

DETROIT STYLE PIZZA

10" X 14" house-made focaccia crust with Brick Cheese Blend (Wisconsin Brick, Wisconsin mozzarella, aged white cheddar)

TWO TIMER \$28

Brick cheese blend, lay flat pepperoni, cup and char pepperoni, marinara

THE O.G. \$33

Brick cheese blend, fennel sausage, ricotta, marinara, basil

PESTO FUN GUY \$33

Brick cheese blend, basil pesto, portobello, piquillo, feta

CALZONE

Served with marinara

FOUR CHEESE Small \$13.5 / Large \$17.5

ricotta, mozzarella, Romano and Swiss

FLORENTINE & CHEESE Small \$13.5 / Large \$17.5

baby arugula with mozzarella, parmesan, Swiss, garlic and herbs

HAM & SAUSAGE Small \$15.5 / Large \$19.5

smoked ham, Italian sausage, ricotta, mozzarella

STROMBOLI

Served with marinara

PEPPERONI GARLIC \$17

pepperoni, mozzarella, red sauce, parmesan & garlic

BIANCA \$15

mozzarella, parmesan, Romano, EVOO & garlic

HOT SUBS

Footlong \$15 | 1/2 size \$8.5

Parmesan-style baked subs with marinara, mozzarella, provolone.

MEATBALL

ITALIAN SAUSAGE

MEATBALL/SAUSAGE COMBO

ROASTED EGGPLANT

PESTO CHICKEN

HAND TOSSED PIZZA

traditional crust or substitute
12" gluten-free for +\$2
substitute vegan mozzarella for
no additional charge



CROWD-PLEASER

pepperoni, mushroom, white onion, green bell, house Italian sausage, black olives & extra mozzarella

\$15 | \$20 | \$30

MARGHERITA (AVAILABLE VEGAN)

garlic, Roma tomato & basil

\$13.5 | \$17.5 | \$27

HERBIVORE (AVAILABLE VEGAN)

mushroom, red onion, green bell, black olive, Roma tomato, zucchini & garlic

\$15 | \$20 | \$30

QUIN CARNE

pepperoni, smoked ham, bacon, Italian sausage & meatball

\$15 | \$20 | \$30

WHITE PIE

prosciutto, artichoke heart, mozzarella, parmesan, garlic, EVOO & herbs

\$13.5 | \$17.5 | \$27

FIVE CHEESE

ricotta, mozzarella, Romano and Swiss blend topped with red sauce, cheddar & more mozzarella

\$13.5 | \$17.5 | \$27

DEL GRECO

arugula, sun-dried tomato, feta, red onion & Kalamata

\$15 | \$20 | \$30

BUILD YOUR OWN

10" - 4 slices (79 square inches)

\$11 / Toppings: \$1.5 ea.

12" - 6 slices (113 square inches)

\$15 / Toppings: \$2 ea.

16" - 10 slices (201 square inches)

\$21 / Toppings: \$3.25 ea.

GLUTEN-FREE CRUST (V) 12" - 6 slices

\$17 / Toppings: \$2 ea.

CAULIFLOWER CRUST (GF) 12" - 6 slices

\$17 / Toppings: \$2 ea.

DETROIT STYLE CRUST 10" X 14" - 8 slices

\$24 / Toppings: \$2.5 ea.

TOPPINGS

MEAT: pepperoni, anchovy, shrimp, prosciutto, cup and char pepperoni

HOUSE-MADE MEATS: ham, bacon, meatball, Italian sausage,

roasted chicken, jerk chicken

EXTRA CHEESE: mozzarella, cheddar, feta, ricotta, Swiss, parmesan, gorgonzola, provolone, dairy-free mozzarella (substitute for no additional charge)

VEGGIE: button mushroom, portobello mushroom, green bell pepper, roasted piquillo pepper, black olive, Kalamata olive, white onion, red onion, Roma tomato, garlic, pineapple, jalapeno, artichoke heart, sun-dried tomato, zucchini, eggplant, spinach, arugula, basil, broccoli, pepperoncini, goat horn pepper, pinon nuts, pesto, capers, roasted green chili

PASTA

All pastas come with choice of:
Garlic bread (available vegan),
Roasted veggies or upgrade to a House salad for +\$3
Substitute Gluten-Free Penne +\$2

MEAT LASAGNA \$17

beef meatballs, Italian sausage, pasta sheets and marinara (all made in-house) layered with ricotta and mozzarella

