

Welcome to Fresco II

Here at Fresco II, we strive to make your dining experience a memorable one.

We want to bring a little bit of Europe, to our little corner of the world, with a comfortable, relaxed, atmosphere of the taverns, cafes and fine cuisines.

Like when we were children living in Brooklyn, New York, every meal was specially prepared.

We only use the freshest ingredients. The way our parents and grandparents did, and we take pride in doing so.

We infuse the flavor of Greece and the Mediterranean in our innovative style of cooking.

We thank you for joining our family, and upon filling your glass with your favorite wine, or drink of choice...

We wish your good health, cheers!
Isiygia (Good Health) Kali Orexi (Good Appetite)

Lunch 11am-3pm
Groups of 8 or more will have an 18% gratuity added

Mezethes (Appetizers)

❖ We love spice!

❖ Fire Bread

Grilled pita bread stuffed with blended cheeses, spices, and jalapeños \$9

Madeira Stuffed Mushrooms

A secret family recipe! A must try, you will love them! \$9

Saganaki Opa!

Greek Kassereri fried cheese, served table flambéd with Metaxa Brandy \$14

Meza Trio

Roasted red pepper hummus, tabouleh, pita bread and tzatziki sauce. \$12

❖ Fire Cracker Shrimp

Large Shrimp lightly floured & fried in pure olive oil with jalapeños & spice. Served with our own tequila lime mango dipping sauce \$21

❖ Spicy Seafood Platter for Two

Shrimp, scallops and calamari, sautéed with jalapeño's, in a white wine butter sauce. Topped with feta cheese, fresh tomatoes and cilantro \$26

Capesante Di Mar

Pan seared scallops in a white wine cream reduction with leeks shallots and topped with sundried tomatoes \$17

Stuffed Roasted Green Chilies

Mild green chilies stuffed with the perfect blend of cheeses, chili, and herbs, and baked \$9

Fresco Mussels Marinara

Blue mussels sautéed in white wine, with garlic, basil, and shallots, in our marinara sauce topped with parmesan cheese \$14

Greek Dolmathes

Stuffed grape leaves, with ground veal, rice and herbs. Drizzled with our Greek lemon sauce \$14

Baby Littleneck Clams

Baby littleneck clams sautéed (scampi style) in a white wine butter sauce with fresh shallots and garlic \$14
Over Linguini \$20

Gorgonzola Garlic Bread

A blend of three cheeses and herbs baked on toasted garlic ciabatta \$9

Calamari Greek

Fried in olive oil, served with our own spices, lemon and tzatziki sauce \$13 With fire \$14

Greek Appetizer Platter

A delicious selection of spanikopita, feta cheese and kalamata olives, served with pita bread and tzatziki sauce \$15

Spinach & Artichoke Dip

Spinach artichoke dip and chips all made fresh, Fresco II Style. You Gotta try them. \$10

Gourmet Pizzas

🌶️ We love spice!

BBQ Chicken

BBQ chicken breast, with smoked gouda cheese, red onions, and cilantro \$19

Salad

A perfect blend of four cheeses, topped with mixed baby green salad \$17

Sausage

Sweet sausage, onions, mushrooms, and tri colored bell peppers \$19

Creamy Spinach & Cheese

Need we say more? \$17

New York Meatball

Sicilian style meatballs, seasoned with the freshest of herbs and spices, sliced and served on a generous portion of marinara sauce, and two cheeses \$20

Veggie Lover

House fresh sauteed vegetables, with the perfect blend of cheeses \$17

Fresco T.B.G.

Fresh tomatoes, basil and garlic \$17

Greek

Grilled zucchini, kalamata olives, and feta cheese \$17

🌶️ Spicy Eggplant

Spicy eggplant, roasted red peppers, and our spicy cheeses \$18

Prawn & Artichoke

Prawn, artichoke hearts, sun-dried tomatoes, and feta cheese \$21

Mediterranean

Grilled chicken breast, kalamata olives, feta cheese, artichoke hearts, sun-dried tomatoes, and toasted pine nuts \$19

Fresco Pepperoni

Pepperoni, marinara sauce and Italian cheese. \$20

Pesto

Artichoke hearts with fresh tomatoes, spinach, mozzarella & feta cheese, in a pesto sauce \$17

Gluten free flat bread crust \$3

Lenny from Queens Deli

** Each sandwich is served with the choice of*

baby greens, coleslaw, thin cut French fries, or Fresco's homemade potato chips, macaroni salad or potato salad

Hot Pastrami

Thin sliced pastrami brisket stacked high with pickles, melted Swiss, golden's brown mustard on toast \$13

Classic Reuben

Corned beef brisket sliced thin and served on toasted rye with sauerkraut, Swiss cheese, and homemade Russian dressing \$12

Philly Cheesesteak

Grilled top round roast with caramelized onion, bell peppers, mushrooms, and melted provolone served on a fresh hoagie with light mayo \$13

NY Meatball Hero

Fresco's Mama G Meatballs sliced and topped with marinara, mozzarella and parmesan cheese baked and served on a fresh hero \$13


Eggplant Parm

Breaded eggplant topped with ricotta, marinara, mozzarella, and parmesan baked and served on ciabatta bread \$12

Boar's Head

** Featuring Famous Boar's Head Meats and Cheeses **

Lenny from Queens Deli

 We love spice!

