Acqua e Farina

TRATTORIA ROMANA

ANTIPASTI
(STARTERS)

Frittura di Calamari | 19.95
Fried calamari & shrimp + zucchini + spicy San Marzano tomato sauce

Burrata & Mortadella | 18.95
pistachio pesto

Fiori di Zucca | 18.95
Zucchini blossom stuffed with four cheese + San Marzano tomato sauce

Polpette | 16.95
Nonna traditional homemade meatballs + San Marzano tomato sauce + parmigiano fondue

Vongole e Cozze | 18.95
Sauteed clams and mussels + garlic + olive oil + San Marzano tomato sauce + rosemary ciabatta

Caprese | 18.95
Organic heirloom tomato + fresh burrata + shaved summer truffle + pistachio pesto sauce

Carciofi alla Romana | 18.95
Grilled artichoke + lemon butter sauce

Pane Fresco | 4.95
Homemade bread + assorted focaccia and ciabatta served with compound butter

Carpacio di Manzo | 18.95
Beef carpaccio with arugula cherry capers + shaved parmigiano reggiano + EVOO + lemon + rosemary + ciabatta bread

CHEF'S PICKS

24 Months Parmigiano wheel
CHEF'S PASTA SPECIAL MP

Tossed in a parmigiano cheese wheel. Served table side

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

BRANZINO | 32.95
brown butter pan-seared + mediterranean sea bass + caper + white wine + fresh herbs + fingerling potatoes + spinach

SPAGHETTI NERO | 28.95
Squid ink spaghetti + fresh sea food + clams + shrimp + garlic olive oil + San Marzano tomato sauce

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

Acqua e Farina | 14.95
Roasted beet + baby arugula + segment orange + dried cranberry + roasted almond + fried goat cheese + champagne vinaigrette

Caesar | 11.95
Signature Caesar salad

Panzanella | 11.95
Organic Heirloom tomato + cucumber + red onion + fresh basil + olives + capers + croutons + fresh mozzarella + mustard vinaigretta

Zuppa del Giorno | MP
Chef's Choice

SECONDI
(MAIN COURSE)

Pollo Francese | 27.95
Egg wash chicken breast + lemon + white wine butter sauce + mashed potatoes + garlic broccoli

Brasato | 34.95
18 hours braised + boneless short rib + garlic confit mashed potatoes + broccolini

Cotoletta alla Milanese | 28.95
Breaded veal loin + arugula + lemon + EVOO + parmigiano reggiano

Pollo alla Parmigiana | 27.95
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

Spaghetti Carbonara | 19.95
Crispy guanciale + egg yolk + touch of cream + pecorino cheese

Mezzelune di Aragosta | 27.95
Half-moon lobster ravioli + saffron creamy sauce + shaved parmigiano reggiano

Rigatoni Bolognese | 22.95
Braised beef & pork ragu

Bucatini all'Amatriciana | 21.95
long hollow pasta + san marzano tomato sauce + guanciale + pecorino romano

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

Fregola con Aragosta | 28.95
Lobster meat + organic cherry tomatoes + peas + cognac lobster bisque

Paccheri Speziato | 23.95
Calabrian chili + chicken + peas + vodka sauce

Gnocchi | 27.95
Homemade Gnocchi + fennel sausage + porcini creamy truffle sauce + beef juice + parmigiano reggiano + crusted bone marrow

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

Radiatore | 22.95
Slowly braised beef cheek ragu + parmigiano reggiano

Tonarelli Cacio e Pepe | 24.95
Long Square spaghetti emulsified with pecorino and toasted black pepper

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

PIZZE

Margherita | 12.95
San Marzano tomato sauce + fresh mozzarella + basil + EVOO

Cacio e Pepe | 16.95
Truffle pecorino fondue + fresh mozzarella + black pepper + summer shaved black truffle

Acqua e Farina | 17.95
San Marzano tomato sauce + fresh mozzarella + salame piccante + mushrooms + red onion + stracciatella cheese + oregano + EVOO

Romana | 16.95
Italian fennel sausage + roasted potatoes + roasted cherry tomatoes + fresh mozzarella + basil

Mortadella e Burrata | 18.95
Fresh mozzarella + mortadella + burrata + pistachio pesto + shaved parmigiano reggiano + EVOO

Maialino | 18.95
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.