



DINNER MENU

CAFÉ PICCOLO

Appetizers

CUNUCU SALAD

Local organic greens, roasted pear, pancetta, gorgonzola cheese, served with Italian dressing

CAPRESE SALAD

Fresh burrata cheese, local roasted tomatoes, pesto, balsamic reduction and fresh arugula

ZUPPA DI PASTA FAGIOLI AL PROSCIUTTO

White bean soup, prosciutto, pasta and garlic bread

Entrees

PIZZA MARGHERITA

Local roasted tomatoes, basil, buffalo mozzarella, parmesan cheese, extra virgin olive oil, black olives

OSSO BUCO DE VITELLO ALLA MILANESE

Braised bone in veal shank, gremolata, Aruban funchi

SPAGHETTI CON GAMBERI ALA CREOLA

Sautéed garlic shrimp, cherry tomatoes, bell peppers, white wine, pepper flakes, fresh parsley

THREE-COURSE
DINNER

\$40

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on



Desserts

TIRAMISU

Taste this classic, yet decadent one to satisfy your sweet palate, moist sponge cake with lady fingers soaked in coffee liqueur, layered between rich creamy mascarpone cheese.

PANNA COTTA

Savor our silky smooth vanilla bean panna cotta, topped with strawberry compote and macadamia cookies

