

**Cape May Restaurant Week June 2011**

**FRESCOS**  
A SEAFOOD TRATTORIA

Choice of  
APPETIZER

**Pan-Fried Calamari**

Will's Sicilian Tomato Dipping Sauce

**Fresh Pear & Field Greens**

Gorgonzola Cheese, Honey-Glazed Walnuts  
Charred Vidalia Onion Vinaigrette

**Chef Joseph's Soup of the Day**

ENTRÉE

**Shrimp and Feta Fettucini**

Shrimp sautéed with Tomato, Mediterranean Feta, Fresh Basil over house-made Fettucini

**Chicken Marsala Classico**

Chicken Breast Sauteed with Mushrooms in a rich Marsala Wine sauce

**Swordfish Piccata**

Canyon-caught, center cut Swordfish sautéed in a white wine, caper, lemon butter sauce

**Rigatoni Arrabiata**

Italian Fennel Sausage and Mushrooms in Spicy Rustic Tomato sauce

DESSERT

Sorbet or Gelato

Tiramisu with Kaluha Cream

Frankie and Jon's Carrot Cake, Orange Mascarpone icing

*Tax & Gratuity Excluded. No Substitutions Please*

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