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Our Family of Restaurants*

*Fresco Trattoria*

*Restaurant & Bar  
264 Carlsbad Village Drive, Carlsbad, Ca, 92008  
Tel: (760) 720 3737  
Since 1999*

*Fresco Trattoria*

*Cucina Italiana  
3263 Camino De Los Coches, La Costa, Ca, 92009  
Tel: (760) 479 1525  
Since 2006*

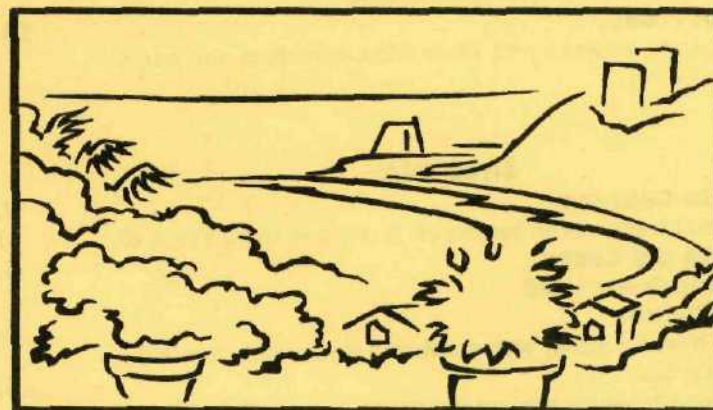
*Fresco Grill*

*Wine Bar*

*International Cuisine  
5256 S. Mission Ave., Bonsall, CA, 92003  
Tel: (760) 631 1944  
Now Open*

**www.frescorestaurants.com**

*Fresco Grill  
WineBar*



**TAKE OUT MENU**

**For Take-Out  
Call 760.631.1944**

**5256 S. Mission Ave.  
Bonsall, Ca, 92003**

**www.frescorestaurants.com**

**Let us cater your next event!**

## Antipasti

<b>Bruschetta Italiana</b>	<b>5.00</b>
Garlic toasted bread topped with fresh chopped tomatoes and buffalo mozzarella	
<b>Minestrone della casa</b>	<b>5.00</b>
Classic Italian fresh vegetable soup with pasta	
<b>Melanzane Parmigiana</b>	<b>6.00</b>
Fresh eggplant fried in extra virgin olive oil, baked in a marinara sauce, and mozzarella cheese	
<b>Scampi Fresco</b>	<b>11.00</b>
White shrimp sauteed with white wine, tomatoes and herbs	

## Insalate

<b>Insalata Caprese</b>	<b>7.00</b>
Fresh Mozzarella, sliced tomatoes, basil, and extra virgin oil	
<b>Insalata dei Cesari</b>	<b>5.00</b>
The classic Caesar salad	
<b>Mista Novella</b>	<b>5.00</b>
Organic mixed greens, with raspberry vinaigrette dressing	
<b>Insalata Spinaci</b>	<b>6.00</b>
Fresh spinach leaves shaved Parmesan cheese, light lemon in mustard dressing	
<b>Insalata Noci</b>	<b>6.00</b>
Mixed baby greens, walnuts, poached pears, and Gorgonzola cheese in raspberry vinaigrette	
<b>Insalata Toscana</b>	<b>10.00</b>
Mixed greens, grilled chicken, avocado, Gorgonzola, prosciutto, Balsamic vinaigrette	
<b>Fresco 29</b>	<b>6.00</b>
Baby spinach, sliced avocado and tomato in Balsamic dressing	

## For the Kids

<b>Penne Pomodoro</b>	<b>5.00</b>
Penne pasta with tomato sauce	
<b>Fettuccine Alfredo</b>	<b>5.00</b>
Classic fettuccine pasta with Alfredo sauce	
<b>Maccaroni and cheese</b>	<b>5.00</b>
Rigatoni pasta in a creamy tomato sauce	
<b>Chicken Fingers</b>	<b>5.00</b>
Classic chicken fingers	

## Paste

<b>Penne al Mascarpone</b>	<b>14.00</b>
Penne pasta with mascarpone cheese, bacon bits and sundried tomatoes	
<b>Rigatoni con salsiccia</b>	<b>13.00</b>
Baked tubular pasta with Italian sausage, tomato sauce and parmesan cheese	
<b>Fettuccine Alfredo con Pollo</b>	<b>14.00</b>
Flat noodles saute'ed in a classic Alfredo sauce with chicken	
<b>Linguine con polpette</b>	<b>13.00</b>
Linguine pasta with meat balls	
<b>Linguine Mare Mosso</b>	<b>18.00</b>
Linguine pasta, clams, mussels, calamari, shrimp and mixed fish, in a light fish bouillon and tomato sauce	
<b>Ravioli al Formaggio di Capra</b>	<b>15.00</b>
Goat cheese and Parmesan cheese stuffed ravioli with tomato cream sauce and fresh spinach	
<b>Ravioli di Carne alla Bolognese</b>	<b>14.00</b>
Hand-made ravioli stuffed with ricotta and beef topped with meat sauce	
<b>Linguine alle vongole white/red</b>	<b>14.00</b>
Linguine pasta tossed with fresh manila clams in a white wine reduction or fresh tomato sauce	

## Secondi

<b>Salmone Fresco alla Griglia</b>	<b>17.00</b>
Fresh Atlantic salmon grilled to perfection	
<b>Tilapia Fiorentina</b>	<b>19.00</b>
Parmesan cheese crusted and breaded served in a white vodka sauce over sauteed spinach, served with goat cheese ravioli in a pink sauce	
<b>Pollo alla Parmigiana</b>	<b>16.00</b>
Chicken breast with fresh tomato, mozzarella and basil	
<b>Pollo Millegusti</b>	<b>16.00</b>
Chicken breast stuffed with imported cheese, spinach and asparagus in a porcini mushroom sauce	
<b>Pollo Sinatra con Salsiccia</b>	<b>17.00</b>
Grilled chicken breast with Italian sausage, bell pepper onions, in a white wine reduction	
<b>Scaloppine al Marsala</b>	<b>17.00</b>
Sauteed veal scaloppine and mushrooms in a Marsala wine sauce	
<b>Scaloppine alla Parmigiana</b>	<b>17.00</b>
Veal scaloppine with fresh tomato, mozzarella and basil	
<b>Scaloppine Piccata</b>	<b>17.00</b>
Veal scaloppine saute'ed in a lemon caper white sauce	