



# LUNCH MENU

## Faro Blanco Restaurant

### entrees

#### **INSALATA CESARE CAESAR SALAD**

Romaine lettuce mixed with a dressing of vegetable oil, eggs, anchovies, garlic, mustard, balsamic vinegar and lemon juice topped with parmesan cheese and croutons. This Caesar salad is gluten free when served without the croutons

#### **ZUPPA DI PESCE DEL FARO**

Our Aruban Fish soup

#### **PANINO DELL' ORTOLANO**

Focaccia with grilled zucchini, yellow squash, eggplant, red and yellow pepper and mozzarella cheese

#### **PANINO ALLA VALDOSTANA**

Focaccia with grilled chicken breast, ham and mozzarella cheese.

### desserts

#### **ARUBAN QUESILLO**

Aruban Flan

#### **TIRAMISU**

Sponge Cake soaked in Espresso, marsala Wine and Rum, Topped with Chocolate and Italian Mascarpone Cheese

TWO-COURSE  
LUNCH

**\$15**

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# DINNER MENU

## Faro Blanco Restaurant

### appetizer

#### INSALATA FARO BLANCO

Mixed lettuce, sliced almonds, cranberries and peaches, served with our house dressing

#### ZUPPE DI PESCE DAL FARO DI ARUBA

Aruban Fish soup served with our very own "pan Bati"

#### CRESPELLE DI ASPARAGI

Crêpe filled with asparagus and béchamel sauce, with grated parmesan cheese. Small portion of fried polenta topped with Dutch Cheese served Family Style

### entrees

#### PESCE FRITTO

Fried Red Snapper topped with our Crioyo sauce served with fried plantain, "pan bati" and polenta.

#### TAGLIATA DI POLLO ALLA VODKA

Boneless grilled chicken breast mixed with tortellini filled with parmesan cheese in a mixture of marinara and Alfredo sauce prepared with fresh cherry tomatoes, basil and a splash of vodka.

#### RISOTTO OR LINGUINE PRIMAVERA

Arborio rice cooked in a tomato base with fresh green zucchini, yellow squash, red-, green- and yellow peppers, cherry tomatoes, red onions, carrots and vegetable broth

### dessert

#### PERE COTE AL VINO CON GELATO

Pear cooked in Red Wine served with Vanilla Ice Cream

#### ARUBAN QUESILLO

Aruban Flan

#### TIRAMISU

Sponge Cake soaked in Espresso, marsala Wine and Rum, Topped with Chocolate and Italian Mascarpone Cheese

THREE-COURSE  
DINNER

**\$40**

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