

F R E S C O

— ARUBA —

ANTIPASTI

Insalata Burrata Locally sourced artisan burrata cheese, marinated beefsteak tomato, pesto, Parmigiano Reggiano, arugula, garlic crostini and aged balsamic glaze	\$25
Arancini Mushrooms and cheese with arrabiata sauce and citrus gremolata	\$15
Polpette Wagyu meatball with fresh tomato sauce Parmigiano Reggiano and basil pesto	\$15
Tomato Bruschetta Olive oil brushed bread with buffalo mozzarella, cherry tomato, olive oil, balsamic reduction, Parmigiano Reggiano, herbed mascarpone and basil pesto	\$17
Carpaccio di Tonno Tuna, extra virgin olive oil, shallots, capers, lemon gremolata, pink pepper, and arugula	\$24
Vongole al Vino Bianco Clams cooked in white wine with fennel, parsley, tomato, lemon and served with garlic bread	\$20

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.

Linguine Vongole White wine, olive oil, clams, and baby heirloom tomatoes	\$25
Pappardelle al Sugo di Stracotto Shredded braised osso bucco, tomato, fresh herbs and Parmigiano Reggiano	\$31
Linguini del Mare Crab meat, scallops, shrimps, clams and cherry tomato in a light marinara cream sauce	\$33
Lasagna di Manzo Classic beef lasagna	\$26
Tortellini Quattro Fromaggi Cheese tortellini with four cheese sauce	\$23
Bucatini Carbonara Pork guanciale, fresh egg and Parmegiano Reggiano	\$27
Bucatini alla Gambi Prima Donna Jumbo shrimp in garlic white wine, Parmigiano-Reggiano finish with fresh basil pesto	\$28

PIZZAS

Margherita Tomato, fresh mozzarella, basil, olive oil	\$18
La 4 Fromaggi Gorgonzola, mozzarella, ricotta, Parmigiano Reggiano cheeses with a fresh tomato sauce	\$20
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	\$24
Pizza Boscaiola Parmiggiano white sauce, mozzarella, bacon, sautéed mushrooms, caramelized onions	\$24
Ai Frutti de Mare Clams, shrimp, scallops, red onions, capers and fresh mozzarella	\$27
Pizza Capricciosa Tomato sauce, mozzarella, savory ham, artichoke hearts, mushroom, black olives, Parmigiano Reggiano and oregano	\$22
Alla Fresco Italian sausage, caramelized fennel, tomatoes and basil	\$22
Ai Funghi Truffle cream, marinated mushrooms, mozzarella, truffle oil, and Parmigiano Reggiano	\$23

SECONDI

Peto di Pollo Parmigiana Chicken Parmesan, marinara, spinach and cream bucatini	\$32
Corvina Piccata Caper butter lemon sauce, grilled asparagus, basil pesto risotto and marinated baby tomatoes	\$33
Polpo alla Griggia Grilled octopus with crisp potato, pepper sauce, fresh garlic alioli and gremolata du citron	\$39
Agnello Brasato Braised lamb shank, parmigiano polenta, vegetable ragout, smoked bacon, Barolo sauce	\$36
Rissoto al limone con Capesante Preserved lemon, green pea and fresh basil risotto with seared scallops	\$35
Filete de Manzo Butter mashed potatoes, green peas, and asparagus served with mushroom red wine reduction	\$42
Oli Aromatizzati – complimentary The perfect accompaniment to your meal. Homemade infused oils: chili oil, garlic oil, herbs oil.	

DOLCE

Traditional Tiramisu Lady fingers, coffee liqueur, mascarpone and cacao	\$11
Berries Pana Cotta Vanilla panna cotta with wild berry sauce	\$11
Tartufo Nero Chocolate covered ice cream bon bon, hot chocolate sauce	\$12
Honey Semifreddo Candied orange strips, cherry Amarena, almond crumble, caramel sauce	\$12

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.