

Fresco by Scotto

34 E 52nd St Between Park and Madison 10022-5914 · +12129353434 · Updated: Jan 14, 2026

[View online menu](#)



DESSERT MENU 1

Fresco Party Parade

\$50.00

A dazzling parade of assorted desserts for the table Shots, or your choice of Prosecco or Moscato Shooting sparkler candles Your song of choice blasting through the room Dancing, singing, and over-the-top celebration A personalized sign for your guest of honor

DOLCI 8

Homemade Ricotta Cheesecake

\$19.00

a featherlight ricotta torta with a cloud of fresh whipped cream

Meringue Ice-Cream Sandwich

\$22.00

gluten-free meringue cookies embrace velvet mascarpone ice cream

Homemade Tiramisu

\$18.00

espresso-soaked ladyfingers, luscious mascarpone cream, & cocoa

Banana Pudding

\$21.00

layers of banana slices, silky custard, caramel, & fresh whipped cream

Soft Serve al Fresco

\$19.00

house-made soft serve in Pistachio or Dubai chocolate swirl optional toppings: caramel dots, chocolate chips, & whole pistachios

Bomboloni (Dinner Only)

\$24.00

gluten-free, sugar-dusted Italian donuts served warm with caramel & vanilla bean dipping sauces

Seasonal Berry Tart

\$20.00

baked and simply served to let the fruits' natural sweetness shine

Artisanal Gelato & Sorbetto

\$19.00

Italy's finest frozen creations—ask about our seasonal flavors

FINE TEAS BY TEA FORTÉ 5

Green Jasmine

Earl Grey

English Breakfast & Decaf

Moroccan Mint

Chamomile

ILLY COFFEE SELECTIONS 4

Coffee

Cappuccino

Espresso

Latte

FOR THE TABLE 8

Grilled Flatbread with Dips \$32.00

chickpea hummus | tomato-cannellini bean | baccalà purées

Fresco’s Signature Chips \$22.00

potato & zucchini chips, gorgonzola cheese

Mama Scotto’s Meatball \$33.00

provolone, tomato basil sauce, whipped ricotta

Fritto Misto \$36.00

shrimp, calamari, baby octopus, zucchini, marinara

Seasonal Vegetable Platter \$39.00

eggplant, zucchini, Roma tomatoes, fennel, asparagus

Mama’s Misti Antipasto \$47.00

selection of imported cured meats & aged cheeses

Grilled Pizza Margherita \$32.00

tomato sauce, bel paese, pecorino romano

Truffle Arancini \$33.00

four cheese, roasted garlic-parmigiano aioli

APPETIZERS 8

Eggplant & Zucchini Parmigiana \$31.00

ricotta, mozzarella, tomato sauce

Caesar Salad \$27.00

Boquerones, Calabrian breadcrumbs

Whole Milk Burrata \$28.00

ratatouille, pesto, crostini

Faroe Island Salmon Tartare \$27.00

Calabrian chili, cucumber, avocado, olive oil crisp

Artichoke Salad \$29.00

arugula, celery, cremini, parmigiano, citrus dressing

Clams Oreganata	\$23.00
lemon-garlic butter, parsley breadcrumbs	
Heirloom Beet Carpaccio	\$27.00
goat cheese, pistachio pesto, citrus, mache	
Grilled Octopus	\$31.00
fingerling potatoes, fennel, cherry tomatoes, romesco	

HOMEMADE PASTA 6

Rigatoni Bolognese	\$42.00
veal and chicken ragù, parmigiano	
Tagliolini Fra Diavolo	\$45.00
shrimp, light spicy seafood tomato sauce	
Linguine alle Vongole	\$39.00
Manila clams, roasted tomato, white wine, garlic	
Larry’s Capellini Primavera	\$39.00
zucchini, preserved lemon, toasted breadcrumbs	
Chitarra Cacio e Pepe	\$38.00
three pepper blend, pecorino	
Duo Cavatelli	\$44.00
pork fennel sausage ragù, broccoli rabe, breadcrumbs	

ENTRÉES 8

Pan-Seared Branzino	\$46.00
arugula, quinoa, roasted Roma tomato	
Filet Mignon al Marsala	\$72.00
10 oz filet, spinach, mushroom marsala reduction	
Veal Chop	\$79.00
broccoli rabe	
Seared Sea Scallops	\$56.00
fregola, pancetta, beech mushroom, peas, parsnip purée	
Dover Sole Francese	\$66.00
lemon caper parsley sauce, sautéed spinach	
Chicken Scarpariello	\$45.00
peppers, onions, spicy chicken sausage	
Faroe Island Salmon	\$44.00
rainbow cauliflower, tomato, spinach, cauliflower purée	

Fresco Prime Ribeye	\$81.00
16 oz, mushrooms	

SIDES 6

Charred Broccoli with Shaved Parmigiano	\$16.00
Sautéed Spinach	\$16.00
Asparagus	\$16.00
Sautéed Broccoli Rabe	\$16.00
Roasted Cauliflower	\$16.00
Parmesan Mashed Potatoes	\$16.00

APPETIZER 5

Soup of the Day	
Eggplant & Zucchini Parmigiana	
ricotta, mozzarella, tomato sauce	
Caesar Salad	
Boquerones, Calabrian breadcrumbs	
Mama Scotto’s Meatball alla Toscana	
provolone, tomato basil sauce, whipped ricotta	
Whole Milk Burrata	
ratatouille, pesto, crostini	

ENTRÉE 7

Rigatoni Bolognese	
veal and chicken ragù, parmigiano	
Chicken Scarpariello	
peppers, onions, spicy chicken sausage	
Chitarra Cacio e Pepe	
three pepper blend, pecorino	
Pan-Seared Branzino	
arugula, quinoa, roasted Roma tomato	
Dover Sole (\$20 supplemental charge)	
lemon caper parsley sauce, sautéed spinach	
Linguine alle Vongole	
Manila clams, roasted tomato, white wine, garlic	

Filet Mignon al Marsala (\$25 supplemental charge)

10 oz, spinach, mushroom marsala reduction

DESSERT 3

Homemade Ricotta Cheesecake

a featherlight ricotta torta with a cloud of fresh whipped cream

Banana Pudding

layers of banana slices, silky custard, caramel, & fresh whipped cream

Homemade Tiramisu

espresso-soaked ladyfingers, luscious mascarpone cream, & cocoa dusting