

FRESA'S

ON WEEKDAYS FROM 12:00 TO 16:00 THERE IS A 15% DISCOUNT ON ALL DISHES FROM THE MENU

Oggi



Antipasti



CHEESE WITH TOMATO
JAM. 950

*Please check with the waiters
for the availability of cheeses

PICKLED OLIVES. 400

FRIED ARTICHOKE
WITH PARMESAN
MOUSSE. 1060

TONNATO PEPPERS. 790

SALAME FELINO. 600

CROQUETTES WITH JAMON
AND GRUYÈRE CHEESE. 590

SALMON CROQUETTES. 550

STRIPLOIN FAGOTINI
WITH KALAMATA
OLIVE MOUSSE. 750

GNOCCO FRITTO
WITH PROSCIUTTO. 850

ARANCINI WITH TRUFFLE. 650

ASSORTED MEAT
DELICACIES. 2100

PROSCIUTTO DI PARMA
16 MONTHS OLD. 940

JAMON JOSELITO
GRAN RESERVA
48 MONTH AGING. 7900

We recommend
PAN CON TOMATE
for jamon. 450

MORTADELLA
WITH TRUFFLE. 650

Crudo



Bigeye TUNA CARPACCIO WITH GREEN
TOMATO JUICE. 1380

SCALLOP CARPACCIO WITH MARINATED
STRAWBERRIES. 1350

DORADO CARPACCIO WITH LEMON
JAM. 1100

BEEF TARTARE WITH PARMESAN MOUSSE
AND FRENCH FRIES for two. 2300

TUNA TARTARE WITH CITRUS. 1600

BEEF CARPACCIO. 1250

Cold and hot appetizers

MUSHROOM PATE
WITH RADICCHIO
JAM. 690

BURRATA WITH TOMATOES
AND PERSIMMONS. 1200

POTATO GRATIN
WITH SALMON TARTARE
AND RED CAVIAR. 980

POTATO GRATIN
WITH CRAB
AND RED CAVIAR. 1290

EGGPLANT
PARMIGIANA. 850

VITELLO TONNATO. 850

Salads

OUR SIGNATURE CAESAR
for two
*cooking at the table. 2300

CATALAN SALAD. 1300

SALAD WITH BEETROOT
AND STRACCHINO
CHEESE. 650

GREEN SALAD
WITH GRILLED
AVOCADO. 850

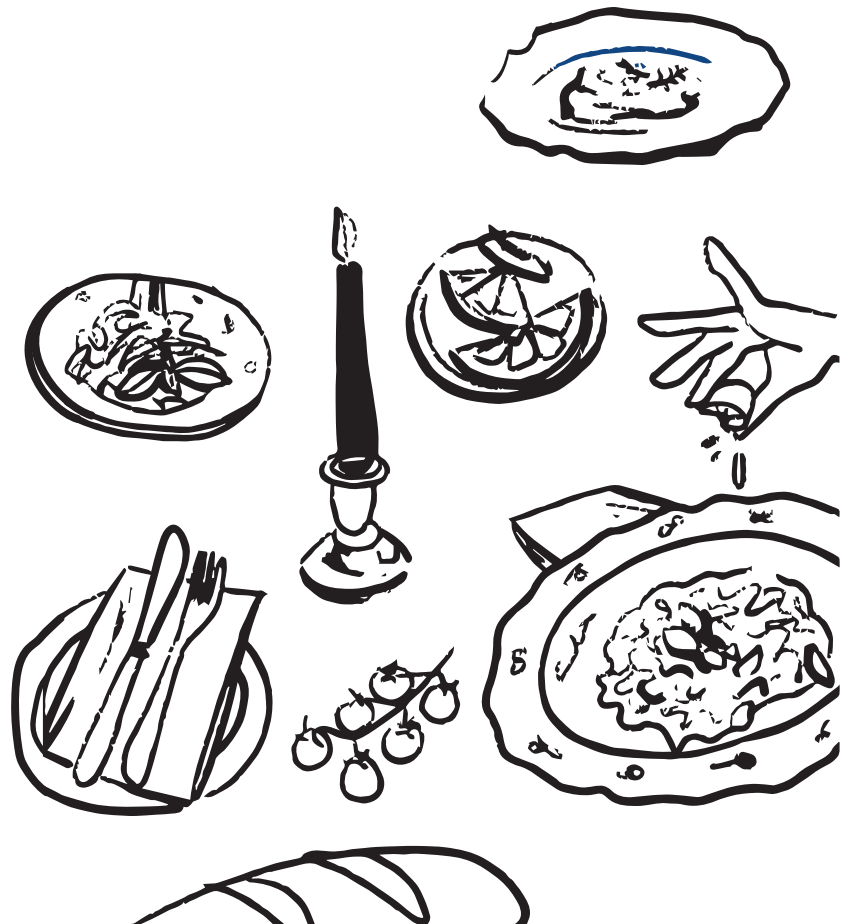
ICEBERG LETTUCE
WITH HERB SAUCE
AND FRIED ONIONS. 690

