



"Benvenuti" to
The Best of Italy in Aruba
It's a real pleasure having you with us.

Open daily from 8:30 A.M. - 11:00 P.M.

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Una calurosa "**Benvenuti**" (bienvenida) a *La Trattoria el Faro Blanco*. Le agradecemos la oportunidad de brindarle nuestra inigualable superioridad culinaria en un ambiente rodeado por lo mejor que la naturaleza, cultura y historia Arubana brinda.

Historia del Faro de California

El Faro fue construido durante los años 1914, 1915 y 1916 y está situado en el punto más norte de la isla de Aruba, donde el Mar Caribe golpea las rocas con sus olas fuertes.

La torre de esta maravillosa pieza está hecha de piedras recogidas en esta misma zona y mide 100 pies de alto. La parte superior, donde se encuentra la luz que le da un toque romántico, es de hierro y mide 25 pies en diámetro.

Aunque el Faro se encuentra en un cerrito llamado Hudishibana lleva como nombre El Faro de California, mientras que los nativos también le dicen simplemente Faro.

El extremo norte de la Isla es llamado California, porque un barco con ese mismo nombre naufragó allí. El barco llamado "California" viajaba desde Liverpool hacia Centro América con pasajeros, mercancía, provisiones, ropa y muebles.

De forma irónica cuando el barco naufragó justo a la media noche los pasajeros estaban en una fiesta. Fue cuando amaneció que los habitantes de la isla se enteraron de lo que había pasado. Los pasajeros del California lanzaron casi todo lo que cargaba el barco al mar cuando chocó con la costa. Esto tuvo como consecuencia que todos tuvieron la oportunidad de sacar la mercancía del mar y venderla en Oranjestad (Centro).

La Trattoria el Faro Blanco, donde usted está ahora, era la casa del que cuidaba el Faro. Situada perfectamente y hoy día convertido en uno de los Restaurantes más famosos de la isla con una reputación de excelencia.

El primer cuidador del Faro era un joven de Curaçao llamado Jacob Jacobs. Él aprendió su profesión, de cuidador de Faro, trabajando en el Faro de la isla "Klein Curaçao". La última persona que cuidó el Faro de California era el señor Federico Fingal de Aruba.

La perfecta ubicación de La Trattoria el Faro Blanco, rodeado por lo mejor de la naturaleza, cultura y historia, es propiedad de Faro Blanco N.V..

Los espectaculares paisajes....., Maravillosas puestas del sol y las inigualables obras culinarias de La Trattoria el Faro Blanco Restaurant....hace este Faro de California muy popular entre residentes y los visitantes de la isla.

Gustosamente le recomendamos ver nuestra carta de vinos, así mismo nuestro menú de postres con nuestra variada selección de digestivos y famosos puros (tabacos).

A warm and gracious "**Benvenuti**" (Welcome) to *La Trattoria el Faro Blanco*. We thank you kindly for giving us the chance to let you experience our unsurpassed culinary masterpieces surrounded by the best nature, culture and history has to offer.

History of the California Lighthouse

Built during the years 1914, 1915 and 1916, the California Lighthouse is located at the northernmost point of the island of Aruba, where the Caribbean sea crashes and fumes into the rocks.

The tower of this magnificent master piece is made of stone blocks that were hewn right here and is 100 feet high. The metal top of the lighthouse, which contains the light that sets a romantic setting, is 25 feet in diameter.

Although standing on a hill called Hudishibana, the lighthouse is called California Lighthouse while natives also call the area "Faro" (meaning lighthouse).

This point of the island, called California, is named after a vessel that shipwrecked at the coast near Aruba's northernmost point. The ship "California" was traveling from Liverpool to Central America with passengers, merchandise, provision, clothes and furniture.

Ironically, when the ship hit the coast at midnight sharp, the passengers were partying on board. It was not until daybreak that the inhabitants of Aruba saw and understood what had happened.

The crew of the California had thrown much of their cargo overboard when the boat hit the coast. This meant that everybody was able to salvage the merchandise out of the water, and take it to Oranjestad to sell.

The La Trattoria el Faro Blanco, you are now at, use to be dwellings of the Lighthouse keepers. A perfect location nowadays, converted in one of Aruba's most famous restaurants, with a reputation of excellence.

The first lighthouse keeper, was a young man from Curaçao called Jacob Jacobs. He learned the profession of Lighthouse keeper at a Lighthouse on the islet of Klein Curaçao. The last person to watch over the California Lighthouse was Federico Fingal from Aruba.

The La Trattoria el Faro Blanco, with it's unique location surrounded by the best nature, culture and history has to offer, is proudly owned by Faro Blanco N.V.

