

# FRESCO

— ARUBA —

## ANTIPASTI

### Insalata Burrata

Locally sourced artisan burrata cheese, marinated beefsteak tomato, pesto, parmigiano reggiano, arugula and garlic crostini topped with an aged balsamic glaze

\$24

### Arancini

Mushrooms and cheese with arrabiata sauce and citrus gremolata

\$13

### Polpette

Wagyu meatballs with fresh tomato sauce, parmesan and basil pesto

\$13

### Tomato Bruschetta

Olive oil brushed bread with buffalo mozzarella, cherry tomatoes, olive oil, parmigiano reggiano, herbed mascarpone and basil pesto topped with a balsamic reduction

\$17

### Polpi e Ceci

Mixed lettuce, charred octopus, fried chickpeas, parmigiano reggiano, sun dried tomatoes and fire roasted peppers topped with an aged balsamic glaze

\$23

### Vongole al vino bianco

Clams cooked in white wine with fennel, parsley, tomato and lemon. Served with garlic bread

\$20

## PASTAS

Al bronzo-extruded pasta made fresh locally

### Bucatini al Granchio e Uova en Camicia

Lump crab meat, clams, guanciale and a soft poached egg in a light parmesan cream sauce

\$26

### Pappardelle al Sugo di Stracotto

Shredded braised Osso Buco, tomatoes, fresh herbs and parmigiano reggiano

\$31

### Linguini del mare

Crab meat, scallops, shrimp, clams and cherry tomatoes in a light marinara cream sauce

\$30

### Lasagna di Manzo

Classic Beef lasagna

\$25

### Tortellini Quattro Fromaggi

Cheese tortellini in a four cheese sauce

\$23

### Bucatini Carbonara

Pork guanciale, fresh egg and parmigiano reggiano

\$27

## PIZZAS

### Margherita

Tomato, fresh mozzarella, basil and olive oil

\$16

### La 4 Fromaggi

Gorgonzola, mozzarella, ricotta, parmigiano reggiano cheeses with a fresh tomato sauce

\$19

### Ghetto Vecchio

Fresh burrata, spinach, tomato sauce, pesto and arugula topped with balsamic glaze

\$26

### Prosciutto di Parma

Traditional prosciutto di Parma, mozzarella, arugula, and parmigiano reggiano

\$23

### Osso Buco di Vitello

Pulled braised veal Osso Buco, mascarpone cheese, caramelized onions and pesto

\$25

### Ai Frutti de Mare

Clams, shrimp, scallops, red onions, capers and fresh mozzarella

\$25

### Via Montenapoleone

Tomatoes, mozzarella, grilled artichokes, mushrooms, and olives

\$21

### Alla Fresco

Italian sausage, caramelized fennel, tomatoes and basil

\$20

### Ai funghi

Bechamel, marinated mushrooms, mozzarella, truffle oil and parmigiano reggiano

\$20

## SECONDI

### Peto di Pollo

Cheese stuffed chicken breast, lentil and vegetable ragout with sautéed spinach

\$31

### Cobia alla puttanesca con asparigi

Seared cobia fillet, grilled asparagus, puttanesca sauce with smoked bacon canellini bean stew

\$29

### Polpo alla Griglia

Grilled octopus with crisp potatoes, pepper sauce, fresh garlic alioli and gremolata du citron

\$39

### Risotto ai Funghi

Porcini and local mushrooms risotto

\$27

### Risotto al limone con Capesante

Preserved lemons, green peas and fresh basil risotto with seared scallops

\$35

### Fileto di Manzo

Pure celery root and green peas served with a mushroom sauce

\$39

### Oli Aromatizzati-complimentary

The perfect accompaniment to your meal. Homemade infused oils: chili oil, garlic oil, herbs oil

## DOLCE

### Traditional Tiramisu

\$10.50

### Berries Panna Cotta

Vanilla panna cotta with wild berry sauce

\$10.50

### Tartufo Nero

Chocolate covered ice cream bon bon and hot chocolate sauce

\$11

### Polenta Dolce con mela

Warm polenta cake with honey and rum raisin gelato

\$11

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## CLASSICI E COCKTAIL TRADIZIONALI ITALIANI

<b>Grand Cosmopolitan</b>	\$15
<i>Grand Marnier, vodka, cranberry, lime juice and orange bitters</i>	
<b>Classic Negroni</b>	\$13
<i>Gin, Campari, sweet vermouth</i>	
<b>Amaretto Sour</b>	\$9
<i>Amaretto, lemon juice, orange syrup</i>	
<b>Italian Sunset Cocktail</b>	\$9
<i>Amaretto, orange juice, soda and dash of grenadine</i>	
<b>Lemon Drop Martini</b>	\$9
<i>Vodka, Limoncello, lime juice and a splash of lemon</i>	

