

Acqua e Farina

TRATTORIA ROMANA

ANTIPASTI (STARTERS)

Frittura di Calamari | 16^z
Fried calamari & shrimp + zucchini + spicy
San Marzano tomato sauce

Bruschetta | 14^z
Toasted artisanal bread + prosciutto +
burrata + tomato jam + EVOO

Carciofi alla Romana | 15^z
Grilled artichoke + lemon butter sauce

Fiori di Zucca | 15^z
Zucchini blossom stuffed with four cheese
+ San Marzano tomato sauce + calabrese
pepper orange jam

Polpette | 14^z
Nonna traditional homemade meatballs +
San Marzano tomato sauce +
parmigiano fondue

Tagliere di Salumi e
Formaggi for Two | 24^z
Chef's selection of Italian cured
meats and imported cheese

Dibue Tartare | 16^z
Capers + shallots + pickle cucumber + pickle
mustard seed + truffle olive oil + quail eggs

INSALATA (SALAD)

Add chicken +10 | shrimp +12 | fish + 12

Acqua e Farina | 12^z
Wild arugula + roasted bell pepper +
pecorino cheese + pickle onion + truffle
croutons + balsamic olive oil

Beet | 13^z
Roasted beet + baby arugula + segment
orange + dried cranberry + roasted almond
+ fried goat cheese + champagne vinaigrette

Caprese | 13^z
Organic heirloom tomato + fresh
mozzarella + shaved summer truffle +
mediterranean olives + fresh basil + EVOO

Caesar | 11^z
Signature Caesar salad

BISTECCA FIORENTINA MP

24 days dried aged 32 oz porter house +
two sides + two sauce. Served on lava stone.
Served for 2 people

CHEF'S PICKS

SPIGOLA | 29^z

Chilean seabass + pistacchio crusted + over
fava beans risotto

SPAGHETTI NERO MEDITERRANEO | 25^z

Squid ink spaghetti + fresh sea food + clams + shrimp +
garlic olive oil + San Marzano tomato sauce

PASTA

(Substitute any pasta with gluten free penne pasta +\$2)

Spaghetti Carbonara | 19^z
Crispy guanciale + egg yolk + touch of cream
+ pecorino cheese

Pappardelle | 21^z
Slowly braised beef cheek ragu + parmesano reggiano

Rigatoni Bolognese | 21^z
Braised beef & pork ragu

Casarecce alla Norma | 22^z
Fresh San Marzano tomato sauce + fresh garlic
olive oil + roasted eggplant + fresh basil +
mozzarella + ricotta salata

Fettuccine Alfredo di Roma | 18^z
The original! (add chicken +\$5 | shrimp +\$7)

Risotto | 26^z
Carnarolli rice + prawns + zucchini blossoms +
peas + stracciatella cheese

Paccheri alla Vodka | 22^z
Chicken + mushrooms + peas + vodka pink sauce

I SECONDI

(MAIN COURSE)

Salmone alla Putinesca | 24^z
Organic cherry tomatoes + caper + olives + white wine sauce + potato pavé

Pollo Saltimbocca alla Romana | 21^z
Organic chicken breast + prosciutto + sage + mozzarella cheese +
white wine sauce + mashed potato

Ossobuco di Maiale | 31^z
Slowly braised pork ossobuco + saffron risotto

Brazatto | 34^z
18 hours braised + boneless short rib + garlic confit mashed potato + brocolini

Parmigiana di Melanzane | 23^z
Classic southern italian style eggplant parmigiana + homemade fettuccine

Pollo Parmigiano | 23^z
Organic chicken breast breaded + mozzarella + San Marzano tomato sauce.
Served with spaghetti pasta

Pasta per Sempre

(PASTA FOREVER)



PASTA RIPIENE

(STUFFED PASTA)

Cnocchi Ripiene | 23^z
Filled with asiago cheese + pesto sauce +
sun dried tomatoes + stracciatella cheese

Panzerotti | 22^z
Homemade ravioli + stuffed spinach + ricotta
cheese + brandy porcini mushrooms
+ light cream sauce

Mezzelune di Aragosta | 24^z
Half-moon lobster ravioli + fava beans emulsion
infused truffle oil + stracciatella cheese

PIZZA

Margherita | 12^z
San Marzano tomato sauce + fresh mozzarella +
basil + EVOO

Acqua e Farina | 17^z
San Marzano tomato sauce + fresh mozzarella + salami piccante +
mushrooms + red onion + stracciatella cheese + oregano EVOO

Cacio e Pepe | 16^z
Truffle pecorino fondue + fresh mozzarella + black pepper +
summer shaved black truffle

Romana | 16^z
Italia fennel sausage + roasted potato + roasted cherry tomato +
fresh mozzarella + stracciatella

Prosciutto e Burrata | 17^z
San Marzano tomato sauce + fresh mozzarella + wild arugula + prosciutto +
burrata + shaved parmigiano reggiano + EVOO

Maialino | 17^z
Mozzarella + tomato sauce + sausage pepperoni + ham + pancetta

CONTORNI

(SIDES & SOUP)

Pasta e Fagioli | 13

Ask your server

Patatine Fritte | 9
Fries parmegiano reggiano + summer shaved truffle

Potato Pavé | 9
Fresh herbs + garlic + parmesano cheese

Broccolini | 10
Grilled & italian seasoning + lemon zest + EVOO
Roasted Garlic Mashed Potatoes | 8

"Our pasta program is simple and fresh. We source the highest quality, local ingredients to make all of our own pasta. All our pasta is handmade and extruded at our restaurant. Utilizing fresh pasta gives a softer bite instead of an al dente texture"

*Consuming raw food increase the risk of food born illness. Parties of 6 or more, we will apply 18% gratuity to the final bill.