The spectacular views ..., breath taking sunsets and the unsurpassed culinary masterpieces of the La Trattoria el Faro Blanco Restaurant....make the California Lighthouse popular among locals and visitors.

We kindly invite you to see our Wine List and our Special Dessert/After Dinner Drinks and Cigar menu.

Antipasti Freddi

Cold Appetizers

- ASSAGGINI DELLA TRATTORIA..... *Fourteen*
A nice selection of fresh marinated zucchini, sautéed eggplants, bruschettas with marinated tomatoes, mushrooms, roasted peppers and marinated baby octopus, baby shrimp and squid.
- FRUTTI DI MARE ALLA LUCIANA *Fourteen*
Small chunks of baby shrimp, baby octopus and squid all mixed and marinated with garlic, olive oil, parsley and lemon.
- CARPACCIO ALLA CIPRIANI SU UN LETTO DI RUGHETTA..... *Fourteen*
Sliced beef tenderloin marinated with shaved Parmesan cheese served on a bed of arugula with a touch of olive oil and balsamic vinegar.
- CARPACCIO DI PESCE SPADA SOPRA UN LETTO DI RADICCHIO *Fourteen*
Sliced Swordfish marinated with shaved Parmesan cheese served on a bed of radicchio with a touch of olive oil and balsamic vinegar.
- CARPACCIO DI SALMONE SOPRA UN LETTO DI RADICCHIO *Nineteen*
Sliced smoked salmon served on a bed of radicchio topped with chopped onions, egg whites and capers.
- MOZZARELLA DI CAPRI..... *Fourteen*
Fresh buffalo mozzarella cheese served with tomatoes, basil olive oil and balsamic vinegar on the side.
- GAMBERONI CON RUGHETTA *Eighteen*
Chilled jumbo shrimp on a bed of arugula leaves and radicchio served with cocktail sauce, lemon and Russian dressing.
- AFFETTATO ALL' ITALIANA *Nineteen*
A perfect sampler of prosciutto, salami, coppa, pecorino, provolone, parmigiano, mozzarella and black olives.

Please order our Bruschettas with marinated tomatoes while you wait for your appetizer.
One dollar each

Antipasti Caldi

Hot Appetizers

- CREPELLE CERTOSINA..... *Fourteen*
Crepe filled with baby shrimp, mushrooms and Bearnaise sauce, gratinated with Parmesan cheese specialty of our La Trattoria El Faro Blanco Restaurant.
- POLPETTE AFFOGATE *Fourteen*
Whole baby octopus cooked in a tomato sauce with garlic, olive oil and basil.
- TORTINO DI MELANZANE..... *Fourteen*
Layered eggplant and mozzarella cheese topped with marinara sauce.
- CALAMARI FRITTI *Fourteen*
Deep-fried calamari (squid) rings served with our unique marinara sauce.

Zuppe

Soups

- ZUPPA DI PESCE DEL FARO *Eighteen*
A watered tomato base soup with clams, mussels, shrimp, baby octopus, fish, squid and basil unique from our La Trattoria El Faro Blanco Restaurant.
- PASTA E FAGIOLI..... *Eleven*
Fresh white bean soup with fresh tomatoes, basil, pasta and bacon.
- ZUPPA DI VERDURE FRESCHE *Eleven*
Fresh vegetable soup with zucchini.

Our Focaccia (Italian Pizza Bread) is ideal to order with Soups, Salads or Pasta Dishes.

