

# FRESCO

— ARUBA —

## CLASSICI E COCKTAIL TRADIZIONALI ITALIANI

<b>Homemade Limoncello</b>	\$10
<i>Pealed lemons with selected spirit and sugar</i>	
<b>Amaretto Sour</b>	\$10
<i>Amaretto with fresh lime juice and simple syrup</i>	
<b>Italian Sunset Cocktail</b>	\$10
<i>Amaretto, fresh orange juice, soda water, topped with grenadine</i>	
<b>Lemon Drop Martini</b>	\$10
<i>Vodka, homemade Limoncello, fresh lemon juice, splash of simple syrup</i>	
<b>Fresco Special</b>	\$11
<i>Prosecco, St. Germain, splash of cranberry juice</i>	

## SPECIALI FRESCO

<b>Grand Cosmopolitan</b>	\$15
<i>Grand Marnier, Citroen Vodka, fresh lemon, and Cranberry juice topped with orange bitters</i>	
<b>Aperol Spritz</b>	\$15
<i>Prosecco, Aperol, soda water</i>	
<b>Fresco's Negroni</b>	\$13
<i>Gin, Campari, Amaro Ramazzotti</i>	
<b>Grand Bellini</b>	\$16
<i>Prosecco, raspberry &amp; peach puree, topped with Grand Marnier</i>	
<b>Royal Mojito</b>	\$14
<i>Aged dark rum, fresh limes, mint topped with prosecco</i>	

## AMMAZZACAFFE

<b>Sambucca Romana White</b>	\$10
<b>Sambucca Romana Black</b>	\$10
<b>Amaretto Disaronno</b>	\$10
<b>Grand Marnier</b>	\$10
<b>Amaro Ramazzotti</b>	\$12

## BIRRE

<b>Local Beer</b>	\$8
<i>(Balashi, Chill, Magic Mango)</i>	
<b>Draft Beer 12oz</b>	\$8
<i>Balashi, Chill, Heineken, Amstel Bright</i>	
<b>Draft Beer 20oz</b>	\$13
<i>Balashi, Chill, Heineken, Amstel Bright</i>	
<b>Budlight, Coorslight, Corona</b>	\$9
<b>Heineken 0.0</b>	\$8

## BEVANDE ANALCOLOCHE

<b>Juices</b>	\$5
<b>Soda's</b>	\$4
<b>San Pellegrino 250 ml</b>	\$7.50
<b>Aqua Panna 250 ml</b>	\$7.50
<b>Red Bull / sugar free</b>	\$6

## CAFFÉ E TÉ (TUTTA LA SELEZIONE)

<b>Caffè</b>	\$5
<b>Cappuccino</b>	\$5
<b>Espresso</b>	\$5
<b>Double Espresso</b>	\$7
<b>Assorted Tea</b>	\$5

## SCINTILLANTE / SPARKLING WINES

	GLASS	BOTTLE
<b>House Sparkling</b>	\$10	\$34
<b>Belstar Blanco,</b> <i>Veneto, Italy</i>	\$14	\$45
<b>Belstar Rosé,</b> <i>Veneto, Italy</i>	\$14	\$45
<b>Alberto Nani,</b> <i>Prosecco DOC, Veneto, Italy</i>	\$14	\$45
<b>Sartori Erfo,</b> <i>Prosecco Rosé, Veneto, Italy</i>		\$56
<b>Veuve Clicquot Brut,</b> <i>France</i>		\$195

## VINI BIANCO / WHITE WINES

	6oz	9oz	BTL
<b>House Riesling</b>	\$10	\$13	\$34
<b>Fritz Haag, Riesling,</b> <i>Mosel, Germany</i>	\$14	\$18	\$49
<b>House Pinot Grigio</b>	\$10	\$13	\$34
<b>Santa Margherita, Pinot Grigio,</b> <i>Alto Adige, Italy</i>	\$17	\$22	\$54
<b>Tommasi "Le Rosse", Pinot Grigio,</b> <i>Delle Venezie, Italy</i>	\$16	\$19	\$58
<b>Kim Crawford, Sauvignon Blanc,</b> <i>Marlborough, New Zealand</i>	\$17	\$21	\$68
<b>Giesen, Sauvignon Blanc,</b> <i>Marlborough, New Zealand</i>	\$13	\$17	\$46
<b>House Chardonnay</b>	\$10	\$13	\$34
<b>Bramito Chardonnay</b> <i>Della Sala Antinori</i>	\$15	\$18	\$55
<b>Elena Walch, Chardonnay,</b> <i>Alto Adige, Italy</i>	\$14	\$16	\$49

