

ANTIPASTI

(STARTERS)

Frittura di Calamari | 21⁵
Fried calamari & baby shrimp + zucchini +
spicy San Marzano tomato sauce

Bruschetta | 19⁵
Grilled peach + ricotta + drizzled honey + lemon zest

Fig Burrata | 20⁵
Organic cherry tomatoes + green grapes + sweet
peppers + pesto oil

Fiori di Zucca | 19⁵
Zucchini blossom stuffed with four cheese +
San Marzano tomato sauce

Polpette | 17⁵
Nonna traditional homemade meatballs +
San Marzano tomato sauce + parmigiano fondue

Carciofi alla Romana | 19⁵
Grilled artichoke + lemon butter sauce

Pane Fresco | 4⁵
Homemade bread + assorted focaccia and
ciabatta served with compound butter

Carpaccio di Manzo | 19⁵
Beef carpaccio with arugula cherry capers +
shaved parmigiano reggiano + EVOO + lemon +
rosemary + ciabatta bread

**Calzone Ripieno
D'anatra | 18⁵**
Duck florentine empanada + San Marzano
tomato sauce + pickled onions

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 for 2

BRANZINO | 32⁵
brown butter pan-seared + mediterranean sea bass + caper +
white wine + fresh herbs + fingerling potatoes + spinach

SPAGHETTI NERO | 28⁵
Squid ink spaghetti + fresh sea food + clams + shrimp +
garlic olive oil + San Marzano tomato sauce

INSALATE

(SALADS) Add chicken +10 | shrimp +12 | fish +12
Organic Beet Salad | 14⁵
Roasted sweet chioggia beets + shaved fennel + wild
arugula + sunflower seeds + Greek farm goat cheese +
poppy seed vinaigrette

House Salad | 13⁵
Butter lettuce + strawberries + radichio +
pomegranate + candied pecan + wrapped in
cucumber + farm blue cheese stone ground +
mustard vinaigrette

Baby Kale | 14⁵
Roasted kabocha squash + pomegranate seeds +
blood orange + blue berries + candied pecans +
citrus vinaigrette

Caesar Salad | 13⁵
Sweet gem lettuce + black garlic Caesar dressing +
croutons + parmigiano reggiano

SECONDI

(MAIN COURSE)

Pollo Casserole | 27⁵
Wood fired half chicken + brown beech mushrooms
+ carrots + fingerling potatoes + boursin sauce

Brasato | 40⁵
18 hours braised + bone-in short rib +
garlic confit mashed potatoes

Salmon alla Toscana | 29⁵
Confit mashed potatoes + sauteed brocolini +
creamy Toscana sauce

Pollo alla Parmigiana | 28⁵
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

Acqua e Farina Carbonara | 20⁵
Crispy pork belly + creamy egg yolk emulsion +
pecorino cheese

Mezzelune di Aragosta | 28⁵
Homemade ravioli + stuffed with lobster + ricotta cheese +
vodka cream tomato sauce

Rigatoni Bolognese | 22⁵
Braised beef & pork ragu

Risotto ai Funghi e Pollo | 23⁵
Carnollini rise + grilled chicken + mushrooms + mascarpone

Fettuccine Alfredo di Roma | 19⁵
The Original! (add chicken +\$5 | shrimp +\$7)

Penne al Salmone | 27⁵
Fresh Salmon + peas + San Marzano
tomato sauce + touch of cream

Paccheri alla Vodka | 23⁵
Mushrooms + chicken + peas + vodka sauce

Gnocchi | 27⁵
Homemade Gnocchi + fennel sausage + porcini creamy
truffle sauce + beef juice + parmigiano reggiano +
crusted bone marrow

Ravioli di Coda | 24⁵
Homemade ox tail ravioli + fresh herb + ricotta cheese +
cognac porcini mushrooms + light cream sauce

Pappardelle | 23⁵
Slowly braised beef cheek ragu + parmigiano reggiano

Crab Linguine | 29⁵
Fresh local crab + local prawn green onions + serrano + organic
cherry tomatoes + cognac cream sauce

Lasagne alla Bolognese | 27⁵
Layers of housemade pasta sheets + traditional
bolognese meat ragu + fresh San Marzano tomato sauce +
bechamel + parmigiano reggiano

PIZZE

Margherita | 13⁵
San Marzano tomato sauce +
fresh mozzarella + basil + EVOO

Cacio e Pepe | 18⁵
Truffle pecorino fondue + fresh mozzarella +
black pepper + summer shaved black truffle

Acqua e Farina | 18⁵
San Marzano tomato sauce + fresh mozzarella +
salame piccante + mushrooms + red onion +
stracciatella cheese + oregano + EVOO

Romana | 17⁵
Italian fennel sausage + roasted potatoes + roasted
cherry tomatoes + fresh mozzarella + basil

Prosciutto e Burrata | 20⁵
San Marzano tomato sauce + fresh mozzarella + arugula
+ prosciutto + burrata + parmigiano reggiano + EVOO

Maiolino | 19⁵
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 | 12⁹⁵
GIN + APEROL + GRAPEFRUIT JUICE + ZUCCHERO

SPARTACUS SPRITZ | 12⁹⁵
APEROL + PROSECCO + SPARKLING WATER

AUGUSTUS NEGRONI | 15⁹⁵
CAMPARI + GIN + SWEET VERMOUTH

ROMAN SUNSET | 15⁹⁵
TEQUILA BLANCO + CAMPARI + GRAPEFRUIT
JUICE + LIME & LEMON JUICE

MAMMA MIA! | 14⁹⁵
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 | 15⁹⁵
KAHLUA + RUMCHATA + CHOCOLATE LIQUOR + CREAM

ESPRESSO MARTINI | 16⁹⁵
VODKA + KAHLUA + ESPRESSO + DOLLOP WHIPPED CREAM

LA VITA É BELLA | 15⁹⁵
RYE + HPNOTIQ + LEMON + CHERRY JUICE

SECRET OF JULIET | 15⁹⁵
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 (Abruzzo).....	\$11 \$42
Sangiovese (Abruzzo).....	\$12 \$45
Barolo Famiglia Rivetti (Piemonte).....	\$90

BUBBLES

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

Ask your server for house recommendations!

CORKAGE FEE \$20

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
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

Caffè

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