
Parmesan Mashed Potatoes creamy mashed potatoes, topped with parmesan cheese then crisped!!	\$16.00
Sauteed Spinach	\$16.00
Burnt Broccoli Parmigiano Very Spicy!!!	\$16.00
Sauteed Broccoli Rabe Sauteed Garlic and Oil	\$16.00
Roasted Cauliflower	\$18.00
Tuscan Fries	\$16.00
Creamy Polenta	\$18.00

Dessert

ITEM	PRICE
Tiramisu LADY FINGES DIPPED IN ESPRESSO, VANILLA MASCARPONE CREAM, POWERED COCOA	\$18.00
Creamy Ricotta Cheesecake light ricotta torte with fresh whipped cream	\$18.00