Monte Cristo

Authentically served turkey and ham with Swiss cheese stacked between Texas toast then battered and deep fried. Served with homemade raspberry preserves and powdered sugar \$13

Grilled Chicken

Char-grilled chicken breast with lettuce, tomato, and fresh ovaline mozzarella served on ciabatta bread with pesto mayo \$13

Lenny's Cheeseburger Deluxe

Simple classically served angus ground sirloin with lettuce, tomato, onion, and pickles served on a toasted sesame bun with a side of mayo and melted cheddar \$13

Fresco B.L.T.

3 layers of toasted sourdough with lettuce, tomato, lots of crisp applewood smoked bacon, and mayo \$9
with avocado \$11

Turkey Club

Thin sliced oven roasted turkey breast, lettuce, tomato, and applewood smoked bacon served on triple layer of sourdough toast with mayo \$12
Add Avocado \$3 Add Bacon \$2

Fresco Tuna

Served cold or as "Melt". We use fresh tossed white albacore tuna with celery, onion, and mayo and stack it with lettuce and tomato on sourdough \$12
with melted cheddar \$13

Fresco Grilled Cheese

Grilled sourdough with melted cheddar, provolone, feta and tomato slices. \$9

"The Godfather"

Genoa salami, Italian sausage, and pepperoni baked with marinara, feta, mozzarella, and parmesan stuffed between focaccia bread \$14

Create your own Calzone

Ask your server for details. \$15

Sausage and Pepper Hero

Italian sausage with sauteed peppers, onions, and served on a fresh hero \$13

Gyro

A Fresco II favorite. Lamb or chicken gyro served with lettuce, tomato, red onion and tzatziki on a warm pita.
Chicken \$12 Lamb \$13

All Lenny from Queens Deli sandwiches are made with 8oz of Boar's Head products.
"East Coast Baby"

Boar's Head

★ Featuring Famous Boar's Head Meats and Cheeses ★

Salates (Salads) & Soup

🌿 We love spice!

Mixed Baby Greens

Tomatoes, red onions, and feta, with an olive oil vinaigrette \$7

Fresco Chopped

Chopped tomatoes, basil, onions, kalamata olives, with tri-colored bell peppers, artichokes, mozzarella cheese and mesclun lettuce \$13

Caprese

Ripe red tomatoes, fresh buffalo mozzarella, basil, and balsamic vinaigrette \$13

Spinach Salad

Fresh spinach with bacon, hard boiled egg, red onion, feta cheese, and our own raspberry vinaigrette \$13

Greek Village

Traditional Greek salad, kalamata olives, feta cheese, tri-colored bell peppers, cucumbers, tomatoes, red onions, tossed in a special blend of oils and spices, with pita bread and tzatziki sauce \$13

Grilled Chicken & Avocado

Baby greens and drizzled with our vinaigrette, tomatoes, onions, tri-colored bell peppers, artichoke hearts, mushrooms, avocado, pine nuts, parmesan cheese and grilled chicken \$16

Mediterranean Chopped

Grilled chicken, chopped tomatoes, basil, onions, kalamata olives, tri-colored bell peppers, artichokes, mozzarella and feta cheese, pine nuts, and mesclun lettuce \$16

Fresco House Caesar Salad

Romaine lettuce, fresh baked croutons, tomatoes, shaved imported parmesan cheese, & our house Caesar dressing \$12

The Wedge

A thick cut of fresh iceberg lettuce topped with chopped bacon, avocado, tomatoes, and red onions with a creamy gorgonzola dressing. \$13

Bottomless Gourmet Soup, Salad & Bread \$12

Ask your server for details.

Mediterranean Creations

Add a Mixed Baby Green Salad \$5

🌿 Fire Pasta

Penne pasta with fresh tomatoes, jalapeños, cilantro, and garlic tossed in, then topped with feta cheese \$13

Quattro Formaggio

Creamy blend of fine imported cheeses (gorgonzola, feta, mozzarella, and parmesan) topped with fresh tomatoes and cilantro \$14

Tortellini Pesto

Served in our famous pesto white wine sauce, with quartered white mushroom

🌿 Spicy Seafood Pasta

Shrimp, and scallops, sauteed with fresh jalapeños, in a white wine garlic sauce, served over angel hair pasta, topped with fresh cilantro and parmesan cheese \$22

Penne Sausage

Sweet sausage, sun-dried tomatoes, shallots, and tri-colored bell peppers, sauteed in herbs and spices \$14

All Pasta's: Add Chicken or Sausage - \$5
Shrimp - \$8 Sun dried Tomatoes - \$3

Angel Hair

Fresh tomatoes, sweet basil, fresh garlic, olive oil and feta cheese \$13

Fresco Seafood Marinara

Scallops, shrimp, calamari, with fresh basil in our famous marinara sauce, topped with fresh parmesan \$22

Seafood Pasta

Shrimp, scallops, calamari, and sun-dried tomatoes, with spinach, artichoke hearts, fresh basil, on a bed of linguini and topped with white wine cream sauce \$22

Penne Cajun

Cajun toso ham with artichoke hearts, shallots, in a spicy cream sauce. \$14

Bowtie Pasta

Grilled chicken breast in a smoked tomato cream sauce, with grilled red onions, red bell pepper and topped with fresh cilantro \$14

Stuffed Ravioli

A blend of cheeses, with meatball and parmesan with our signature sauce \$17

Gluten free pasta available \$3 Ask your server about our vegan options.