

ANTIPASTI

(STARTERS)

Frittura di Calamari | 19[€]
Fried calamari & baby shrimp + zucchini +
spicy San Marzano tomato sauce

Burrata & Mortadella | 19[€]
Toasted artisan bread + prosciutto +
burrata + tomato jam + EVOO

Fiori di Zucca | 18[€]
Zucchini blossom stuffed with four cheese +
San Marzano tomato sauce

Polpette | 16[€]
Nonna traditional homemade meatballs +
San Marzano tomato sauce + parmigiano fondue

Vongole e Cozze | 18[€]
Sauteed clams and mussels + garlic + olive oil +
San Marzano tomato sauce + rosemary ciabatta

Caprese | 18[€]
Organic heirloom tomato + fresh burrata + shaved
summer truffle + pistachio pesto sauce

Carciofi alla Romana | 18[€]
Grilled artichoke + lemon butter sauce

Pane Fresco | 4[€]
Homemade bread + assorted focaccia and
ciabatta served with compound butter

Carpaccio di Manzo | 18[€]
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[€]
brown butter pan-seared + mediterranean sea bass + caper +
white wine + fresh herbs + fingerling potatoes + spinach

SPAGHETTI NERO | 28[€]
Squid ink spaghetti + fresh sea food + clams + shrimp +
garlic olive oil + San Marzano tomato sauce

INSALATE

(SALADS)

Roasted Beef | 14[€]
Roasted beet + baby arugula + segment orange
+ dried cranberry + roasted almond + fried goat
cheese + champagne vinaigrette

Caesar | 11[€]
Signature Caesar salad

Panzanella | 11[€]
Organic Heirloom tomato + cucumber + red
onion + fresh basil + olives + capers + croutons +
fresh mozzarella + mustard vinaigrette

Zuppa del Giorno | MP
Chef's Choice

SECONDI

(MAIN COURSE)

Pollo Francese | 27[€]
Egg wash chicken breast + lemon + white wine
butter sauce + mashed potatoes + garlic broccoli

Brasato | 34[€]
18 hours braised + boneless short rib + garlic confit
mashed potatoes + broccolini

Cotoletta Pizzaiola | 28[€]
Breaded beef + Fresh tomato sauce + mozzarella +
basil + oregano + fingerling roasted potatoes

Pollo alla Parmigiana | 27[€]
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[€]
Crispy guanciale + egg yolk + touch of cream
+ pecorino cheese

Mezzelune di Aragosta | 27[€]
Half-moon lobster ravioli + saffron creamy sauce + broccolini +
shaved parmigiano reggiano

Rigatoni Bolognese | 22[€]
Braised beef & pork ragu

Bucatini all'Arrabiata | 21[€]
long hollow pasta + san marzano tomato sauce +
guanciale + pecorino romano + calabrian chilli

Fettuccine Alfredo di Roma | 19[€]
The Original! (add chicken +\$5 | shrimp +\$7)

Penne al Salmone | 26[€]
Fresh Salmon + peas + San Marzano
tomato sauce + touch of cream

Paccheri alla Vodka | 23[€]
Calabrian chili + chicken + peas + vodka sauce

Gnocchi | 27[€]
Homemade Gnocchi + fennel sausage + porcini creamy truffle
sauce + beef juice + parmigiano reggiano +
crusted bone marrow

Ravioli di Coda | 24[€]
Homemade ox tail ravioli + fresh herb + ricotta cheese +
cognac porcini mushrooms + light cream sauce

Pappardelle | 22[€]
Slowly braised beef cheek ragu + parmigiano reggiano

Casarecce Pesto | 24[€]
The Original! (add chicken +\$5 | shrimp +\$7)

Lasagne alla Bolognese | 27[€]
Layers of housemade pasta sheets + traditional
bolognese meat ragu + fresh san marzano tomato sauce +
bechamel + parmigiano reggiano

PIZZE

Margherita | 12[€]
San Marzano tomato sauce +
fresh mozzarella + basil + EVOO

Cacio e Pepe | 16[€]
Truffle pecorino fondue + fresh mozzarella +
black pepper + summer shaved black truffle

Acqua e Farina | 17[€]
San Marzano tomato sauce + fresh mozzarella +
salame piccante + mushrooms + red onion +
stracciatella cheese + oregano + EVOO

Romana | 16[€]
Italian fennel sausage + roasted potatoes + roasted
cherry tomatoes + fresh mozzarella + basil

Prosciutto e Burrata | 18[€]
San Marzano tomato sauce + fresh mozzarella + arugula
+ prosciutto + burrata + parmigiano reggiano + EVOO

Maialino | 18[€]
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.....	\$9 \$35
Moscato “Santo DOCG Piemonte”	\$11 \$42
Pecorino “Mezzadro” (Abruzzo)	\$11 \$42
Pinot Grigio “Villa Alena Venezie” (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	\$9 \$35
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

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

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	AFFOGATTTO 12