Il Pasta Fresche

Pasta

PENNENETTE ALLA PUTTANESCA	<i>Thirty</i>
Penne with fresh tomatoes, garlic, basil, black olives, capers and anchovies sauce.	
LINGUINE PRIMAVERA	<i>Thirty Three</i>
Linguine with assorted fresh vegetables such as zucchini, red, green and yellow peppers, eggplant and carrots.	
LINGUINE DELLA SCOGLIERA	<i>Thirty Nine</i>
Linguine with assorted seafood such as baby octopus, squid, clams, mussels, baby shrimp, jumbo shrimp, basil, garlic and our unique pomodoro sauce.	
LINGUINE ALLA VONGOLE	<i>Thirty Six</i>
Linguine agli olio sauce with clams, garlic, parsley and olive oil.	
TORTELLINI AI QUATTRO FORMAGGI	<i>Twenty Nine</i>
Cheese filled Tortellini served with Gorgonzola, Mascarpone, Bel paese and bleu cheese sauce.	
RAVIOLI AL PROFUMO DEL CARAIBI	<i>Thirty Five</i>
Our tasty cheese ravioli served in a sauce of mixed seafood such as squid, baby shrimp, clams, mussels, baby octopus, jumbo shrimp, black beans, basil and corn.	
RIGATONCINI ALLA BOSCAIOLA	<i>Thirty</i>
Rigatoncini served with a meat sauce with tomatoes, peas and mushrooms and a dash of fresh cream.	
LASAGNA NOSTRANA	<i>Twenty Six</i>
Lasagna with marinara sauce, ricotta, mozzarella, Parmesan cheese and basil.	
FETTUCINE AL SALMONE AFFUMICATO	<i>Thirty Six</i>
A nice bed of fettuccini pasta served with a rich creamy tomato sauce with chopped smoked salmon.	
FETTUCINE CON GAMBERONI ALLA VODKA	<i>Thirty Eight</i>
Specialty of our La Trattoria El Faro Blanco. Fettuccini with a creamy pink sauce prepared with fresh tomatoes, basil, a splash of vodka topped with jumbo shrimp.	
ORECCHIETTE AL POMODORO E BASILICO	<i>Twenty Eight</i>
Ear shaped pasta with fresh tomato, garlic and basil.	
GNOCCHI DI PATATE AL POMODORO, BASILICO E MOZZARELLA	<i>Twenty Nine</i>
Potato gnocchi with fresh tomatoes, basil and garlic sauce served with mozzarella cheese on top.	
FUSILLI ALL' AMATRICIANA	<i>Twenty Eight</i>
Curly short pasta with sautéed Italian bacon, prosciutto with onions, basil, garlic and fresh tomatoes.	

Il Risotto

Big Grain Italian Rice Specialties

RISOTTO AL SALMONE AFFUMICATO	<i>Thirty Six</i>
Arborio rice cooked with smoked salmon, marinara sauce, parmigiano and a dash of cream.	
RISOTTO PRIMAVERA	<i>Thirty Three</i>
Arborio rice cooked with fresh zucchini, red peppers, green peppers, yellow peppers, eggplant and carrots.	
RISOTTO DEL FARO	<i>Thirty Eight</i>
Arborio rice cooked in a tomato base with clams, mussels, baby shrimp, jumbo shrimp, octopus, squid, garlic and basil.	
RISOTTO AI FUNGHI PORCINI	<i>Thirty Three</i>
Arborio rice cooked in butter, olive oil with onions, fresh porcini mushrooms, parmigiano and a dash of cream.	
RISOTTO AGLI ASPARACI	<i>Thirty Four</i>
Arborio rice cooked with fresh asparagus.	

Pesce e Crostacei

Seafood

GAMBERONI GIULIO CESARE	<i>Forty Three</i>
Jumbo shrimp and asparagus wrapped with prosciutto ham cooked in white wine and olive oil.	
SALMONE ALLA FARO BLANCO	<i>Forty Five</i>
Salmon fillet served with a sauce of fresh tomatoes, fresh mushrooms, parsley, chopped onions and white wine.	
FILETTO DI SPIGOLA GRATINATA CON FRUTTI DI MARE	<i>Forty Five</i>
Sea bass fillet gratin with mixed seafood topped with Parmesan cheese.	
SPIGOLA ALLA GRATICOLA O AL FORNO CON PATATE	<i>Forty Five</i>
Striped sea-bass baked with potatoes, garlic, black olives and rosemary. (Can also be served grilled).	
GAMBERONI ALL' ACQUA "PAZZA"	<i>Thirty Eight</i>
Jumbo shrimp sautéed in a garlic, olive oil, basil and fresh tomato sauce.	
FILETTO DI PESCE ALLA PIZZAIOLA	<i>Thirty Eight</i>
Fish fillet cooked in a fresh tomato base sauce with garlic, basil, oregano, black olives and olive oil.	
GAMBERONI SPECIALE DI "PACHI" Y "MACHI"	<i>Forty</i>
Butterfly fried shrimp served with tartar sauce and fettuccini Alfredo or sautéed vegetables.	
FILETTO DI PESCE DEI PIRATI	<i>Thirty Eight</i>
Fish fillet with pistachio nuts, pink peppercorn, a bouquet of spices topped with Parmesan cheese.	
FILETTO DI PESCE AL'FRATE	<i>Thirty Eight</i>
Fish fillet with fresh rosemary, olive oil, basil, garlic and white wine baked with a layer of thinly sliced potatoes.	

