

A warm and gracious “Benvenuti” (Welcome) to La Trattoria el Faro Blanco Restaurant. We thank you kindly for giving us the opportunity to let you experience our unsurpassed culinary masterpieces surrounded by the best nature, culture and Aruban history.

History of the California Lighthouse:

Built between 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 masterpiece is 100 feet high and is made of stone blocks that were hewn right here. The metal top of the lighthouse, which contains the light that sets a romantic scenery, is 25 feet in diameter.

Although standing on the Hudishibana hill, the lighthouse is named after Aruba’s northernmost point, called California, which in turn is named after a vessel that shipwrecked at the coast near this point of the island. 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 Aruba’s capital, Oranjestad, to be sold.

The La Trattoria el Faro Blanco that you are currently visiting used to be the dwelling of the Lighthouse keepers. 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.

Nowadays, Faro Blanco has become a perfect location, boasting one of Aruba’s most famous restaurants with a reputation of excellence. The spectacular views, breathtaking sunsets and the unsurpassed culinary masterpieces of the La Trattoria el Faro Blanco Restaurant make the California Lighthouse popular among locals and visitors. Our perfect location, exquisite Italian dishes, outstanding service and our extensive experience, render our restaurant the ideal place for any celebration, including engagements, weddings, birthdays, anniversaries, family reunions and much more.

The La Trattoria el Faro Blanco Restaurant is proudly owned by Faro Blanco N.V.

Una calurosa y cordial “Benvenuti” (Bienvenida) a La Trattoria el Faro Blanco Restaurante. Le agradecemos cariñosamente la oportunidad de brindarles nuestra inigualable superioridad culinaria en un ambiente rodeado por lo mejor de la naturaleza, cultura e historia Arubana.

Historia del faro de California:

El Faro fue construido durante los años 1914, 1915 y 1916 y esta 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 esta 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 de diámetro.

Aunque el Faro se encuentra en un cerrito llamado Hudishibana lleva el nombre de la zona donde se encuentra que es California, mientras que los nativos también le dicen simplemente Faro. Esta zona que situada en el extremo norte de la Isla es llamado California, porque un barco con ese nombre naufrago allí. El barco llamado “California” viajaba desde Liverpool hacia Centro América con pasajeros, mercancía, provisiones, ropa y muebles.

De forma irónica cuando el barco naufrago justo a la media noche los pasajeros estaban en una fiesta.

Fue cuando amanecio que los habitantes de la isla se enteraron de lo que habia sucedido.

Los pasajeros del California lanzaron casi todo lo que cargaba el barco al mar cuando choco 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 Restaurante, donde usted esta ahora, era la casa de la persona encargada del cuidado del Faro. El primer farolero era un joven de Curaçao llamado Jacob Jacobs. El aprendio su profesión, de farolero, trabajando en el Faro de la isla “Klein Curaçao”. La última persona que cuidó el Faro de California fue el señor Federico Fingal de Aruba.

Situada perfectamente y hoy día convertido en uno de los Restaurantes mas famoso de la isla con una reputación de excelencia. Los espectaculares paisajes, maravillosas puestas del sol y las inigualables obras culinarias de La Trattoria el Faro Blanco Restaurante hace que nuestro Faro di California sea muy popular entre residentes y los visitantes de la isla. La perfecta ubicación de La Trattoria el Faro Blanco Restaurante, calido servicio, exquisitos platos autenticos Italianos y nuestra amplia experiencia nos hace el sitio ideal para toda celebracion como compromisos, bodas, cumpleaños, aniversarios, reuniones familiares y mucho mas.

La Trattoria el Faro Blanco Restaurante es propiedad de Faro Blanco N.V.

Antipasti Freddi
Cold Appetizers

FRUTTI DI MARE ALLA LUCIANA.....13
Baby shrimp, baby octopus and squid mixed and marinated with garlic, olive oil, white vinegar, red peppers, celery, onions and lemon juice. (X)

CARPACCIO ALLA CIPRIANI SOPRA UN LETTO DI RUGHETTA..... 14
Beef top round sliced and marinated with shaved parmesan cheese, served on a bed of arugula with a touch of olive oil and balsamic vinegar on the side.

