



fresco is committed to using local, seasonal produce whenever possible, sourcing many of our products from the dane county farmers' markets and local farms.

please check back as our menu changes frequently // updated may 2010

starters

seared sashimi grade scallops 12
mascarpone polenta, nueske's bacon,
aged balsamic reduction

prince edward island mussels 12
dijon, white wine, saffron, shallot, cream

lamb "sliders"* 9
cornichon & beet aioli,
apple-napa cabbage slaw

sweet pea risotto cakes 9
fresh pea vine, lemon vinaigrette,
minted pea coulis

shrimp diablo 10
garlic, chili, lime, jicama-orange salad

seared sashimi grade tuna* 12
seared rare ahi tuna, nicoise-style
potato salad, tarragon-caper aioli

soup and salad

caesar salad 6
chopped romaine heart, baby dill,
crisp parmesan cheese,
creamy garlic dressing,* anchovy

asparagus & frisee salad 7
grilled asparagus, frisee, mixed greens,
poached egg,* bacon lardon,
toasted panko, basil vinaigrette

bibb wedge salad 6
bacon, cucumber, carrot, egg,
feta, buttermilk dressing

farmers' market salad 7
mixed greens, seasonal market vegetables,
chevre, balsamic vinaigrette

spring vegetable soup 5
homemade chicken broth,
herb semolina dumpling

entrees

chicken fresco 19
coconut, lime & jalapeno broth, red potato, fresh spinach, carrot, andouille sausage, cilantro

tomato-braised beef short rib pasta 18
penne, spring vegetables, fresh tomato sauce, pesto, parmesan cheese

seared duck breast* 24
savoy cabbage, fingerling potato, red bell pepper, fresh orange, honey brown butter glaze

lamb lollipop chops* 29
orzo, zucchini, tomato, red onion, roasted red pepper,
red wine & roasted garlic vinaigrette, basil pistou

cioppino pasta 26
scallops, shrimp, mussels, halibut, salmon, clams, linguine, spiced tomato broth

alaskan halibut 26
spicy carrot & ginger risotto, apricot white wine sauce, pea vine, fresh mint oil

grilled norwegian salmon 22
cream cheese & smoked salmon-stuffed dill crepe, cucumber tzatziki, baby greek salad

dry aged new york strip* 29
roth kase buttermilk blue cheese & bacon compound butter,
sauteed asparagus, caramelized onion-horseradish mashed potato

sheep's milk ricotta cheese gnocchi 17
sheep's milk ricotta, seasonal vegetables, brown butter herb cream

*eggs served poached, tuna, pork, lamb, hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.