

# F R E S C O

— ARUBA —

## ANTIPASTI

<b>Insalata Burrata</b> <i>Locally sourced artisan burrata cheese, marinated beefsteak tomato, pesto, Parmigiano Reggiano, arugula, garlic crostini and aged balsamic glaze</i>	\$25	<b>Prosciutto di Parma</b> <i>Traditional prosciutto di Parma, mozzarella, arugula, and Parmigiano Reggiano</i>	\$24
<b>Arancini</b> <i>Mushrooms and cheese with arrabiata sauce and citrus gremolata</i>	\$15	<b>Osso Buco di Vitello</b> <i>Pulled braised veal osso buco, mascarpone cheese, caramelized onion and pesto</i>	\$26
<b>Polpette</b> <i>Wagyu meatball with fresh tomato sauce parmesan and basil pesto</i>	\$15	<b>Ai Frutti de Mare</b> <i>Clams, shrimp, scallops, red onions, capers and fresh mozzarella</i>	\$27
<b>Tomato Bruschetta</b> <i>Olive oil brushed bread with buffalo mozzarella, cherry tomato, olive oil, balsamic reduction, Parmigiano Reggiano, herbed mascarpone and basil pesto</i>	\$17	<b>Via Montenapoleone</b> <i>Tomatoes, mozzarella, grilled artichokes, mushrooms, and olives</i>	\$22
<b>Polpi e Ceci</b> <i>Mixed lettuce, charred octopus, fried chickpeas, Parmigiano Reggiano, sun dried tomato, fire roasted peppers and aged balsamic</i>	\$23	<b>Alla Fresco</b> <i>Italian sausage, caramelized fennel, tomatoes and basil</i>	\$22
<b>Vongole al vino bianco</b> <i>Clams cooked in white wine with fennel, parsley, tomato, lemon and served with garlic bread</i>	\$20	<b>Ai funghi</b> <i>Bechamel, marinated mushrooms, mozzarella, truffle oil and Parmigiano Reggiano</i>	\$23

## 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> <i>Linguine, lump crab meat, clams, guanciale and soft poached egg in a light parmesan cream sauce</i>	\$28	<b>Corvina alla puttanesca con asparigi</b> <i>Seared Corvina fillet, grilled asparagus, puttanesca sauce with smoked bacon canellini bean stew</i>	\$33
<b>Pappardelle al Sugo di Stracotto</b> <i>Shredded braised osso bucco, tomato, fresh herbs and Parmigiano Reggiano</i>	\$31	<b>Polpo alla Griggia</b> <i>Grilled octopus with crisp potato, pepper sauce, fresh garlic alioli and gremolata du citron</i>	\$39
<b>Linguini del mare</b> <i>Crab meat, scallops, shrimps, clams and cherry tomato in a light marinara cream sauce</i>	\$33	<b>Risotto ai Funghi</b> <i>Porcini and local mushrooms risotto</i>	\$29
<b>Lasagna di Manzo</b> <i>Classic beef lasagna</i>	\$26	<b>Risotto al limone con Capesante</b> <i>Preserved lemon, green pea and fresh basil risotto with seared scallops</i>	\$35
<b>Tortellini Quattro Fromaggi</b> <i>Cheese tortellini with four cheese sauce</i>	\$23	<b>Filete de Manzo</b> <i>Butter mashed potatoes, green peas, and asparagus served with mushroom red wine reduction</i>	\$42
<b>Bucatini Carbonara</b> <i>Pork guanciale, fresh egg and Parmeggiano Reggiano</i>	\$27	<b>Oli Aromatizzati – complimentary</b> <i>The perfect accompaniment to your meal. Homemade infused oils: chili oil, garlic oil, herbs oil.</i>	
<b>Pizzas</b>		<b>DOLCE</b>	
<b>Margherita</b> <i>Tomato, fresh mozzarella, basil, olive oil</i>	\$18	<b>Traditional Tiramisu</b> <i>Lady fingers, coffee liqueur, mascarpone and cacao</i>	\$11
<b>La 4 Fromaggi</b> <i>Gorgonzola, mozzarella, ricotta, Parmigiano Reggiano cheeses with a fresh tomato sauce</i>	\$20	<b>Berries Pana Cotta</b> <i>Vanilla panna cotta with wild berry sauce</i>	\$11
<b>Ghetto Vecchio</b> <i>Fresh burrata, spinach, tomato sauce, pesto and arugula topped with balsamic glaze</i>	\$26	<b>Tartufo Nero</b> <i>Chocolate covered ice cream bon bon / hot chocolate sauce</i>	\$12
		<b>Polenta Dolce con mela</b> <i>Warm polenta cake with honey and rum raisin ice cream</i>	\$12

A 17% service charge will be added to your check

If you have any concerns regarding food allergies, please alert your server prior to ordering.