A 17% service charge will be added to your check

If you have any concerns regarding dietary restrictions, please alert your server prior to ordering.

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— ARUBA —

## VINI ROSATI / ROSÉ WINES

	<u>6oz</u>	<u>9oz</u>	<u>BTL</u>
<b>House White Zinfandel</b>	\$10	\$13	\$34
<b>Santa Cristina by Antinori,</b> <i>Giardino, Tuscany, Italy</i>	\$14	\$17	\$48
<b>Whispering Angel,</b> <i>Côtes de Provence, France</i>	\$15	\$18	\$68
<b>Pasqua 11 Minutes,</b> <i>Veneto, Italy</i>	\$13	\$16	\$49

## VINI ROSSI / RED WINES

	<u>6oz</u>	<u>9oz</u>	<u>BTL</u>
<b>Love Noir, Pinot Noir,</b> <i>California, USA</i>	\$18	\$22	\$56
<b>Castellani, Chianti,</b> <i>Tuscany, Italy</i>	\$14	\$17	\$48
<b>Pasqua Romeo &amp; Juliet,</b> <i>Verona, Italy</i>	\$13	\$16	\$44
<b>Hahn, Cabernet Sauvignon,</b> <i>California, USA</i>	\$14	\$17	\$50
<b>J.Lohr "Seven Oaks",</b> <b>Cabernet Sauvignon,</b> <i>Paso Robles, California, USA</i>	\$22	\$26	\$68
<b>House Merlot</b>	\$10	\$13	\$34
<b>Pascua Lush &amp; Zin,</b> <i>Primitivo, Puglia, Italy</i>	\$15	\$19	\$55

	<u>6oz</u>	<u>9oz</u>	<u>BTL</u>
<b>Zolla Primitivo,</b> <i>Puglia, Italy</i>	\$14	\$17	\$48
<b>689, Napa Valley,</b> <i>California, USA</i>	\$17	\$21	\$64
<b>Peppoli by Antinori,</b> <i>Chianti Classico, Tuscany, Italy</i>	\$17	\$21	\$64
<b>Josh Cellars, Cabernet Sauvignon,</b> <i>California, USA</i>	\$15	\$17	\$48
<b>Cuvelier los Andes,</b> <i>Mendoza, Argentina</i>	\$14	\$17	\$48
<b>House Cabernet Sauvignon,</b> <i>Mendoza, Argentina</i>	\$10	\$13	\$34
<b>Tapiz Syrah, Uco Vally,</b> <i>Mendoza, Argentina</i>	\$13	\$16	\$56

## SELEZIONE DI VINI SPECIALI / SPECIAL WINES SELECTION

	<u>BTL</u>
<b>Prunotto Barbaresco,</b> <i>Piemonte, Italy</i>	\$120
<b>Il Fauno d' Arcanum,</b> <i>Tuscany, Italy</i>	\$128
<b>Cakebread Chardonnay,</b> <i>Napa Valley, California, USA</i>	\$130
<b>Rombauer, Chardonnay,</b> <i>Los Carneros, California, USA</i>	\$144

	<u>BTL</u>
<b>Cakebread Cabernet,</b> <i>Napa Valley, California, USA</i>	\$226
<b>Tommasi "Amarone della Valpolicella",</b> <i>Veneto, Italy</i>	\$130
<b>Gran Vin, Malbec,</b> <i>Mendoza, Argentina</i>	\$130
<b>Tignanello "Super Tuscan" by Antinori,</b> <i>Tuscany, Italy</i>	\$350

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