

CAPE MAY RESTAURANT WEEK

# FRESCOS SEAFOOD TRATTORIA

## APPETIZERS

**Pan Fried Calamari** with Sicilian Marinara

**Italian Wedding Soup**

**Tortellini alla Vodka** Cheese filled Tortellinis with a Rosa Vodka Sauce

## ENTREES

**Swordfish Piccata** center cut Swordfish sautéed in White wine, Capers, Lemon butter sauce

**Shrimp and Scallop Pescatore** Jumbo Shrimp and Scallops in a Lobster Champagne Cream Sauce over Pappardelle pasta

**Veal Marsala Classico** Veal breast sautéed with Mushrooms in a rich Marsala Wine Sauce

## DESSERTS

**Tiramisu**

**Cake of the Day**

**Gelato or Sorbet**

Beverages, tax and gratuities are not included  
[www.cmrestaurantweek.com](http://www.cmrestaurantweek.com)