CARPACCIO DI SALMONE SOPRA UN LETTO DI ORTOLANA..... 17
Sliced smoked salmon served on a bed of mixed lettuce topped with chopped onions, egg whites and capers. (X)

MOZZARELLA DI CAPRI..... 14
Fresh buffalo mozzarella cheese, served with tomatoes and basil with a touch of olive oil and balsamic vinegar on the side. (X)

GAMBERONI CON RUGHETTA.....18
Chilled jumbo shrimps on a bed of arugula leaves, served with cocktail sauce, fresh lemon and Russian dressing.

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

Antipasti Caldi
Hot Appetizers

CREPPELLE CERTOSINA.....13
Crêpe filled with baby shrimps, mushrooms and béarnaise sauce, with grated parmesan cheese. Specialty of our La Trattoria el Faro Blanco Restaurant.

POLPETTE AFFOGATE.....13
Whole baby octopus cooked in marinara sauce fish broth with cherry tomatoes and basil.

TORTINO DI MELANZANE.....13
Layered eggplant and mozzarella cheese with pink béchamel sauce topped with marinara sauce.

CALAMARI FRITTI.....13
Deep-fried calamari (squid) rings served with our unique marinara sauce.

Zuppe
Soups

ZUPPE DI PESCE DEL FARO.....17
Fresh seafood soup with clam, mussel, shrimp, baby octopus, fish, squid and basil in a fish broth and marinara sauce with cherry tomatoes, unique from our La Trattoria el Faro Blanco Restaurant.

PASTA E FAGIOLI..... 11
Fresh white bean soup with cherry tomatoes, basil, pasta, pancetta (Italian bacon) and marinara sauce, olive oil, garlic and chicken broth.

ZUPPA DI VERDURE FRESCHE..... 11
Fresh vegetable soup with garlic, green zucchini, potato, celery, yellow squash, carrots, leeks and red onions in a vegetable broth. (V)

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

(V): Vegetarian / (X): Gluten Free



Freschezze
Salads

INSALATA CESARE.....13
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. (X)

INSALATA ORTOLANA..... 13
A great mixed salad with romaine lettuce, iceberg lettuce, red leaf lettuce, green leaf lettuce, tomatoes, onions, cucumbers, peppers and carrots. (V) (X)

INSALATA DI RUGHETTA.....12
Arugula topped with shaved parmesan cheese. (V) (X)

INSALATA DI POMODORO, AGLIO E BASILICO.....12
Tomato salad with romaine and iceberg lettuce, red leaf lettuce, basil and garlic served with virgin olive oil and balsamic vinegar on the side. (V) (X)

INSALATA FARO BLANCO..... 13
Mixed lettuce, sliced almonds, cranberries and peaches, served with our house dressing.  

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

Please make sure to order yours for US \$9.00

The Best of Italy in Aruba
Open daily from 8:30 AM
Bar Service • Sandwiches • Pizzas • Souvenirs


We serve Lunch daily from 11:00 AM – 3:00 PM


Pizzas are served from 10:00 AM – 5:30 PM

: Vegetarian / : Gluten Free

Il Pasta Fresche

Pasta

PENNENETTE ALLA PUTTANESCA.....29
Penne in our fresh marinara sauce with garlic, basil, black olives and capers. 

LINGUINE PRIMAVERA.....31
Linguine with assorted fresh vegetables such as green zucchini, yellow squash, red-, green- and yellow peppers, cherry tomatoes, red onions and carrots in a pomodoro sauce. 


LINGUINE DELLA SCOGLIERA.....37
Linguine in our unique pomodoro sauce with assorted seafood such as baby octopus, squid, clams, mussels, baby shrimps, jumbo shrimp and basil.

LINGUINE ALLA VONGOLE..... 35
Linguine in agli olio sauce with clams, garlic, chives, olive oil and white wine.

TORTELLINI AI QUATTRO FORMAGGI.....27
Tortellini filled with mozzarella cheese in bel paese, blue cheese, with gorgonzola, heavy cream and mascarpone sauce.

RAVIOLI AL PROFUMO DEL CARAIBI..... 33
Our tasty ravioli filled with parmesan cheese in our unique Caribbean sauce with mixed seafood such as squid, baby shrimp, clams, mussels, baby octopus, jumbo shrimp, black beans, basil and corn.

