



EUROPEAN INSPIRED
CUISINE & WINE BAR

*Dinner
Menu*

One Wexford Square
Wexford, PA 15090
724.935.7550

Serving Dinner Nightly

Tues—Thurs 4 pm—9 pm
Fri—Sat 4 pm—11 pm

Sunday Brunch 10:30am—2 pm

Closed Monday

www.frescospittsburgh.com

Appetizers

Battered Butterflied Shrimp, Spicy Tupelo Honey Sauce, Cabbage Slaw \$ 5.95

Mediterranean Crab Dip, Rustic Flat Breads \$ 6.95

Two Petite Jumbo Lump Crab Cakes—Sauce Duo - Peppadew Aioli, Cucumber Sauce \$ 7.95

Seared Tuna Bites —Black and White Roasted Sesame Seeds, Wasabi Sauce, Spicy Soy Sauce \$ 7.95

Trio of Dips — Red Pepper Hummus, Cannellini Bean Spread, Shrimp Spread, Fresh Vegetables, Crackers \$ 6.95

Castanet Potatoes—Deep fried Yukon Gold Potatoes, Asiago Cheese, Pancetta
Spicy Red Pepper Aioli, Sour Cream \$ 8.50

Fritto Misto—Battered Fresh Vegetables, Cucumber Sauce. \$ 6.95

French Onion Soup—Herb Croutons, Provolone, Parmesan Cheese \$ 3.95

Soup du Jour—House Made Daily \$ 3.50

Salads

Goat Cheese Salad—Spring Lettuces, poached Asparagus, Tomatoes, Kalamata Olives,
Pine Nuts and Herbed Goat Cheese \$ 5.95

Caesar Salad—Romaine, Croutons, Parmesan, Caesar Dressing \$ 4.95 with Anchovies \$ 5.95

House Green Salad—Romaine, Spring Lettuces, Ripe Olives, Red Onion, Tomatoes,
Roasted Red Pepper, House Made Croutons \$ 2.95

Spinach Salad—Baby Spinach, Jicama spears, Red Pepper, Pineapple, Cilantro,
Sliced Almonds, Red Onion \$ 4.95

Salmon Salad—Spring Lettuces, Peas, Mandarin Oranges, Roasted Red Pepper,
diced Tomato, Apricot Orange Honey Glazed Salmon \$ 13.95

Grilled Chicken Caesar—Romaine, House Made Croutons, Parmesan,
Caesar Dressing, Breast of Chicken \$ 11.95

Bistro Steak Salad*—Romaine, Tomatoes, Red Onion, Green Beans,
thin sliced Flat Iron Steak, Bleu Cheese, Tobacco Onions \$ 13.95

Summer Salad—Romaine, Baby Spinach, Jicama spears, Red Pepper, Pineapple,
Cilantro, Red Onion and sliced Almonds - with Spicy Shrimp \$ 12.95 - with Grilled Chicken \$11.95

Dressings: Balsamic Vinaigrette, Organic Red Pepper Vinaigrette, Ranch, Low Fat Citrus Vinaigrette, Bleu Cheese

Sandwiches & Pizzettes

Roasted Red Pepper Chicken—Chicken Breast, Red Pepper Boursin Cheese,
Lettuce, Tomato, grilled Ciabatta Roll, Pomme Frites \$ 9.95

Breaded Tilapia—grilled Ciabatta Roll, Poppy Seed Cabbage Slaw, Pomme Frites \$ 9.95

Classic Cheese Burger*—8oz Ground Sirloin, NY Sharp Cheddar, Lettuce, Tomato,
toasted Kaiser Roll, Pomme Frites \$ 9.95

Onion Swiss Burger*—8oz Ground Sirloin, Caramelized Onion, Swiss Cheese,
Lettuce, Tomato, Tobacco Onion, toasted Kaiser Roll, Pomme Frites \$ 9.95

Pizzettes—Plum Tomato, Basil, Mozzarella \$ 6.95 Crimini Mushroom, Jack Cheese \$ 6.95

Roasted Chicken, Roasted Red Pepper, Roasted Garlic, Seasoned Olive Oil, Asiago \$ 7.95

Sides

Chive and Garlic Red Potato Mash 2.95
Sweet Onion Basmati Rice 2.95
Red Pepper Artichoke Risotto 3.50
Roasted Yukon Gold Potatoes 2.95
Pomme Frites 2.95

