

## SPECIALTY PIZZAS

10 inch Pizza for **11.99** or 16 inch Pizza for **20.99**

10 inch Gluten Free Pizza (rice flour crust) for **14.99**

### Upper East Side

Tomato Sauce Topped with Mozzarella, Sausage, Ham, Pepperoni, Bacon and Homemade Meatballs.

### Statue of Liberty

Pesto Sauce Topped with Artichoke Hearts, Sundried Tomatoes and Spicy Soppressata.

### Empire State Building

Tomato Sauce Topped with Fresh Mozzarella, Arugula and Prosciutto.

### Park Avenue

Extra Virgin Olive Oil, Fresh Garlic, Mozzarella Topped with Grilled Eggplant, Grilled Zucchini, Caramelized Onions and Roasted Red Peppers.

### Rockefeller Center

Tomato Sauce Topped with Mozzarella, Ham, Mushrooms and Kalamata Olives.

### Wall Street

Extra Virgin Olive Oil topped with Arugula, Goat Cheese, Prosciutto, Mozzarella and Figs.

## KID'S MENU

6 inch Cheese Pizza **8.50**

Add \$1.00 per additional toppings.

All Kid's Meals come with a Kid's Drink, Chips and a scoop of Gelato. Add \$1.00 for milk.

Fettuccine **8.50**

Served with our Homemade Marinara or Alfredo Sauce.

Grilled Cheese **8.50**

Choice of Rustic or Multi-grain bread. Add \$1.50 per additional meat toppings.

## GELATO & SORBETTO

Small Cup **3.85** • Medium Cup **4.85** • Large Cup **5.85** • Sugar Cone **3.85** • Waffle Cone **4.95**

Take Home a Pint **9.00** or Quart **16.00**

## DESSERTS

Cannoli **3.95** • New York Cheesecake **4.95** • Tiramisu **4.95** • Carrot Cake **5.95**

Triple Chocolate Mousse **4.95** • Lemoncello Mascarpone **5.95**

Add Ala Mode for **3.95** • Add Caramel or Strawberry Sauce for **.75**

## COFFEES

Americano Hot/Cold **2.50** • Brewed Coffee **2.65** • Espresso Single **1.95** • Espresso Double **2.85**

Cappuccino **3.50** • Caffè Latte **3.50** • Affogato **4.75** (A shot of espresso with a scoop of gelato)

Hot Tea **1.75** • Hot Chocolate with water **1.75** with milk **3.50**

Add Flavors Caramel, Hazelnut or Vanilla for **.50** each.

## DRINKS

Bottled Water **1.50** • Sparkling Water **3.00** • San Pellegrino Sodas **2.50**

San Pellegrino choices: Lemonata (lemon) • Aranciata (orange soda) • Aranciata Rossa (blood orange)

Fountain Drinks **2.95**

Pepsi • Diet Pepsi • Sierra Mist • Root Beer • Mountain Dew • Dr. Pepper • Lemonade  
Orange Crush • Fresh Brewed Iced Tea • Sweet Tea • Raspberry Tea

**Fresca**  
cafe

**To-Go Menu**  
Imported Italian Meats, Cheeses, Coffee & More!

**Call 928-237-9700**

1781 East Highway 69, Suite 41, Prescott, AZ 86301  
[www.FrescaCafeAZ.com](http://www.FrescaCafeAZ.com)

Monday 11 - 7      Tuesday closed  
Wednesday 11 - 7      Thursday 11 - 8  
Friday & Saturday 11 - 8:30  
Sunday 11 - 7

## APPETIZERS

### Cheesy Garlic Bread 3.95

Add a bowl of Marinara Sauce for \$2.00

### Fresca Meatballs 4 for 7.95 2 for 4.95

Hand Rolled and Made with Veal and Pork in our Homemade Tomato Sauce.

### Chicken Wings 7.95

8 Juicy Baked Chicken Wings tossed in a traditional Buffalo Sauce. Choose Mild, Medium, HOT or BBQ flavor. Served with Ranch Dressing.

### Fresca Bruschetta 7.95

Toasted Rustic Bread, Diced Tomato, Red Onion and Basil drizzled with Olive Oil, Garlic & Balsamic Glaze.

### Fresca Antipasto 8.95

Fresh Mozzarella, marinated Artichoke Hearts, Sundried Tomato and Roasted Red Peppers topped with spices in a Balsamic Glaze & Olive Oil drizzle.

## SALADS

Add grilled chicken on any salad for 3.95. Add Anchovies on any salad for 2.50

### The Big Apple 8.95

Mixed Field Greens, Blue Cheese Crumbles, Diced Granny Smith Apples and Candied Pecans with an Apple Vinaigrette Dressing.

### Time Square 8.95

Fresh Spinach, Goat Cheese, Candied Walnuts and Fresh Strawberries with a Raspberry Walnut Vinaigrette Dressing.

### Little Italy 8.95

Arugula, Roasted Red Peppers, Grilled Zucchini, Prosciutto and Fresh Mozzarella with a Cabernet Vinaigrette Dressing.

### 5th Avenue Caesar 8.95

Romaine Lettuce, Parmesan Cheese & Bacon Bits topped with Homemade Croutons & Caesar Dressing. Add Anchovies for 2.50

### Central Park 8.95

Romaine Lettuce, Grilled Brussel Sprout, Candied Pecans, Dried Cranberries, Bacon Bits and Parmesan Cheese with a Cabernet Vinaigrette Dressing.

### Fresca Cafe Side Salad 3.95

Mixed Field Greens, Cucumber, Tomato, Red Onions, Homemade Croutons with Balsamic & Oil Dressing.

