

Appetizers

Veronese Shrimp Gorgonzola

Shrimp sautéed with onions in spicy gorgonzola wine sauce, served with grilled focaccia. 9

Provost Portobello

Marinated portobello mushroom stuffed with crab and baked with mozzarella cheese, garnished with roasted peppers and pomegranate-balsamic reduction. 11

Purist Ahi

Pepper crusted rare ahi tuna served over seaweed salad with pickled ginger and wasabi, drizzled with mandarin orange glaze. 10

Winslow Wontons

Homemade fried wontons stuffed with lump crab and cream cheese, served with sweet and sour dipping sauce. 8.5

Donatello Dipper

Baked parmesan artichoke dip, topped with melted cheddar and served with toasted baguette. 8

Kandinsky Quesadilla

Roasted vegetable quesadilla with portobello mushrooms, roasted red peppers and eggplant with creamy gouda cheese, topped with honey dijon and barbecue sauce, served with sour cream and guacamole. 8.5

Murillo Lettuce Wraps

Build your own lettuce wraps with crisp leaves of romaine, grilled chicken, cucumbers, bean sprouts, carrots and noodles, served with thai peanut and mandarin-sesame ginger dipping sauces. 12

Monet Mussels

North Atlantic mussels sautéed in a garlic white wine sauce, garnished with grilled focaccia bread and drizzled with olive oil. 9

Rubens Ravioli

Tender pasta filled with seasoned veal and topped with mushroom Marsala sauce. 9

Mini Pieta

Appetizer portion of our eggplant rollatini, lightly battered and fried eggplant stuffed with roasted peppers, ricotta and mozzarella cheese in a tomato vodka sauce. 8

Flatbreads

Prado

Topped with garlic sauce and goat, mozzarella and Romano cheeses. 10

Uffizi

Traditional margherita with sauce, roasted tomatoes, fresh mozzarella and basil with a drizzle of olive oil. 8

Louvre

Lump crab meat, roasted tomato, spinach and mozzarella cheese. 12

Salads

Al Fresco Signature House Salad

Our fresh chopped garden salad tossed with gorgonzola vinaigrette or with a side of your choice of dressing. Small 4 or Large 8

Abstract Salad

Fresh blackened salmon with mixed greens, red onions, capers and tomatoes with your choice of dressing. 15

Surreal Caesar

The classic caesar, with shaved imported parmigiano, served with garlic toast. 7

Baroque Salad

Crisp romaine, grilled chicken, red onions, capers, sundried tomatoes and feta cheese tossed with balsamic vinaigrette. 11

Romanesque Salad

Fresh grilled tuna steak on a mix of greens with cherry tomatoes, cucumbers, and black olives tossed in lemon vinaigrette and sprinkled with imported parmigiano. 15

Add To Any Salad:

**Grilled Chicken 3.50 or
Grilled Shrimp, Tuna Steak or Salmon 7**

Nouveau Salad

Spring mix with gorgonzola cheese, honey roasted pecans and cranberries, tossed with balsamic vinaigrette. Large 9 • Small 5

Hokusai Salad

Romaine, shredded cabbage, carrots, chicken breast, mandarin oranges, crispy wontons, scallions and almonds tossed in sesame ginger dressing. 11

Cassatt Salad

Baby spinach, fresh strawberries, apples and honey roasted pecans, tossed with champagne dressing and topped with goat cheese. 9.5

Rococo Salad

Tomato & fresh mozzarella over mixed greens drizzled with olive oil and balsamic glaze. 9

Dressings: House—Gorgonzola Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn, Sesame Ginger, Honey Mustard, Bleu Cheese

Dinner Specialties

Pieta

Eggplant lightly battered and fried, rolled up with roasted peppers, ricotta cheese, mozzarella cheese, in a tomato vodka sauce, served with pasta and seasonal vegetable selection. 20

