

# ANTIPASTI

(STARTERS)

## Frittura di Calamari | 21<sup>5</sup>

Fried calamari & baby shrimp + zucchini + spicy San Marzano tomato sauce

## Bruschetta | 19<sup>5</sup>

Toasted artisan bread + prosciutto + burrata + tomato jam + EVOO

## Fiori di Zucca | 19<sup>5</sup>

Zucchini blossom stuffed with four cheese + San Marzano tomato sauce

## Polpette | 17<sup>5</sup>

Nonna traditional homemade meatballs + San Marzano tomato sauce + parmigiano fondue

## Caprese | 18<sup>5</sup>

Organic heirloom tomato + fresh burrata + shaved summer truffle + pistachio pesto sauce

## Carciofi alla Romana | 19<sup>5</sup>

Grilled artichoke + lemon butter sauce

## Pane Fresco | 4<sup>5</sup>

Homemade bread + assorted focaccia and ciabatta served with compound butter

## Carpaccio di Manzo | 19<sup>5</sup>

Beef carpaccio with arugula cherry capers + shaved parmigiano reggiano + EVOO + lemon + rosemary + ciabatta bread

# Acqua e Farina

TRATTORIA ROMANA

## CHEESE WHEEL

24 Months  
Parmigiano wheel

CHEF'S PASTA SPECIAL MP

Tossed in a parmigiano cheese wheel.  
Served table side



## CHEF'S PICKS

### BISTECCA FIORENTINA MP

24-day dry-aged 32 oz porterhouse + two sides + two sauces.  
Served on lava stone. Served for 2 people

### BRANZINO | 32<sup>5</sup>

brown butter pan-seared + mediterranean sea bass + caper + white wine + fresh herbs + fingerling potatoes + spinach

### SPAGHETTI NERO | 28<sup>5</sup>

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

# INSALATE

(SALADS) Add chicken +10 | shrimp +12 | fish +12

## Roasted Beet | 14<sup>5</sup>

Roasted beet + baby arugula + segment orange + dried cranberry + roasted almond + fried goat cheese + champagne vinaigrette

## Caesar | 12<sup>5</sup>

Signature Caesar salad

## Insalata della Casa | 12<sup>5</sup>

Organic Heirloom tomato + cucumber + organic spring mix + pickled onion + balsamic vinaigrette + shaved parmigiano reggiano

## Zuppa del Giorno | MP

Chef's Choice

# SECONDI

(MAIN COURSE)

## Pollo Francese | 28<sup>5</sup>

Egg wash chicken breast + lemon + white wine butter sauce + mashed potatoes + garlic broccoli

## Brasato | 34<sup>5</sup>

18 hours braised + boneless short rib + garlic confit mashed potatoes + broccolini

## Salmon alla Toscana | 29<sup>5</sup>

Confit mashed potatoes + sauteed broccolini + creamy Toscana sauce

## Pollo alla Parmigiana | 28<sup>5</sup>

Organic chicken breast breaded + mozzarella + San Marzano tomato sauce. Served with spaghetti pasta

## Catch of the Day | MP

Ask your server

# Pasta fatta in Casa

## Spaghetti Carbonara | 20<sup>5</sup>

Crispy guanciale + egg yolk + touch of cream + pecorino cheese

## Mezzelune di Aragosta | 28<sup>5</sup>

Half-moon lobster ravioli + saffron creamy sauce + broccolini + shaved parmigiano reggiano

## Rigatoni Bolognese | 22<sup>5</sup>

Braised beef & pork ragu

## Risotto alle Barbabietole | 23<sup>5</sup>

Carnollini rise + beet + burrata + crunch pistachio

## Fettuccine Alfredo di Roma | 19<sup>5</sup>

The Original! (add chicken +\$5 | shrimp +\$7)

## Penne al Salmone | 27<sup>5</sup>

Fresh Salmon + peas + San Marzano tomato sauce + touch of cream

## Paccheri alla Vodka | 23<sup>5</sup>

Calabrian chili + chicken + peas + vodka sauce

## Gnocchi | 27<sup>5</sup>

Homemade Gnocchi + fennel sausage + porcini creamy truffle sauce + beef juice + parmigiano reggiano + crusted bone marrow

## Ravioli di Coda | 24<sup>5</sup>

Homemade ox tail ravioli + fresh herb + ricotta cheese + cognac porcini mushrooms + light cream sauce

## Pappardelle | 23<sup>5</sup>

Slowly braised beef cheek ragu + parmigiano reggiano

## Casarecce Pesto | 24<sup>5</sup>

The Original! (add chicken +\$5 | shrimp +\$7)

## Lasagne alla Bolognese | 27<sup>5</sup>

Layers of housemade pasta sheets + traditional bolognese meat ragu + fresh san marzano tomato sauce + bechamel + parmigiano reggiano

# PIZZE

## Margherita | 13<sup>5</sup>

San Marzano tomato sauce + fresh mozzarella + basil + EVOO

## Cacio e Pepe | 18<sup>5</sup>

Truffle pecorino fondue + fresh mozzarella + black pepper + summer shaved black truffle