RIGATONCINI ALLA BOSCAIOLA..... 27
Rigatoncini in bolognese sauce with sweat peas and sliced mushrooms and a dash of fresh cream.

LASAGNANOSTRANA.....23
Pasta sheets made with a mix of marinara sauce and béchamel sauce and layered with ricotta cheese, mozzarella cheese and basil, topped with marinara sauce. 

LASAGNA DI MIA NONNA 25
Pasta sheets layered with bolognese sauce, marinara sauce, béchamel sauce, ricotta cheese, mozzarella cheese and basil, topped with bolognese sauce.

FETTUCINE AL SALMONE AFFUMICATO..... 35
A nice fettuccini pasta in a rich creamy pink sauce served with chopped smoked salmon.

FETTUCINE CON GAMBERONI ALLA VODKA..... 36
Fettuccini in a creamy mixture of marinara and Alfredo sauce, prepared with fresh cherry tomatoes, basil and a splash of vodka, topped with jumbo shrimps. Specialty of our La Trattoria El Faro Blanco Restaurant.

ORECCHIETTE AL POMODORO E BASILICO..... 26
Ear shaped pasta in our fresh tomato sauce with garlic and basil. 

GNOCCHI DI PATATE AL POMODORO, BASILICO E MOZZARELLA..... 27
Potato gnocchi with fresh tomatoes, basil and garlic sauce topped with mozzarella cheese, gratinated in the oven. 

FUSILLI ALL'AMATRICIANA..... 27
Curly short pasta in our pomodor sauce with sautéed onions, basil, pancetta (Italian bacon) and garlic.

PIZZA




LA PIZZA ASSORTITI AL FARO BLANCO.....23
Toppings: extra cheese, fresh basil, peppers, genoa salami, onions, black olives, mushrooms, baby shrimps, chicken, assorted seafood, ham, anchovis, zucchini, eggplant, broccoli, olives

For children we suggest half portions of all pasta dishes except lasagna and gnocchi.

Pasta side dishes are also available (except lasagna and gnocchi) with one of our unique and tasty sauces: Alfredo, garlic and oil, vodka, pomodoro, marinara, four cheeses, Bolognese and butter.

Il Risotto

Big Grain Italian Rice Specialties

RISOTTO AL SALMONE AFFUMICATO	35
<i>Arborio rice cooked with smoked salmon in marinara sauce, fish broth and butter.</i>	
RISOTTO PRIMAVERA	31
<i>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. </i>	
RISOTTO DEL FARO	37
<i>Arborio rice cooked in a tomato base with clams, mussels, baby shrimps, jumbo shrimp, baby octopus, squid, cherry tomato, basil and fish broth.</i>	
RISOTTO AI FUNGHI PORCINI	33
<i>Arborio rice cooked with dry porcini mushrooms, fresh mushrooms, parmesan cheese, vegetable butter and vegetable broth. </i>	
RISOTTO AGLI ASPARACI	33
<i>Arborio rice cooked in a vegetable broth with fresh asparagus, vegetarian butter and parmesan cheese. </i>	

Pesce e Crostacei

Seafood

GAMBERONI GIULIO CESARE	43
<i>Jumbo shrimp and asparagus wrapped in prosciutto ham baked in white wine and olive oil. </i>	
SALMONE ALLA FARO BLANCO	42
<i>Salmon fillet served with our authentic sauce made of fresh cherry tomatoes, fresh mushrooms, garlic, olive oil, onions, white wine and marinara sauce.</i>	
FILETTO DI SPIGOLA GRATINATA CON FRUTTI DI MARE	45
<i>Sea bass fillet gratin with mixed seafood topped with parmesan cheese, mustard and béchamel sauce.</i>	
GAMBERONI ALL'ACQUA "PAZZA"	37
<i>Jumbo shrimps sautéed in garlic, olive oil, oregano, cherry tomato and fresh tomato sauce.</i>	

FILETTO DI PESCE ALLA PIZZAIOLA	35
<i>Grouper fillet cooked in a fresh tomato base sauce with garlic, oregano, black olives, cherry tomato and olive oil.</i>	

GAMBERONI SPECIALE DI "PACHI" Y "MACHI"	40
<i>Butterfly breaded jumbo shrimps served with tartar sauce, accompanied by your choice of pasta or vegetables.</i>	

