

# IL FRESCO

845 398 0200

15 Kings Highway  
orangeburg, New York 10962

## Lunch

monday thru friday 11:30 am – 2:30 pm

## Dinner

monday thru thursday 5 pm – 10 pm

friday 5 pm – 11 pm

saturday 5 pm – midnite

sunday 3 pm – 9:30 pm

## LUNCH

Lunch Served 11:30-2:30

Fresh Fish Of The Day

Monday Thru Friday

Found On Our Specials

## What You Can Start With

### Mozzarella In Carozza

smoked mozzarella between sliced Italian bread dipped in egg and fried, served with our own tomato sauce for dipping \$9.95

### Calamari Fritti

deep fried fresh squid, served with our sweet, medium or hot sauce for your liking \$9.5

### Shrimp Cocktail

four jumbo shrimp, chilled and served with cocktail and spicy mustard sauce \$9.5

### Mozzarella Compagnola

fresh mozzarella, tomatoes, roasted peppers, basil, drizzled with extra virgin olive oil, balsamic vinegar, garlic toast \$7.95

### Cassatta De Verdure

terrine of grilled eggplant, zucchini, roasted pepper, with melted fresh mozzarella, extra virgin olive oil, and aged balsamic \$7.95

### Antipasto Misto

soppressata, prosciutto, mortadella, capocollo, ham, salami, Grana Padana parmigiana, provolone, stuffed cherry pepper \$12.95

### Light and Hearty Salads

Insalata Siciliana breaded chicken breast, bed of romaine, arugula and raddichio with soppressata, fresh mozzarella, house vinaigrette \$10.95

### Carne Giapponese

rolled/broiled sliced sirloin steak w/ scallions, vegetable spring roll, fresh mozzarella with prosciutto, over mixed green salad \$10.95

### Grilled Chicken And Shrimp

chargrilled chicken breast and four jumbo shrimp over romaine, endive and raddichio with your choice dressing \$12.95

### Insalata De Calamari

boiled, chilled fresh squid marinated with our lemon vinaigrette and served over a bed of romaine, endive and raddichio \$9.95

### Insalata Al Piccolo Jake

arugula w/ goat cheese wrapped in prosciutto, endive, cherry tomatoes, extra virgin olive oil, fruit flavored balsamic \$8.95

### Insalata Della Casa

Large house salad with mesclun, romaine, Belgian endive, cherry tomatoes and cucumbers \$6.95

### Casseroles Al Forno

all topped with tomato sauce and mozzarella, baked al forno and served with our house salad

### Lasagna

layered lasagna pasta between ricotta cheese and ground beef \$10.95

### Ziti Al Siciliana

tube shaped pasta, sliced eggplant, and ricotta \$10.95

### Manicotti Con

Spinachi rolled pasta sheets stuffed with ricotta cheese and spinach \$9.95

### Eggplant Parmigiana

lightly battered and layered eggplant \$9.95

### Baked Ziti

traditional tubed shaped pasta casserole \$9.95

### Eggplant Rollatini

tender eggplant, lightly battered, folded with ricotta cheese \$10.50

## Sandwiches

### Prosciutto E' Mozzarella Sandwich

fresh mozzarella, prosciutto, roasted peppers, plum tomatoes, basil, extra virgin olive oil and balsamic \$9.75

### Peppers N Eggs Sandwich

julienne red and green peppers in a classic Italian Style Frittate \$6.95

### **Veal Parmigiana Sandwich**

classic breaded veal cutlet topped with tomato sauce and mozzarella \$8.25

### **Sausage and Peppers Sandwich**

sliced sausage, sweet peppers, basil, onions in a tomato sauce with a touch of wine, melted mozzarella optional \$7.95

### **Grilled Eggplant Sandwich**

grilled thin sliced eggplant, roasted peppers, zucchini, tomatoes, arugula, goat cheese, extra virgin olive oil, balsamic \$8.75

### **Chicken Parmigiana Sandwich**

classic breaded chicken breast topped with tomato sauce and mozzarella \$7.25

### **Tunafish Sandwich**

homestyle tunafish with bermuda onions, tomatoes and arugula \$6.95

### **Fresco Burger**

12 ounce chargrilled burger, served on kaiser roll with steak fries, lettuce, tomato, pickle \$7.25 Cheeseburger \$7.95

## Pastas Al Dente

### **Rigatoni Bolagnese**

grounded chicken, beef and veal tomato sauce with a slight touch of cream \$11.95

### **Penne Al Filetto Di Pomodori**

pen shaped pasta in a fresh plum tomato sauce with basil, and onions \$10.95

### **Fusilli Al Fresco**

corkscrew pasta, uncooked diced plum tomatoes, basil, fresh mozzarella, bermuda onions, grated cheese, extra virgin olive oil \$10.95

### **Ravioli**

cheese or spinach pasta pillows with our own tomato sauce \$9.95

### **Linguine Con Vongole**

flat thin pasta with a chopped fresh white clam sauce \$11.95

### **Fettucine Alfredo**

flat noodles in a cream sauce with grated cheese, egg yolk, butter and sprinkled grated nutmeg \$9.95