## Acqua e Farina | 18<sup>5</sup>

San Marzano tomato sauce + fresh mozzarella + salame piccante + mushrooms + red onion + stracciatella cheese + oregano + EVOO

## Romana | 17<sup>5</sup>

Italian fennel sausage + roasted potatoes + roasted cherry tomatoes + fresh mozzarella + basil

## Prosciutto e Burrata | 20<sup>5</sup>

San Marzano tomato sauce + fresh mozzarella + arugula + prosciutto + burrata + parmigiano reggiano + EVOO

## Maiolino | 19<sup>5</sup>

Mozzarella + tomato sauce + pepperoni sausage + ham + pancetta

# CONTORNI

(SIDES)

## Patatine Fritte | 9

Parsley fries + parmigiano reggiano + summer shaved truffle

## Oreganato Broccoli | 10

Bread crumbs + parmigiano reggiano + fresh oregano

## Roasted Garlic Mashed Potatoes | 8

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

\*A 3% CC surcharge will be added to all credit card transactions

# Cocktail della Casa

CLEOPATRA'S CHARM | 12<sup>95</sup>  
GIN + APEROL + GRAPEFRUIT JUICE + ZUCCHERO

SPARTACUS SPRITZ | 12<sup>95</sup>  
APEROL + PROSECCO + SPARKLING WATER

AUGUSTUS NEGRONI | 15<sup>95</sup>  
CAMPARI + GIN + SWEET VERMOUTH

ROMAN SUNSET | 15<sup>95</sup>  
TEQUILA BLANCO + CAMPARI + GRAPEFRUIT JUICE + LIME & LEMON JUICE

MAMMA MIA! | 14<sup>95</sup>  
RUM + BERRIES + MINT + ZUCCHERO + LEMON JUICE + SPARKLING WATER

CLASSIC SANGRIA | 12<sup>95</sup>  
RED WINE + OJ + LEMON JUICE + LEMON/LIME SODA

MANGO SANGRIA | 12<sup>95</sup>  
WHITE WINE + FRESH MANGO PUREÉ + OJ + LEMON JUICE + LEMON/LIME SODA

WATERMELON/BERRY SANGRIA | 12<sup>95</sup>  
WHITE WINE + FRESH WATERMELON & BERRY PUREÉ + OJ + LEMON JUICE + LEMON / LIME SODA

LIMONCELLO MARTINI | 14<sup>95</sup>  
LIMONCELLO + VODKA + SIMPLE SYRUP + LEMON JUICE + POPSICLE

TIRAMISU MARTINI | 15<sup>95</sup>  
KAHLUA + RUMCHATA + CHOCOLATE LIQUOR + CREAM

ESPRESSO MARTINI | 16<sup>95</sup>  
VODKA + KAHLUA + ESPRESSO + DOLLOP WHIPPED CREAM

LA VITA É BELLA | 15<sup>95</sup>  
RYE + HPNOTIQ + LEMON + CHERRY JUICE

SECRET OF JULIET | 15<sup>95</sup>  
GIN + ELDER FLOWER + FRESH STRAWBERRIES + ROSE WATER + LEMON JUICE + ROSE PETALS

## VINO

### WHITE

	Glass	Bottle
House selection.....	MP	MP
Moscato "Santo DOCG Piemonte" .....	\$11	\$42
Pecorino "Mezzadro" (Abruzzo).....	\$11	\$42
Pinot Grigio "Villa Alena Venezia" (Veneto).....	\$11	\$42
Chardonnay "Kinderwood" (California).....	\$11	\$42
Sauvignon blanc "Fernlands Marlborough" (New Zealand).....	\$12	\$45
Vermentino "Riva della Rosa" (Toscana).....		\$52

### RED

House Selection .....	MP	MP
Cabernet Kinderwood (California).....	\$11	\$42
Chianti Ponte Vecchio DOCG (Toscana) .....	\$11	\$42
Montepulciano d' Abruzzo "Mezzadro" (Abruzzo) .....	\$11	\$42
Sangiovese "Mezzadro" (Abruzzo).....	\$12	\$45
Barolo Famiglia Rivetti (Piemonte).....		\$90

### BUBBLES

House Brut Selection .....	\$9	\$35
House Prosecco.....	\$11	\$40

CORKAGE FEE \$20

## BEER

STONE DELICIOUS   IPA   7.7% ABV   9
MODELO ESPECIAL   MEXICAN LAGER   5.0% ABV   7
XX LAGER   MEXICAN LAGER   4.2% ABV   7
LAGUNITAS   HAZY IPA   5.5%   9
BALLAST POINT SCULPIN   INDIA PALE ALE   7% ABV   8
805   AMERICAN BLONDE ALE.   4.7% ABV   8

## BOTTLE

BIRRA MORETTI   4.6% ABV   7
PERONI   5.2% ABV   7
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
CORONA   NON-ALCOHOLIC   6

## 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	

## Caffè

SINGLE ESPRESSO   3	CAFFE LATTE   5
DOUBLE ESPRESSO   5	DRIP COFFEE   5
CAPPUCCINO   6	AFFOGATTO   12