FILETTO DI PESCE AL'FRATE	36
<i>Grouper fillet with fresh rosemary, olive oil, basil, garlic, white wine and fish broth baked with a layer of thinly sliced potatoes.</i>	

Carne e Pollame

Beef & Poultry

TAGLIATA DI POLLO ALLA PARMIGIANA	29
<i>A boneless breaded chicken breast, deep-fried and covered with melted mozzarella cheese and marinara sauce served with your choice of pasta or vegetables.</i>	

TAGLIATA DI POLLO ALLA VODKA	31
<i>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.</i>	

SCALOPPINE DI VITELLO ALLA PIZZAIOLA	32
<i>Veal Scaloppini served in a fresh tomato sauce with garlic, basil, oregano, black olives and olive oil, served with your choice of pasta or vegetables.</i>	

LOMBATA DI VITELLO ALLA PIEMONTESE	43
<i>A 12oz. boned veal chop, grilled and prepared in our excellent fresh mushroom sauce, served with your choice of pasta or vegetables.</i>	

SCALOPPINE DI VITELLO AI FUNGHI	33
<i>Veal Scaloppini prepared in our excellent fresh mushroom sauce, served with your choice of pasta or vegetables.</i>	

COTOLETTA DI VITELLO ALLA PARMIGIANA	30
<i>Deep-fried and breaded veal covered with melted mozzarella cheese and marinara sauce, served with your choice of pasta or vegetables.</i>	

COSTOLETTE DI AGNELLO AL FORNO O ALLA GRIGLIA	43
<i>Baby rack of lamb baked or grilled with rosemary, garlic, olive oil and black pepper, served with your choice of pasta or vegetables.</i>	

TAGLIATA DI POLLO CON PEPERONI..... 29

Grilled boneless chicken breast with sautéed yellow and red peppers, olive oil and garlic served with your choice of pasta or vegetables.

FILETTO AI FUNGHI PORCINI E FUNGHI.....44

Grilled fillet mignon wrapped in bacon and fresh mushroom sauce served with your choice of pasta or vegetables.

FILETTO ALLA TRATTORIA..... 45

Grilled fillet mignon wrapped in bacon topped with a sauce made with red wine, brown sugar, cloves and cinnamon served with vegetables, sliced oranges and fresh strawberries.

OSSOBUCO DI VITELLO CON RISOTTO MILANESE.....44

Veal Ossobuco (shank) baked with red wine, white wine, parsley, rosemary, broth, garlic, onions, olive oil and lemon juice, served with our cheese risotto.

BISTECCA AL GORGONZOLA O ALLA GRIGLIA..... 40

Grilled sirloin steak 12 oz. with gorgonzola cheese sauce served with your choice of pasta or vegetables.

Speciali bevande consigliate dal nostro Barman

Special drinks recommended by our Bartender

CALIFORNIA CRAZY.....10

A refreshing cocktail with orange juice, vodka, grand marnier and midori melon liquor with a hint of grenadine.

ARASHI BLUE.....10

A frozen drink with pineapple juice, vodka, coconut cream and blue Curaçao, inspired by our view of the Arashi Beach.

YOU AND I.....10

A romantic frozen drink with pineapple juice, vodka, coconut cream, baileys, crème de cacao white, frangelico and a splash of granadine.

TOASTED ALMOND.....10

A sensual cocktail with amaretto, baileys and kahlúa.

All prices are in U.S. dollars
A sales tax will be added to your bill

“Tutte le Ricette sono preparate su ordinazione”
All recipes are made to order

Some diners may not like cigar or cigarette smoke. You may be requested to join us in the smoking area by the bar to enjoy your cigar or cigarette.

Boun Appetito

A Special Gift

Please make sure to bring home a unique lighthouse souvenir and tell all your friends and family members about us.
Our gift certificates are also ideal for any special occasion and available at any time.

We Look Forward To Welcome You Back

Open Daily from 8:30 AM
Reservations can be placed by
Phone: (+297) 586-0786 | 586-0787
E-mail: info@faroblancorestaurant.com
We invite you to visit our website at
www.faroblancorestaurant.com

The Best of Italy in Aruba

Our Lunch is from 11:00 AM to 5:30 PM

We Offer Special Group Menus for Any Celebration

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

We also offer you the opportunity to compose your own menu.

GRAZIE