Acqua e Farina

TRATTORIA ROMANA

ANTIPASTI
(STARTERS)

Frittura di Calamari | 21.95
Fried calamari & baby shrimp + zucchini + spicy San Marzano tomato sauce

Bruschetta | 19.95
Prosciutto di parma +fresh burrata cheese + tomato jam + parmigiano reggiano + EVOO

Gamberi al Fuoco | 20.95
Jumbo shrimp + garlic + lemon herbs butter sauce + grilled ciabatta

Fiori di Zucca | 19.95
Zucchini blossom stuffed with four cheese + San Marzano tomato sauce

Polpette | 18.95
Homemade Wagyu meatballs + San Marzano tomato sauce + cacio e pepe fondue

Carciofi alla Romana | 19.95
Grilled artichoke + lemon butter sauce

Pane Fresco | 6.95
Homemade bread + assorted focaccia and ciabatta served with compound butter

Carpacio di Manzo | 20.95
Beef carpaccio with arugula cherry capers + shaved parmigiano reggiano + EVOO + lemon + rosemary + ciabatta bread

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
32 oz porterhouse + bone marrow + two sides + two sauces.
Served on lava stone for 2

BRANZINO | 35.95
brown butter pan-seared + mediterranean sea bass + caper + white wine + fresh herbs + fingerling potatoes + spinach

SPAGHETTI NERO | 32.95
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 | 14.95
Roasted sweet chioggia beets + shaved fennel + wild arugula + sunflower seeds + Greek farm goat cheese + poppy seed vinaigrette

House Salad | 13.95
Butter lettuce + strawberries + radichio + pomegranate + candied pecan + wrapped in cucumber + farm blue cheese stone ground + mustard vinaigrette

Caprese Salad | 16.95
Organic heirloom tomatoes + burrata cheese + pistachio pesto + parmigiano reggiano + balsamic caviar + EVOO

Caesar Salad | 13.95
Romaine heart + black garlic Caesar dressing + croutons + parmigiano reggiano

SECONDI
(MAIN COURSE)

Brasato | 40.95
18 hours braised + bone-less short rib + garlic confit mashed potatoes

Pollo Ripieno | 29.95
Organic chicken breast + prosciutto + artichoke + spinach + fontina cheese + baked + over mashed potatoes + white wine sauce

Salmon alla Toscana | 30.95
Confit mashed potatoes + sauteed brocolini + creamy Toscana sauce

Pollo alla Parmigiana | 28.95
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

Spaguetti alla Carbonara | 21.95
Crispy guanciale + creamy egg yolk emulsion + pecorino cheese

Mezzelune di Aragosta | 29.95
Homemade ravioli + stuffed with lobster + ricotta cheese + vodka cream tomato sauce

Rigatoni Bolognese | 23.95
Braised beef & pork ragu

Fettuccine Alfredo di Roma | 19.95
The Original! (add chicken +$5 | shrimp +$7)

Penne al Salmone | 27.95
Fresh Salmon + peas + pink sauce

Paccheri alla Vodka | 23.95
Mushrooms + chicken + peas + vodka sauce

Gnocchi | 28.95
Homemade Gnocchi + fennel sausage + porcini creamy truffle sauce + beef juice + parmigiano reggiano + crusted bone marrow

Ravioli di Coda | 24.95
Homemade short rib ravioli + fresh herb + ricotta cheese + cognac porcini mushrooms + light cream sauce

Pappardelle | 23.95
Slowly braised beef cheek ragu + parmigiano reggiano

Crab Linguine | 30.95
Fresh local crab + local prawn green onions + organic cherry tomatoes + cognac cream sauce

Lasagne alla Bolognese | 27.95
Layers of housemade pasta sheets + traditional bolognese meat ragu + fresh San Marzano tomato sauce + bechamel + parmigiano reggiano

PIZZE

Margherita | 13.95
San Marzano tomato sauce + fresh mozzarella + basil + EVOO

Acqua e Farina | 18.95
San Marzano tomato sauce + fresh mozzarella + salame piccante + mushrooms + red onion + stracciatella cheese + oregano + EVOO

Prosciutto e Burrata | 20.95
San Marzano tomato sauce + fresh mozzarella + arugula + prosciutto + burrata + parmigiano reggiano + EVOO