### **Pasta E' Fagioli**

hearty soup made with short tube shaped pasta, cannellini beans, prosciutto and a touch of tomato \$7.5

## Favorites

all of our Favorites are served with a house salad

### **Steak Bruschetta**

grilled Italian bread with garlic and olive oil, topped with sliced Filet Mignon, chopped plum tomatoes, basil, bermuda onions \$15.95

### **Chicken Alla Rita**

boneless strips of chicken breast dipped in egg and sauteed with broccoli, shrimp and mushrooms in a white wine sauce \$15.95

### **Veal Parmigiana Entree**

breaded veal cutlet topped with tomato sauce and mozzarella \$16.95

### **Polpette Di Granchi**

two jumbo lump crabcakes w/ panko bread crumbs, tartar sauce, spicy mustard drizzle, with vegetables or french fries \$14.95

### **Chicken Fresco**

breaded chicken breast, melted fresh mozzarella, diced plum tomatoes, basil, bermuda onions, extra virgin olive oil, balsamic \$14.95

### **Shrimp And Calamari Marinara**

shrimp and calamari in a fresh plum marinara sauce with garlic, fresh herbs and a touch of wine \$16.95

### **Chicken Parmigiana Entree**

breaded chicken breast topped with tomato sauce and mozzarella \$14.95

## DINNER

### ANTIPASTI

#### **ZUPPE DE VONGOLE \$12.50**

Whole little neck clams in a fresh plum tomato stew with garlic, basil and a touch of white wine

#### **INVOLTINI DE MELENZANE \$8.25**

Tender eggplant rolled with ricotta cheese, topped with tomato sauce and mozzarella

#### **MOZZARELLA COMPAGNOLA \$8.95**

Fresh mozzarella, plum tomato, roasted peppers, garlic toast, basil and extra virgin olive oil

#### **CALAMARI FRITTI \$9.95**

Fried fresh squid served with your choice of sweet. medium or hot sauce for dipping

**COCKTAIL DI GAMBERI** \$11.95

Four jumbo shrimp, chilled and served with cocktail and spicy mustard sauce

**CASSATA DI VERDURE** \$8.95

Terrine of grilled eggplant, zucchini and roasted pepper topped with melted fresh mozzarella, aged fruit flavored balsamic vinegar and extra virgin olive oil

**POLPETTE DI GRANCIA ALL'AMERICANA** \$14.25

Two jumbo lump crab cakes coated in panko breadcrumbs, served with homemade tartar sauce and a spicy mustard drizzle

**CARNE ALLA MODE GIAPPONESE** \$11.95

Rolled sliced sirloin and scallions marinated in ginger, rice wine, and extra virgin olive oil and broiled. Served w/ homemade vegetable spring roll, homemade mozzarella with prosciutto and served over a bed of arugula and endive leaves

**ANTIPASTO MISTO DI FRANCESCO** \$13.95

Frank's "antipasto speciale" w/ provolone cheese, prosciutto, hot soppressata, mortadella, genoa salami, hot capocollo, marinated mushroom, chick peas, stuffed cherry pepper, grana padana cheese and cherry tomatoes

## INSALATE, ZUPPE, E' VEGETALI

**INSALATA MISTA**

Small \$3.50 Large \$6.95  
Mixed mesclun and romaine salad

**INSALATA AL PICCOLO JAKE** \$8.95

Arugula and goat cheese wrapped in prosciutto, belgium endive, and cherry tomato with an aged fruit flavored balsamic vinegar and extra virgin olive oil

**BRODO DI POLLO** \$4.95

Homemade chicken soup with pasta

**STRACCIATELLA ALLA ROMANA** \$4.95

Italian style egg and spinach soup in a chicken broth with grated parmesan cheese

**BROCCOLI STRASCINATO** \$6.25

Sautéed broccoli with garlic and olive oil

**BROCCOLI RAPA** \$6.95

popular bitter Italian greens sautéed in garlic and olive oil

## PASTAS AL DENTE

ALL OF OUR PASTAS ARE AL DENTE & SAUCES MADE TO ORDER

**FARFALLE CON VODKA** \$12.95

Bow tie shaped pasta served in a pink cream sauce with vodka and a hint of spiciness

**RIGATONI AL BOLOGNESE** \$12.95

Tubular shaped pasta in a grounded chicken, veal and beef tomato sauce with a dash of cream

**RIGATONI CON POMODORI E' BASILICO** \$12.95

Tubular shaped pasta in a fresh plum tomato sauce with onions, fresh basil and extra virgin olive oil

**PENNE ALL'ARRABIATTA** \$14.50

Pen shaped pasta in a spicy plum tomato sauce with prosciutto, fresh mozzarella, grated cheese, hot peppers and fresh basil