LINGUINI MARINARA (VEGAN) \$12

linguini & house-made marinara
add meatballs or sausage for \$4

LINGUINI ROSEMARY & TRUFFLE (VEGAN) \$15

linguini, confit tomato, sauteed portobello, rosemary, truffle oil

LINGUINI SCAMPI \$18

linguini pasta with shrimp & white wine garlic butter sauce

PENNE PESTO \$14

penne, pesto, toasted pine nuts

PRIMAVERA \$15

penne with mushroom, bell pepper, broccoli, zucchini, black olive & house marinara

FRESCO "MAC" \$14

penne, garlic cheddar cream sauce
add roasted or jerk chicken for \$3.5 add shrimp for \$6

FETTUCCINI ALFREDO \$14

fettuccini, garlic parmesan cream sauce
add roasted or jerk chicken for \$3.5 add shrimp for \$6

CHICKEN FLORENTINE \$17.5

fettuccini, arugula, confit tomato, chicken & garlic parmesan cream sauce

STUFFED SHELLS \$16

house-made jumbo pasta shells stuffed with ricotta cheese blend & arugula; topped with pesto cream, mozzarella

CHEESE RAVIOLI \$15

house-made pasta stuffed with ricotta, mozzarella, Romano, Swiss; tomato cream sauce & melted mozzarella

BEEF CANNELLONI \$17

house-made pasta stuffed with seasoned ground beef; tomato cream sauce & melted mozzarella

ENTRÉES

CHICKEN MARSALA \$22

sauteed chicken breast, marsala wine sauce, portobello mushrooms, served over fettuccine alfredo

CHICKEN PICCATA \$22

sauteed chicken breast, lemon butter white wine sauce with capers, served over linguini

SALAD

DRESSINGS: red wine vinaigrette, dill ranch, creamy gorgonzola, Caesar, or sun-dried tomato vinaigrette

MEDITERRANEAN LARGE \$13/ HALF \$8
romaine, feta, Kalamata, cucumber, red onion & grape tomato

ANTIPASTO LARGE \$14/ HALF \$9
baby greens, pepperoni, smoked ham, artichoke heart, pepperoncini, black olive, Swiss & grape tomato

HOUSE LARGE \$12/ HALF \$7.5
baby greens, artichoke heart, cucumber, red bell, grape tomato & red onion

CAESAR LARGE \$12/ HALF \$7.5
romaine, parmesan & croutons
add anchovy, roasted chicken, or Jamaican jerk chicken
\$2.5 (half), \$4 (large)

ARUGULA LARGE \$13/ HALF \$8
baby arugula, roasted piquillo peppers, roasted pine nuts, grape tomato & gorgonzola

CAPRESE LARGE \$14/ HALF \$9
fresh mozzarella, Roma tomato, basil, EVOO & balsamic reduction

EXTRAS

GARLIC BREAD (AVAILABLE VEGAN) \$7
Italian bread cut in half & toasted with garlic butter, served with marinara
Add Pesto & Mozzarella for \$3

GARLIC PARM BITES (AVAILABLE VEGAN) \$9
oven-baked bread pillows, garlic herb oil & Pecorino Romano, served with marinara

CHEESE BREAD \$14
topped with melted mozzarella and served with a side of marinara

BONE-IN WINGS 1/2 dozen \$10 / dozen \$19
medium, hot or BBQ

BONELESS WINGS 1/2 lb \$8.5 / full lb \$16
medium, hot or BBQ

BRUSSELS & BACON \$10
brussels, house bacon, balsamic

MEATBALLS RICOTTA \$12
beef meatballs, ricotta, marinara, parm, house baked bread

ROASTED VEGGIES \$7
garlic and herb-roasted seasonal

DIPS & SAUCES small cup \$1.25 / large cup \$2
dill ranch, creamy gorgonzola, BBQ, marinara, house wing sauce

DESSERT

Made in-house

NEW YORK STYLE CHEESECAKE \$8

GIANT CHOCOLATE CHIP COOKIE \$3.5

FLOURLESS CHOCOLATE CAKE (GF) \$8

TIRAMISU \$8

DRINKS

FOUNTAIN SODA \$3.5

BREWED ICED TEA \$3.5

BOTTLED WATER \$2.5

12 OZ SODA CANS \$1.5

(Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer)

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