Cocktail della Casa

CLEOPATRA'S CHARM | 12⁹⁵
GIN + APEROL + GRAPEFRUIT JUICE + ZUCCHERO

SPARTACUS SPRITZ | 12⁹⁵
APEROL + PROSECCO + SPARKLING WATER

AUGUSTUS NEGRONI | 14⁹⁵
CAMPARI + GIN + SWEET VERMOUTH

ROMAN SUNSET | 14⁹⁵
TEQUILA BLANCO + CAMPARI + GRAPEFRUIT
JUICE + LIME & LEMON JUICE

MAMMA MIA! | 13⁹⁵
RUM + BERRIES + MINT + ZUCCHERO + LEMON JUICE +
SPARKLING WATER

CLASSIC SANGRIA | 12⁹⁵
RED WINE + OJ + LEMON JUICE + LEMON/LIME SODA

MANGO SANGRIA | 12⁹⁵
WHITE WINE + FRESH MANGO PUREÉ + OJ +
LEMON JUICE + LEMON/LIME SODA

WATERMELON/BERRY SANGRIA | 12⁹⁵
WHITE WINE + FRESH WATERMELON & BERRY PUREÉ +
OJ + LEMON JUICE + LEMON / LIME SODA

LIMONCELLO MARTINI | 14⁹⁵
LIMONCELLO + VODKA + SIMPLE SYRUP + LEMON JUICE + POPSICLE

TIRAMISU MARTINI | 13⁹⁵
KAHLUA + RUMCHATA + CHOCOLATE LIQUOR + CREAM

ESPRESSO MARTINI | 14⁹⁵
VODKA + KAHLUA + ESPRESSO

LA VITA É BELLA | 14⁹⁵
RYE + HPNOTIQ + LEMON + CHERRY JUICE

SECRET OF JULIET | 14⁹⁵
GIN + ELDERFLOWER + FRESH STRAWBERRIES + ROSE WATER +
LEMON JUICE + ROSE PETALS

VINO

WHITE

	Glass	Bottle
House selection		\$9 \$30
Moscato "Santo DOCG Piemonte"		\$38
Pecorino "Mezzadro" (Abruzzo)	\$10	\$39
Pinot Grigio "Villa Alena Venetie" (Veneto)	\$9	\$36
Chardonnay "Kinderwood" (California)	\$9	\$36
Sauvignon blanc "Fernlands Marlborough" (New Zealand)	\$11	\$45
Vermentino "Riva della Rosa" (Toscana)		\$48

RED

House Selection	\$9	\$30
Cabernet Kinderwood (California)	\$9	\$36
Chianti Ponte Vecchio DOCG (Toscana)	\$9	\$36
Montepulciano d' Abruzzo "Mezzadro (Abruzzo)	\$9	\$40
Sangiovese "Mezzadro" (Abruzzo)	\$9	\$36
Barolo Famiglia Rivetti (Piemonte)		\$90

BUBBLES

House Brut Selection	\$8	\$27
Prosecco Gambino Prosecco Italy	\$10	\$36

NON-ALCOHOLIC

COCA-COLA 4	SAN PELLEGRINO 4
DIET COCA-COLA 4	-LIMONATA
STILL WATER 7	-ARANCIATA
SPARKLING WATER 7	-ARANCIATA ROSSA
ICE TEA 4	

BEER

STONE DELICIOUS IPA 7.7% ABV 9
MODELO ESPECIAL MEXICAN LAGER 5.0% ABV 7
ALESMITH .394 PALE ALE 6.0% ABV 8
STONE BUENAVEZA SALT & LIME LAGER 4.7% ABV 7
MODERN TIMES ORDERVILLE HAZY IPA 7% 9
BALLAST POINT SCULPIN INDIA PALE ALE 7% ABV 8
BAY CITY JUCCI GANG DOUBLE HAZY IPA 8.5% ABV 9
CORONADO BREWING SALTYCREW BLONDE ALE 4.5% ABV 8
PACIFICO MEXICAN PILSNER 4.5% ABV 7

BOTTLE

BIRRA MORETTI 4.6% ABV 7
PERONI 5.2% ABV 7
ANGRY ORCHAD 5% ABV 6
CORONA 4% ABV 7
NEGRA MODELO 5.4% ABV 7
BLUE MOON BELGIAN WHITE 5.2% ABV 7
COORS LIGHT LAGER 4.2% ABV 6
ROTATING HARD KOMBUCHA 8
DOS EQUIS 4.2% ABV 7
WHITE CLAW 5% ABV 6
CORONA NON-ALCOHOLIC 6

Caffè

SINGLE ESPRESSO 3	CAFFE LATTE 5
DOUBLE ESPRESSO 5	DRIP COFFEE 5
CAPPUCCINO 6	