**FUSILLI FRESCO** \$11.95

A warm pasta dish with fresh corkscrew pasta tossed with raw uncooked diced plum tomatoes, fresh mozzarella, Bermuda onions, fresh basil, grated parmesan and extra virgin olive oil

**BUCATINI AMATRICIANA** \$13.95

Long hollow thick pasta in our tomato sauce with grated cheese, onions and prosciutto

**FETTUCINE ALFREDO** \$12.95

Long flat noodles in a cream sauce, with grated cheese, butter, egg yolk and a dash of nutmeg

## POLLO

**POLLO PARMIGIANA** \$15.25

Breaded chicken breast topped with tomato sauce and mozzarella

**POLLO FIORENTINA** \$18.95

Boneless chicken breast stuffed with spinach and prosciutto, dipped in egg and sautéed in olive oil and served with a marsala wine and mushroom sauce

**POLLO CAPRESE** \$18.95

Strips of boneless chicken breast with tri colored fresh bell peppers, sweet sausage and mushrooms in a sherry wine sauce

**POLLO FRESCO** \$17.95

Boneless breaded chicken breast with melted fresh mozzarella and topped with diced uncooked plum tomatoes, bermuda onions, and basil with olive oil and balsamic vinegar

**POLLO, PATATE E' ROSEMARINO** \$18.95

Strips of boneless chicken breast, potatoes, prosciutto sautéed in olive oil and served in a sherry wine and rosemary sauce with fresh basil

## VITELLO

### **COTOLETTE ALLA PARMIGIANA** \$17.95

Breaded veal cutlet topped with tomato sauce and mozzarella

### **SCALLOPINE ALLA SALTIMBOCCA** \$18.95

Thin sliced top round veal, layered with prosciutto, served in a reduced marsala wine sauce over a bed of spinach

### **SCALLOPINE ALLA PIZZAIOLA** \$18.95

Thin sliced top round veal, mushrooms, peppers and garlic sautéed in olive oil with a light tomato and white wine sauce

### **COSTOLETTA DI VITELLO AI FERRI** \$32.95

Broiled double cut veal chop loin served over a bed of sauteed spinach with broiled mushroom caps

## PESCE

THE FRESH CATCH OF THE DAY WILL BE FOUND ON OUR SPECIALS

### **GAMBERI CAPESANTE, LANGOSTINO ALL MARCO POLO** \$26.95

Asian style dish with shrimp, scallops and lobster tail sautéed with julienne red peppers, carrots, mushrooms and snowpea pods with olive oil, garlic and ginger

### **GAMBERI ALLA PARMIGIANA** \$18.95

Breaded jumbo shrimp on the tail topped with tomato sauce and mozzarella and baked

### **GAMBERI E' CALAMARI MARINARA** \$19.95

Sautéed shrimp and calamari in a fresh plum marinara sauce with garlic, olive oil, fresh herbs and a touch of wine

## MAIALE, MANZO, AGNELLO

WE DO NOT RECOMMEND ORDERING BEEF, LAMB OR VEAL CHOPS PREPARED MORE THAN MEDIUM. PLEASE ALLOW AMPLE TIME FOR ANY TEMPERATURE MORE THAN MEDIUM.

### **SALSICCE, PATATE E PEPERONI ALL CAMPAGNA** \$16.95

Sweet Italian sausage, potato, tri colored peppers, and onions sautéed in olive oil with white wine and basil

### **SALSICCE CON CIMI DI RAPA E POMODORI SECA** \$17.95

Sweet Italian sausage, broccoli rapa and sundried tomato sautéed in garlic and olive oil

### **FETTINE DI MAILE DELLA CASA** \$17.95

Center cut pork loin wrapped in prosciutto, sautéed in olive oil and served in a reduced marsala wine and balsamic vinegar sauce with granny apples and raisins

### **FILETTO DI BUE ALL GRIGLIA** \$29.95

12 ounce filet mignon, char-grilled over an open flame, served with duchess potato and a medley of steamed vegetables

### **BISTECCA ALLA GRIGLIA** \$28.95

24 ounce sirloin strip, char-grilled over an open flame and served with steak fries and medley of steamed vegetables

### **COSTOLETTE DI AGNELLO ARROSTO** \$26.95

T-bone lamb chops, broiled and served with rosemary infused au jus, duchess potato and a medley of vegetables

## Dear Friend

Welcome to IL FRESCO. We prepare all of our items from scratch when they are ordered, using only the freshest ingredients. All of our meat and fish entrees are served with our house salad, unless otherwise specified on the menu. Our staff will appreciate your patience this evening while we prepare your dinner.

IL FRESCO is a restored 1728 farmhouse located in rockland county. Feel free to roam through this historic, revolutionary era building, heated by several fireplaces during those cold northeast winters and opening up to our peaceful outdoor terrace during those serene summer evenings. Our antique wine cellar is open during the fall and winter for dining. If you are interested in having us host your next event, please inquire within. My family and I hope your stay with us is a relaxing and enjoyable one as we prepare your dinner the way it was meant to be, in the tradition of our family and our heritage. Remember, our home is your home.