Soups

CAPPELLETTI WITH GUINEA
FOWL BROTH. 650

SEAFOOD SOUP. 1300

VEGETABLE SOUP WITH BEANS. 550



Pasta

EVERY DAY WE MAKE PASTA FROM TWO DIFFERENT KINDS OF ITALIAN FLOUR –
SEMOLA DI GRANO DURO AND FARINA DI GRANO TENERO –
WHILE OUR FACTORY MADE* PASTA IS FROM THE FINEST ITALIAN PRODUCERS.

PICHI CACHO E PEPE
WITH PICKLED EGG
YOLK. 890

GARGANELLI WITH DUCK
PROSCIUTTO, RED WINE
AND MORELS. 1250

RIGATONI WITH BLACK
CAVIAR. 2790

SHALATELLI WITH LAMB
STEW. 890

CAPPELLACE WITH PUMPKIN
AND GUINEA FOWL STEW. 950

RAVIOLI WITH RICOTTA
AND SPINACH. 710

CICATELLI
WITH CRAB. 1890

OUR SPECIAL PASTA FOR TWO

FRESA'S FETTUCCINE. 3500

RIGATONI WITH SALMON
AND RED CAVIAR. 3200

ALLA CHITARRA
WITH CANADIAN LOBSTER,
price per 100g. 2500

Risotto

FOR THE RISOTTO WE USE CARNAROLI EXTRA RICE
EXCLUSIVELY PRODUCED BY VIGNOLA

RISOTTO WITH SEAFOOD. 1300

RISOTTO BIANCO WITH VEAL
CHEEKS IN CHIANTI. 1500

Focaccia di Recco

FOR THIS TYPE OF FOCACCIA WE USE THINLY ROLLED
HANDMADE DOUGH 0.2-0.3 MM AND ITALIAN
STRACCHINO CHEESE

FOCACCIA DI RECCO
WITH MORTADELLA. 1150

FOCACCIA DI RECCO
WITH TRUFFLE PROSCIUTTO. 1390

We will be glad to cook
classic italian sauces for you
with our homemade
of factory made pasta



menu by QR code

Main dishes

COTOLETTA ALLA MILANESE WITH TOMATOES AND BLACK TRUFFLE for two persons. 3490

TENDERLOIN STEAK
WITH CHIMICHURRI. 2100

LANGOUSTE
COTOLETTA. 5980

BEEF RIB
WITH ROMAINE. 1800

OCTOPUS WITH
GREEN LENTIL. 2600

VEAL CHEEKS STEWED
IN CHIANTI WITH MASHED
POTATOES. 1600

CHICKEN THIGH
WITH POTATO GRATIN. 850

FISH IN SALT / IN AQUA
PAZZA SAUCE 100 g. 920

DORADO FILLET WITH CREAM
SAUCE AND CAPERS. 2900

SALMON WITH STEWED
SAVOY CABBAGE
AND PIL-PIL SAUCE. 1500

COD BACK
IN LIGURIAN STYLE. 1460

DUCK BREAST
WITH DRUNK SHALLOTS. 1250

Side dishes

MASHED POTATOES WITH PARMESAN. 450/
WITH RED CAVIAR. 650

FRENCH FRIES WITH PARMESAN
AND TRUFFLE. 790

STEAMED ASPARAGUS. 1060

FRIED SPINACH. 450



Working hours: Monday-Sunday
from 9:00 to 00:00
Monday-Sunday
from 09:00 to 13:00 breakfast

For companies of 8 people and more a service fee is
included in the amount of 15% of the invoice amount.

Please warn us in advance about intolerances
certain foods or allergies

Fresas.restaurant food calorie table