## SPECIALI FRESCO

<b>Aperol Spritz</b>	\$10.50
<i>Sparkling wine, Aperol, soda, slice of orange and optional green olive</i>	
<b>Fresco Special \$10.50</b>	\$10.50
<i>Sparkling wine, St-Germain, cranberry juice with an orange twist</i>	
<b>Grand Bellini</b>	\$15
<i>Grand Marnier Raspberry Peach and sparkling wine</i>	
<b>Royal Mojito "The King of the Mojitos"</b>	\$10.50
<i>Fresh mint, lime, raw sugar and a touch of sparkling wine</i>	

## AMMAZZACAFFÈ

<b>Grappa</b>	\$9
<b>Limoncello</b>	\$9
<b>Amaretto Disaronno</b>	\$9
<b>Fernet Branca</b>	\$9

## BIRRE

<b>Local beers</b>	\$7
<i>(Balashi &amp; Chill)</i>	
<b>Imported beers</b>	\$7.50
<i>(Bud light, Coors light, Budweiser)</i>	
<b>Corona</b>	\$8.50

## BEVANDE ANALCOLICHE

<b>Juices</b>	\$4
<i>(Ask your server about our selection)</i>	
<b>Sodas</b>	\$3
<i>(Coca-Cola, Diet Coke, Sprite, etc.)</i>	
<b>Panna</b>	\$6.50
<i>(250 ml)</i>	

## CAFFÈ E TÈ (TUTTA LA SELEZIONE) \$4

<b>San Pellegrino water</b>	\$10.50
<i>(750 ml)</i>	
<b>Birra Moretti</b>	\$9

## SPARKLING WINES

	Bottle
<b>Moët &amp; Chandon</b>	\$105
<i>Epernay, France</i>	
<b>Alberto Nani Prosecco (Organic)</b>	\$45
<i>Veneto, Italy</i>	
<b>La Marca Prosecco</b>	\$47.50
<i>Veneto, Italy</i>	

## ROSÉ WINES

	Glass	Bottle
<b>Triennes, Rosé</b>	\$9.50	\$39
<i>Provence, France</i>		
<b>AIX, Rosé</b>	\$14	\$56
<i>Côtes du Provence, France</i>		

## WHITE WINES

	Glass	Bottle
<b>Coastal, Pinot Grigio</b>	\$10	\$39
<i>California, USA</i>		
<b>Santa Margherita, Pinot Grigio</b>	\$14	\$49
<i>Valdadige, Italy</i>		
<b>Fat Bastard, Sauvignon Blanc</b>	\$8	\$31
<i>Vins de Pays d'Oc, France</i>		
<b>Matua, Sauvignon Blanc</b>		\$44
<i>Marlborough, New Zealand</i>		
<b>Moillard Oaked, Chardonnay</b>	\$10	\$39
<i>Burgundy, France</i>		
<b>Mezzacorona, Chardonnay</b>	\$9	\$39
<i>Trentino, Italy</i>		
<b>Fritz Haag, Riesling</b>	\$10	\$39
<i>Mosel, Germany</i>		
<b>Cavit, Riesling</b>	\$10	\$41
<i>Provincia Di Pavia, Italy</i>		

## RED WINES

	Glass	Bottle
<b>Jadot Beaujolais, Pinot Noir</b>		\$69
<i>Burgundy, France</i>		
<b>Love Noir, Pinot Noir</b>	\$14	\$48
<i>California, USA</i>		
<b>Josh Cellars, Merlot</b>	\$14	\$48
<i>California, USA</i>		
<b>Gabbiano, Chianti</b>	\$8	\$32
<i>Tuscany, Italy</i>		
<b>Luigi Bosca, Malbec</b>	\$14	\$46
<i>Mendoza, Argentina</i>		
<b>Hahn, Cabernet Sauvignon</b>	\$14	\$50
<i>California, USA</i>		

## SPECIAL WINE SELECTION

	Bottle
<b>Conundrum, White Blend</b>	\$68
<i>California, USA</i>	
<b>Gen5 Ancestral, Red Blend</b>	\$56
<i>California Central Valley</i>	
<b>Batasiolo Barolo, Nebbiolo</b>	\$90
<i>Piemonte, Italy</i>	

## HOUSE WINES

	8.5oz. Karaf	17oz. Karaf	Glass	Bottle
<b>Chardonnay</b>	\$10.50	\$20	\$8	\$32
<b>Pinot Grigio</b>	\$11.50	\$21	\$8	\$32
<b>White Zinfandel</b>	\$10.50	\$20	\$8	\$32
<b>Merlot</b>	\$9.50	\$16.50	\$8	\$32
<b>Cabernet Sauvignon</b>	\$10.50	\$20	\$8	\$32
<b>Chianti</b>	\$12.50	\$23	\$8	\$32
<b>Champagne</b>			\$8.50	\$34