Carne e Pollame

Beef & Poultry

TAGLIATA DI POLLO ALLA PARMIGIANA	<i>Thirty One</i>
A boneless chicken breast deep-fried, breaded, covered with melted mozzarella cheese and Marinara sauce.	
TAGLIATA DI POLLO ALLA VODKA	<i>Thirty Three</i>
Boneless chicken breast mixed with cheese filled Tortellini with a creamy pink sauce prepared with fresh tomatoes, basil and a splash of Vodka.	
SCALOPPINE DI VITELLO ALLA PIZZAIOLA	<i>Thirty Three</i>
Veal Scaloppini served in a fresh tomato sauce with garlic, basil, oregano, black olives and olive oil.	
LOMBATA DI VITELLO ALLA PIEMONTESE	<i>Thirty Eight</i>
A 12 oz. boned grilled veal chop served with our excellent Porcini mushrooms and fresh mushroom sauce.	
SCALOPPINE DI VITELLO AI FUNGHI	<i>Thirty Five</i>
Veal Scaloppini served with a brown excellent Porcini mushrooms and fresh mushroom sauce.	
COTOLETTA DI VITELLO ALLA PARMIGIANA	<i>Thirty One</i>
Deep-fried and breaded veal covered with melted mozzarella cheese and Marinara sauce.	
COSTOLETTE DI AGNELLO AL FORNO O ALLA GRIGLIA	<i>Forty Four</i>
Baby rack of lamb baked or grilled with rosemary, garlic, olive oil and black pepper.	
TAGLIATA DI POLLO CON PEPERONI	<i>Thirty One</i>
Grilled boneless breast of chicken with sautéed yellow, red and green peppers.	
FILETTO AI FUNGHI PORCINI E CHAMPIGNON	<i>Forty Eight</i>
Grilled Fillet Mignon served in an excellent Porcini mushrooms and fresh mushroom sauce.	
FILETTO ALLA TRATTORIA	<i>Forty Nine</i>
Fillet Mignon prepared with Riserva Ducale Red Wine Sauce and brown sugar served with vegetables, sliced oranges and fresh strawberries (clove and cinnamon sticks optional).	
OSSOBUCO DI VITELLO CON RISOTTO MILANESE	<i>Forty One</i>
Veal Ossobuco (shank) stewed with red wine, parsley, rosemary, oregano, onions and lemon juice served with our cheese risotto.	
BISTECCA AL GORGONZOLA O ALLA GRIGLIA	<i>Forty One</i>
Grilled sirloin steak with Gorgonzola cheese gratin.	

Freschezze

Salads

INSALATA CESARE	<i>Fourteen</i>
Caesar salad: Romaine lettuce mixed with a dressing of vegetable oil, eggs, anchovies, mustard, balsamic vinegar and Parmesan cheese topped with croutons.	
INSALATA ORTOLANA	<i>Fourteen</i>
A great mixed salad with Romaine lettuce, Iceberg lettuce, radicchio, tomatoes, onions, cucumbers, carrots and radishes.	
INSALATA DI POMODORO, AGLIO E BASILICO	<i>Fourteen</i>
Tomato salad with Romaine and Iceberg lettuce, radicchio, basil and garlic served with virgin olive oil and balsamic vinegar.	
INSALATA DI RUGHETTA	<i>Thirteen</i>
Arugula salad.	
INSALATA DI RADICCHIO VERONESE	<i>Thirteen</i>
Radicchio salad.	

Our Focaccia (Italian Pizza Bread) is ideal to order with Soups, Salads or Pasta Dishes.

Please make sure to order yours for US \$9.00

We open daily at 8:30 a.m.

Bar Service Sandwiches Lighthouse

Souvenirs Pizzas Cameras



Grappa

We offer a wide variety of Italian after dinner drinks called Grappa. Please see the Grappa display inside and the complete after dinner drink list in our Dessert/After Dinner Drink and Cigar Menu.

Exclusively brought to Aruba by La Trattoria el Faro Blanco.

A Very Tasteful and refreshing after dinner drink.

Buon Appetito

A special gift

Please make sure to bring home a unique lighthouse souvenir and tell all your friends and family about us.

Our special gift certificate is also ideal for any special occasion and available at any time.

Please visit us again

We look forward to welcome you back.

Reservations can be placed by phone, fax or on-line.

(latrattoria@setarnet.aw).

Do not hesitate to visit our web page at www.aruba-latrattoria.com.

We Look Forward to Welcome You Back

Open Daily from 8:30 A.M.

The Best of Italy in Aruba

Our Lunch is from 11:00 A.M. to 5:30 P.M.

We Offer Special Group Menus for Any Celebration

Weddings, Wedding rehearsals, engagements, anniversaries, birthdays, family reunions and any other celebration.

We also give you the chance to compose your own menu.

Grazie