### 5th Avenue Caesar Side Salad 3.95

### Homemade Coleslaw 2.00 a bowl

Fresh and Homemade, Slightly Sweet, Slightly Tangy Creamy Coleslaw.

Available Dressings: Cabernet Vinaigrette  
Raspberry Walnut Vinaigrette • Apple Vinaigrette  
Blue Cheese • Caesar • Ranch • Balsamic & Olive Oil

## PANINIS (Hot Toasted Sandwich)

Split Plate for any Panini add 1.80, comes with another coleslaw.

### Brooklyn 9.95

Prosciutto, Salami, Ham, Provolone Cheese, Roasted Red Peppers and Tomato with Homemade Kalamata Olives mixed with Sundried Tomato Spread on Ciabatta Bread.

### Queens 9.95

Grilled Eggplant, Grilled Zucchini, Fontina Cheese, Roasted Red Pepper and Arugula with Homemade Artichoke Spread on Rustic Bread.

### Bronx 9.95

Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Arugula, Tomato and Artichoke Spread on Ciabatta Bread.

### The New Yorker 9.95

Pastrami Caramelized Onions and Swiss with Homemade Dijon Mustard Spread on Ciabatta Bread.

### Staten Island 9.95

Grilled Chicken, Fontina Cheese, Fresh Spinach, Roasted Red Peppers and Tomato with Homemade Kalamata Olives mixed with Sundried Tomato Spread on Rustic Bread.

### Manhattan 9.95

Roast Beef, Caramelized Onions, Muenster Cheese, Tomato with Dijon Mustard Spread on Ciabatta Bread.

### Long Island 9.95

Turkey, Avocado, Swiss Cheese, Tomato, Red Onion & Cucumber with Homemade Dijon Mustard Spread on Multigrain Bread.

### Siciliano 9.95

Grilled Chicken, Prosciutto, Fresh Mozzarella, Tomato, with a Garlic and Olive Oil Spread on Rustic Bread.

### Italian Flag 9.95

Grilled Chicken, Fresh Mozzarella, Tomato, with Homemade Pesto Spread on Rustic Bread.

### IL Rubino 9.95

Corned Beef, Swiss Cheese, Homemade Pickled Slaw and 1000 Island Spread on Marble Rye Bread.

Paninis served with our Homemade Coleslaw and Homemade Spreads.

(Breads: Ciabatta, Rustic, Multigrain, Marble Rye and Romaine Wrap. For Gluten Free Bread add 2.00)  
Homemade Spreads can be substituted with Artichoke, Dijon Mustard, Pesto, Garlic & Olive Oil, Kalamata Olives mixed with Sundried Tomatoes, Mayo or Ranch.

### Fresca Meatball Panini 9.95

Served on Chibatta Bread with Marinara on side.  
Add Cheese for 1.25 each  
Fontina, Provolone, Fresh Mozzarella, Swiss, Muenster or Goat Cheese.

### Italian Sausage 10.95

Roasted Red Peppers, Caramelized Onions on Ciabatta Bread.  
Add Cheese for 1.25 each  
Fontina, Provolone, Fresh Mozzarella, Swiss, Muenster or Goat Cheese.

## PASTA

Add Chicken, Meatballs or Sausage to any Pasta Dish for 3.95.

### Choice of Penne or Fettuccine Pasta 8.95

Served with Our Homemade Marinara Sauce.

### Fettuccine With Meatballs 12.95

Served with Our Homemade Meatballs & Marinara Sauce.

### Cheese or Meat (Beef) Tortellini 12.95

Served with Marinara Sauce.

### Gnocchi (Potato Pasta) 12.95

Served with Marinara Sauce.

### Penne Alla Vodka 12.95

Bacon & Onion Sauted in a Creamy Pink Vodka Sauce.

### Fettuccine Alfredo 12.95

Served with Our Homemade Creamy Alfredo Sauce.

Add 1.95 for Alfredo, Pesto or Vodka Sauce. Add a Side Salad for 3.95

Our Fettuccine is Handmade and contains egg.

### Baked Ziti 12.95

Penne Pasta topped with Mozzarella, Ricotta Cheese and Our Homemade Marinara Sauce Baked to Perfection.

### Spinach Ravioli 12.95

Served with Marinara Sauce.

### Homemade 5 Layer Meat Lasagna 14.95

Angus Ground beef & Sausage, Ricotta Cheese, Mozzarella and topped in Marinara Sauce.

### Gluten Free Cheese Ravioli 14.95

Served with Marinara Sauce.

### Shrimp Scampi with Fettuccine 15.95

Served with Our Homemade Butter Garlic Sauce & Red Onion.

## CREATE YOUR OWN PIZZA

10 inch Pizza for 7.95 or 16 inch Pizza for 14.95 Add a side of  
10 inch Gluten Free Pizza (rice flour crust) for 10.95 Ranch for .80

Add Toppings: For 10" 1.25 each • For 16" 2.25 each • \*Double the topping price

Extra Cheese	Pepperoni	Alfredo Sauce	Garlic
Bacon Bits	Prosciutto	Arugula	Roasted Red Peppers
Canadian Bacon	Salami	Artichoke Heart	Red Onions
*Grilled Chicken	Sausage	Black Olives	Basil
Ham	Sopressata	Mushrooms	Spinach
Homemade Meat Balls	*Anchovies	Caramelized Onions	Tomato
	Capers	*Grilled Eggplant	Sundried Tomato
	Pesto Sauce	Grilled Zucchini	Pineapple