

Pizza

Personal 10" \$12 14" \$15

PIZZA CHOICES:

Bianca

Oven melted fresh mozzarella glazed with olive oil, topped with prosciutto, arugula, and parmeggiano regiano

Caprese

Cherry tomatoes and basil over fresh mozzarella, with an olive oil glaze

Portobello Pesto

Pesto sauce topped with mozzarella, roasted red peppers and grilled portobello mushroom

Sausage and Peppers

Tomato sauce and mozzarella topped with Italian sausage and peppers

Pepperoni

Tomato sauce and mozzarella topped with pepperoni

Cheese

Tomato sauce topped with shredded mozzarella

Add chicken \$5

Additional Pizza Toppings \$1⁵⁰ each

- Mushrooms
- Green peppers
- Jalapeno peppers
- Sausage
- Black olives
- Anchovies



Sides \$6 each

- Mixed vegetables
- Vesuvio Potatoes
- Risotto
- Spinach
- Meatballs

Desserts

Cannoli 5
Tiramisu 7
Lemoncello cake 6

**Tutto
Fresco**
Italian cuisine

BUSINESS HOURS:

Mon-Thu 5-10 PM • Fri-Sat 5-11 PM • Sun 3-9 PM

LIKE AND RECOMMEND US:



PRICES DO NOT INCLUDE TAX AND MAY CHANGE WITHOUT NOTICE
\$10 Minimum credit card purchase
(Visa, Mastercard & Discover Accepted)

The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.
Thorough cooking of such animal foods reduces the risk of illness

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www.tuttofresco.net

Appetizers

Bruschetta 6

Toasted bread with extra virgin olive oil, garlic, cherry tomatoes, oregano and fresh basil

Panzanella Romana 6

Tomatoes, basil, onions, capers, chopped garlic,

Calamari Fritti 11

Golden fried calamari served with a side of marinara sauce

Calamari alla Griglia 11

Grilled calamari sautéed with garlic, rosemary, white wine and lemon sauce

Cozze 10

Sautéed mussels with your choice of marinara sauce or garlic oil lemon sauce

Gamberi Vesuvio 11

Shrimp sautéed with garlic, rosemary, oregano and white wine

Gamberi Dijon 11

Shrimp sautéed with white wine, garlic and baked with a dijon butter

Zuppa

Bowl 5

Tortellini Soup

Tortellini in chicken broth, spinach and parmigiano cheese

Insalata

Mista Salad 6

Romaine lettuce, mixed greens, tomatoes, balsamic vinaigrette and walnuts

Caprese Salad 10

Beefsteak; tomatoes, fresh mozzarella cheese, basil, oregano and extra virgin olive oil

Caesar Salad 10

Romaine lettuce, parmesan cheese, croutons and Caesar dressing

Portobello Salad 10

Grilled Portobello, tomato, fresh mozzarella over mixed greens, finished with a truffle balsamic glaze and chimichurri

Add Chicken \$5 Shrimp \$6 Salmon \$8

Secondi Piatti

Melanzana Parmigiana 15

Baked eggplant with pomodoro sauce, mozzarella and pecorino cheese

Pollo Parmigiana 16

Breaded chicken breast with Italian seasonings, baked with pomodoro sauce, mozzarella and parmigiana cheese. Served with spaghetti pomodoro

Pollo Limone 16

Chicken breast sautéed with lemon wine sauce and capers. Served with mixed vegetables

Pollo Vesuvio 16

Chicken breast sautéed with garlic, rosemary, oregano and white wine. Served with Vesuvio potatoes

Pollo Fiorentina 16

Chicken breast sautéed with pancetta, spinach and baked with fresh mozzarella. Served with mixed vegetables

Pollo Boscaiola 16

Chicken breast sautéed with shallots, mushrooms, sun-dried tomatoes, porcini mushrooms in a red wine and cream sauce

Risotto Tutto Fresco 18

Shrimp stuffed with sautéed spinach and baked in a white wine sauce served over risotto

Tilapia 15

Tilapia sautéed and baked in a choice of lemon-wine-caper sauce or vesuvio sauce. Served with mixed vegetables or vesuvio potatoes

Salmon Cognac 18

Fresh salmon sautéed in a cognac and tomato cream sauce. Served with mixed vegetables

Vitello Parmigiana 24

Breaded Veal with Italian seasonings, baked with pomodoro sauce, topped mozzarella and parmigiana cheese. Served with spaghetti Pomodoro

Vitello Limone 24

Sautéed with lemon wine sauce and capers. Served with mixed vegetables

Vitello Boscaiola 24

Sautéed with shallots, mushrooms, sun-dried tomatoes, porcini mushrooms in a red wine and cream sauce

Risotto Nocerina 15

Risotto with mushrooms, sun-dried tomatoes and porcini mushrooms in a cream sauce

Add chicken \$5

Pasta

Penne alla Vodka 15

Penne with tomato cream sauce, pancetta, parmigiano, deglazed with vodka

Linguini Vongole 16

Linguini served with manila clams and your choice of either garlic & olive oil or marinara sauce

Spaghetti Polpette 15

Spaghetti with meat sauce and homemade meatballs

Conchiglie al Sugo di Salsiccia 15

Shell pasta in a tomato-cream sauce with ground sausage and peas

Spaghetti Diavola 18

Spaghetti with scallops, shrimp and baby clams in a spicy marinara

Gnocchi 14

Gnocchi in a choice of tomato basil sauce, tomato cream sauce, four cheese sauce, or pesto sauce

Fusilli Roma 16

Fusilli, chicken, pancetta, four cheese sauce, fresh mozzarella, with meat and pomodoro sauce

Tortellini alla Crema 16

Choice of cheese or meat tortellini in a cream sauce with pancetta, mushrooms and peas

Linguini Alondra 18

Shrimp sautéed with garlic, shallots and broccoli. Served in a white wine and dijon butter sauce

Spaghetti Carbonara 15

Pancetta, shallots, egg and chicken stock in a creamy

Ravioli 15

Choice of meat or cheese stuffed ravioli in in a choice of tomato basil sauce, tomato cream sauce, four cheese sauce, or pesto sauce

Ravioli di Aragosta 21

Lobster ravioli and sauteed cherry tomatoes in a creamy tomato sauce

Rotolo di Pasta 15

Tricolor pasta rolled with ricotta cheese, spinach, in a tomato cream sauce and baked with mozzarella

Fettuccine Alfredo 15

A homemade cream sauce with parmesan cheese

Penne al Forno 14

Penne pasta with tomato sauce baked with mozzarella cheese

Add chicken \$5 or shrimp \$6