Romana | 17.95
Italian fennel sausage + roasted potatoes + roasted cherry tomatoes + fresh mozzarella + basil

Maialino | 19.95
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 | 13.95
GIN + APEROL + GRAPEFRUIT JUICE + ZUCCHERO

SPARTACUS SPRITZ | 13.95
APEROL + PROSECCO + SPARKLING WATER

AUGUSTUS NEGRONI | 15.95
CAMPARI + GIN + SWEET VERMOUTH

ROMAN SUNSET | 15.95
TEQUILA BLANCO + CAMPARI + GRAPEFRUIT JUICE + LIME & LEMON JUICE

MAMMA MIA! | 14.95
RUM + BERRIES + MINT + ZUCCHERO + LEMON JUICE + SPARKLING WATER

CLASSIC SANGRIA | 13.95
RED WINE + OJ + LEMON JUICE + LEMON/LIME SODA

MANGO SANGRIA | 13.95
WHITE WINE + FRESH MANGO PUREÉ + OJ + LEMON JUICE + LEMON/LIME SODA

WATERMELON/BERRY SANGRIA | 13.95
WHITE WINE + FRESH WATERMELON & BERRY PUREÉ + OJ + LEMON JUICE + LEMON / LIME SODA

LIMONCELLO MARTINI | 14.95
LIMONCELLO + VODKA + SIMPLE SYRUP + LEMON JUICE + POPSICLE

TIRAMISU MARTINI | 15.95
KAHLUA + RUMCHATA + CHOCOLATE LIQUOR + CREAM

ESPRESSO MARTINI | 16.95
VODKA + KAHLUA + ESPRESSO + DOLLOP WHIPPED CREAM

LA VITA É BELLA | 15.95
RYE + HPNOTIQ + LEMON + CHERRY JUICE

SECRET OF JULIET | 15.95
GIN + ELDER FLOWER + FRESH STRAWBERRIES + ROSE WATER + LEMON JUICE + ROSE PETALS

VINO

WHITE

	Glass | Bottle
House selection	MP | MP
Moscato "Stonewood de California"	$12 | $45
Pecorino "Torre di Chietti" (*Abruzzo*)	$12 | $45
Pinot Grigio "Delle Venezie" (*Veneto*)	$12 | $45
Chardonnay "Kinderwood" (*California*)	$12 | $45
Sauvignon blanc "Pitars" (*Friuli*)	$14 | $48

RED

House Selection	MP | MP
Cabernet Kinderwood (*California*)	$12 | $45
Il Fiore Cabernet Paso Robles (*California*)	$14 | $48
Cantalupo Nero Di Troia (Puglia)	$12 | $45
Chianti DOCG (*Toscana*)	$12 | $45
Montepulciano d´Abruzzo (*Abruzzo*)	$12 | $45
Sangiovese (*Emilia/Romagna*)	$12 | $45
Barolo (*Piemonte*)	| $95

BUBBLES

House Brut Selection	$9 | $35
House Prosecco	$12 | $45

Ask your server for house recomendations!

CORKAGE FEE $20

BEER

STONE DELICIOUS | IPA | *7.7% ABV* | **9**

MODELO ESPECIAL | MEXICAN LAGER | *5.0% ABV* | **7**

NEGRA MODELO | MEXICAN LAGER | *4.2% 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

PERONI | *5.2% ABV* | **7**

CORONA | *4% ABV* | **7**

BLUE MOON BELGIAN WHITE | *5.2% ABV* | **7**

ROTATING HARD KOMBUCHA | **8**

CORONA | **NON-ALCOHOLIC** | **6**

NON-ALCOHOLIC

COCA-COLA | 4
DIET COCA-COLA | 4
STILL WATER | 7
SPARKLING WATER | 7
ICE TEA | 4

SAN PELLEGRINO | 4
-LIMONATA
-ARANCIATA
-ARANCIATA ROSSA

Caffé

SINGLE ESPRESSO | 3
DOUBLE ESPRESSO | 5
CAPPUCCINO | 6

CAFFE LATTE | 5
DRIP COFFEE | 5
AFFOGATTTO | 12