

# F R E S C O

— ARUBA —

## ANTIPASTI

<b>Insalata Burrata</b>	\$25
<i>Locally sourced artisan burrata cheese, marinated beefsteak tomato, pesto, Parmigiano Reggiano, arugula, garlic crostini and aged balsamic glaze</i>	
<b>Arancini</b>	\$15
<i>Mushrooms and cheese with arrabiata sauce and citrus gremolata</i>	
<b>Polpette</b>	\$15
<i>Wagyu meatball with fresh tomato sauce parmesan and basil pesto</i>	
<b>Tomato Bruschetta</b>	\$17
<i>Olive oil brushed bread with buffalo mozzarella, cherry tomato, olive oil, balsamic reduction, Parmigiano Reggiano, herbed mascarpone and basil pesto</i>	
<b>Polpi e Ceci</b>	\$23
<i>Mixed lettuce, charred octopus, fried chickpeas, Parmigiano Reggiano, sun dried tomato, fire roasted peppers and aged balsamic</i>	
<b>Vongole al vino bianco</b>	\$20
<i>Clams cooked in white wine with fennel, parsley, tomato, lemon and served with garlic bread</i>	

## PASTAS

Handmade pasta "al bronzo." Al bronzo is a traditional technique in which pasta is extruded through a bronze die to achieve a more coarse and porous surface on the pasta allowing the sauce to cling better to it.

<b>Linguine al Granchio e Uova en Camicia</b>	\$28
<i>Linguine, lump crab meat, clams, guanciale and soft poached egg in a light parmesan cream sauce</i>	
<b>Pappardelle al Sugo di Stracotto</b>	\$31
<i>Shredded braised osso bucco, tomato, fresh herbs and Parmigiano Reggiano</i>	
<b>Linguini del mare</b>	\$33
<i>Crab meat, scallops, shrimps, clams and cherry tomato in a light marinara cream sauce</i>	
<b>Lasagna di Manzo</b>	\$26
<i>Classic beef lasagna</i>	
<b>Tortellini Quattro Fromaggi</b>	\$23
<i>Cheese tortellini with four cheese sauce</i>	
<b>Bucatini Carbonara</b>	\$27
<i>Pork guanciale, fresh egg and Parmeggiano Reggiano</i>	
<b>PIZZAS</b>	
<b>Margherita</b>	\$18
<i>Tomato, fresh mozzarella, basil, olive oil</i>	
<b>La 4 Fromaggi</b>	\$20
<i>Gorgonzola, mozzarella, ricotta, Parmigiano Reggiano cheeses with a fresh tomato sauce</i>	
<b>Ghetto Vecchio</b>	\$26
<i>Fresh burrata, spinach, tomato sauce, pesto and arugula topped with balsamic glaze</i>	

<b>Prosciutto di Parma</b>	\$24
<i>Traditional prosciutto di Parma, mozzarella, arugula, and Parmigiano Reggiano</i>	
<b>Osso Buco di Vitello</b>	\$26
<i>Pulled braised veal osso buco, mascarpone cheese, caramelized onion and pesto</i>	
<b>Ai Frutti de Mare</b>	\$27
<i>Clams, shrimp, scallops, red onions, capers and fresh mozzarella</i>	
<b>Via Montenapoleone</b>	\$22
<i>Tomatoes, mozzarella, grilled artichokes, mushrooms, and olives</i>	
<b>Alla Fresco</b>	\$22
<i>Italian sausage, caramelized fennel, tomatoes and basil</i>	
<b>Ai funghi</b>	\$23
<i>Bechamel, marinated mushrooms, mozzarella, truffle oil and Parmigiano Reggiano</i>	

## SECONDI

<b>Peto di pollo Parmigiana</b>	\$31
<i>Chicken Parmesan, marinara, spinach and cream bucatini</i>	
<b>Corvina alla puttanesca con asparigi</b>	\$33
<i>Seared Cobia fillet, grilled asparagus, puttanesca sauce with smoked bacon canellini bean stew</i>	
<b>Polpo alla Griggia</b>	\$39
<i>Grilled octopus with crisp potato, pepper sauce, fresh garlic alioli and gremolata du citron</i>	
<b>Risotto ai Funghi</b>	\$29
<i>Porcini and local mushrooms risotto</i>	
<b>Risotto al limone con Capesante</b>	\$35
<i>Preserved lemon, green pea and fresh basil risotto with seared scallops</i>	
<b>Filete de Manzo</b>	\$42
<i>Butter mashed potatoes, green peas, and asparagus served with mushroom red wine reduction</i>	
<b>Oli Aromatizzati – complimentary</b>	
<i>The perfect accompaniment to your meal. Homemade infused oils: chili oil, garlic oil, herbs oil.</i>	

## DOLCE

<b>Traditional Tiramisu</b>	\$11
<i>Lady fingers, coffee liqueur, mascarpone and cacao</i>	
<b>Berries Pana Cotta</b>	\$11
<i>Vanilla panna cotta with wild berry sauce</i>	
<b>Tartufo Nero</b>	\$12
<i>Chocolate covered ice cream bon bon / hot chocolate sauce</i>	
<b>Polenta Dolce con mela</b>	\$12
<i>Warm polenta cake with honey and rum raisin ice cream</i>	

A 15% service charge will be added to your check