Fresh Grilled Asparagus 3.50
Broccoli with Red Pepper 2.95
French Green Beans with Garlic 3.50
Spring Vegetables 2.95

Entrees

Seafood

- Jumbo Lump Crab Cakes with Sauce Duo**—Peppadew Aioli, Cucumber Sauce, Red Pepper and Artichoke Risotto, Grilled Asparagus \$ 22.95
- Cedar Planked Salmon***—Fresh Canadian Salmon, Apricot Orange Honey Glaze, Roasted Yukon Gold Potatoes, Broccoli with Red Pepper \$ 18.95
- Spicy Grilled Jumbo Shrimp and Sausage Skewers***—Pepper marinade, Avocado Dill Remoulade, Sweet Onion Basmati Rice, Spring Vegetables \$ 16.95
- Sesame Crusted Ahi Tuna Steak***—Pan Seared Rare, Black and White Sesame Seeds, Wasabi Sauce, Sweet Onion Basmati Rice, French Green Beans with Garlic. \$ 19.95
- Garlic Peppercorn “Blackened” Tilapia**—Parmesan Cream, Chive and Garlic Red Potato Mash, Broccoli with Red Pepper \$ 14.95
- Citrus Sea Scallops***—Seared, Citrus Vinaigrette, Lemon Zest, Sweet Onion Basmati Rice, Grilled Asparagus. \$ 20.95
- Macadamia Crusted Mahi Mahi***— Macadamia Nuts, Lemon Zest, Coconut Milk, Pineapple Salsa, Sweet Onion Basmati Rice, Spring Vegetables \$ 18.95

Beef, Pork and Poultry

- Filet Mignon***—8oz Aged Center Cut, Caramelized Crimini Mushrooms, Roasted Yukon Gold Potatoes, French Green Beans with Garlic \$ 25.95
- Char Crusted Flat Iron Steak***—8oz Aged, Hickory Char Crust, Pomme Frites, Spring Vegetables \$ 17.95
- Veal Medallions Romano***—Milk fed Veal, Romano Egg Batter, Fresh Mozzarella, Tomato, Lemon Cream, Red Pepper and Artichoke Risotto, Spring Vegetables \$ 18.95
- Sicilian Meatloaf**—Ground Sirloin, Spinach, Garlic, Tomato, Pepperoni, Tomato Demi Glaze, Chive and Garlic Red Potato Mash, Spring Vegetables \$ 15.95
- Bistro Filet and Crab Cake Stack***—6oz Bistro Filet, Petite Crab Cake, Tobacco Onions, Chive and Garlic Red Potato Mash, Grilled Asparagus \$ 18.95
- Honey Glazed Grilled Pork Chop***—8oz, Bone In, Roasted Yukon Gold Potatoes, French Green Beans with Garlic \$ 16.95
- Chicken Oscar**—Sautéed Breast of Chicken, Jumbo Lump Crab, Grilled Asparagus, Herb Hollandaise, Red Pepper and Artichoke Risotto \$ 19.95
- Chicken Da Vinci**—Sautéed Breast of Chicken, Crimini Mushrooms, Artichokes, Lemon Demi Glace, Chive and Garlic Red Potato Mash, French Green Beans with Garlic \$ 16.95
- Balsamic BBQ Roasted 1/2 Chicken**—Poppyseed Cole Slaw, Pomme Frites \$ 14.95

Pasta

- Mediterranean Pasta**—Crimini Mushrooms, Spinach, Sun Dried Tomato, Pine Nuts, Feta Cheese, Roasted Garlic Olive Oil, Penne Pasta \$ 12.95
- Seafood Pasta**—Scallops, Shrimp, Lagostinos, Red Pepper, Sweet Onion, spicy Tomato Sauce, Garlic Herb Linguini \$ 19.95
- Chicken Penne Vodka**—Roasted Chicken, Pine Nuts, Vodka Sauce \$ 14.95
- Gorgonzola Pasta**—Roasted Chicken, Asparagus, chopped Walnuts, Gorgonzola Cream, Linguini \$ 16.95
- Batter Dipped Shrimp Pasta**—Butterflied Battered Shrimp, Crimini Mushrooms, Sun Dried Tomato, Red Onion, Spinach, Cayenne Cream Sauce, Linguini \$ 15.95

Gluten Free, Vegan or other dietary requests are gladly accommodated

**Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.*