Tahiri

Moroccan style chicken sautéed with onions, eggplant, garlic and raisins in spicy tomato broth over saffron rice. 20

Masaccio

Two grilled double lamb chops drizzled with orange-balsamic reduction, served with redskin mashed potatoes and seasonal vegetable selection. 28

Hopper

Shrimp and chicken with red and green peppers sautéed with spicy Caribbean seasonings, served over yellow rice and topped with pineapple salsa. 23

Mona Lisa

Grilled salmon topped with cherry tomatoes in a rose cream sauce over redskin mashed potatoes, served with seasonal vegetable selection. 24

Orozco

Jumbo shrimp sautéed with garlic, red peppers and peas in a tequila-lime-chili glaze, served over saffron rice. 22

Last Supper

Classic paella with shrimp, clams, chicken, sausage, mussels, onions and peas simmered in tomato broth with saffron rice. 25

Raphael

Succulent grilled salmon filet topped with creamy dijon sauce, served with redskin mashed potatoes and seasonal vegetable selection. 24

Picasso

Ten ounce grilled filet mignon topped with roasted garlic butter, served with redskin mashed potatoes and seasonal vegetable selection. 32

Da Vinci

Tender all-natural chicken breast with mushrooms and chopped tomatoes in wine sauce with a hint of balsamic vinegar, served with redskin mashed potatoes. 18

Van Gogh

Six ounce grilled filet mignon paired with a five-ounce crabcake, served with redskin mashed potatoes and seasonal vegetable selection. *Market Price*

Maryland Masterpiece

Your choice of one or two of our five-ounce jumbo lump crabcakes, served with redskin mashed potatoes and seasonal vegetable selection. *Market Price*

Vermeer

Pan roasted tender all-natural chicken in a white wine reduction with garlic, lemon and rosemary, served with saffron rice and seasonal vegetable selection. 20

Please note that a Split Plate Charge of \$3.00 will be applied to shared dishes.

Signature Pastas

Giordano

Papardelle tossed with fresh cherry tomatoes, capers and garlic, sautéed in extra virgin olive oil, topped with fresh mozzarella. 17

Michelangelo

Jumbo shrimp in vodka cream sauce with mushrooms and sundried tomatoes tossed with rigatoni pasta. 23

Starry Night

Chorizo sausage and chicken in a spicy marinara sauce over rigatoni pasta sprinkled with imported parmigiano. 19

El Greco

Whole wheat linguine sautéed with garlic, fresh tomato, peas and basil in a light rose sauce topped with blackened shrimp and romano cheese. 23

Botticelli

Rigatoni pasta with mushrooms and fresh cherry tomatoes tossed with our homemade pesto, topped with feta and parmigiano cheeses- available with chicken or with grilled shrimp. 17
with Chicken 21 with Shrimp 23

Sandwiches

Sandwiches served with steak fries. Substitute Sweet Potato Fries for \$1.00

Leighton

All-breast chicken salad with grapes and slivered almonds with lettuce on toasted whole wheat bread. 11

Homer

Sliced iron steak with sautéed onions and mushrooms with lettuce, tomato and spicy chipotle mayo on french baguette. 14

Kahlo

Grilled sundried tomato turkey burger with Swiss cheese, lettuce and tomato on focaccia bread. 11

Rembrandt

Blackened salmon with, bacon, lettuce and tomato on focaccia bread with pesto mayo. 15

O'Keeffe

Our delicious homemade shrimp salad with lettuce and tomato on toasted sourdough bread. 14

Wyeth

Classic club—house roasted turkey breast with Swiss cheese, bacon, lettuce, tomato and mayo on toasted whole wheat bread. 11

Side Dishes

Sautéed Spinach - 3

Redskin Mashed Potatoes - 4

Steak Fries - 3

Sweet Potato Fries - 4

Vegetable of the Day - 3

Please be aware that for parties of 8 or more, 18.5% gratuity will be included in your check.