

## ANTIPASTI

(STARTERS)

Frittura di Calamari | 19<sup>5</sup>  
Fried calamari & baby shrimp + zucchini +  
spicy San Marzano tomato sauce

Burrata & Mortadella | 19<sup>5</sup>  
Toasted artisan bread + prosciutto +  
burrata + tomato jam + EVOO

Fiori di Zucca | 18<sup>5</sup>  
Zucchini blossom stuffed with four cheese +  
San Marzano tomato sauce

Polpette | 16<sup>5</sup>  
Nonna traditional homemade meatballs +  
San Marzano tomato sauce + parmigiano fondue

Vongole e Cozze | 18<sup>5</sup>  
Sauteed clams and mussels + garlic + olive oil +  
San Marzano tomato sauce + rosemary ciabatta

Caprese | 18<sup>5</sup>  
Organic heirloom tomato + fresh burrata + shaved  
summer truffle + pistachio pesto sauce

Carciofi alla Romana | 18<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 | 18<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 Beef | 14<sup>5</sup>  
Roasted beet + baby arugula + segment orange  
+ dried cranberry + roasted almond + fried goat  
cheese + champagne vinaigrette

Caesar | 11<sup>5</sup>  
Signature Caesar salad

Panzanella | 11<sup>5</sup>  
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<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

Cotoletta Pizzaiola | 28<sup>5</sup>  
Breaded beef + Fresh tomato sauce + mozzarella +  
basil + oregano + fingerling roasted potatoes

Pollo alla Parmigiana | 27<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 | 19<sup>5</sup>  
Crispy guanciale + egg yolk + touch of cream  
+ pecorino cheese

Mezzelune di Aragosta | 27<sup>5</sup>  
Half-moon lobster ravioli + saffron creamy sauce + broccolini +  
shaved parmigiano reggiano

Rigatoni Bolognese | 22<sup>5</sup>  
Braised beef & pork ragu

Bucatini all'Arrabiata | 21<sup>5</sup>  
long hollow pasta + san marzano tomato sauce +  
guanciale + pecorino romano + calabrian chilli

Fettuccine Alfredo di Roma | 19<sup>5</sup>  
The Original! (add chicken +\$5 | shrimp +\$7)

Penne al Salmone | 26<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 | 22<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 | 12<sup>5</sup>  
San Marzano tomato sauce +  
fresh mozzarella + basil + EVOO

Cacio e Pepe | 16<sup>5</sup>  
Truffle pecorino fondue + fresh mozzarella +  
black pepper + summer shaved black truffle

Acqua e Farina | 17<sup>5</sup>  
San Marzano tomato sauce + fresh mozzarella +  
salame piccante + mushrooms + red onion +  
stracciatella cheese + oregano + EVOO

Romana | 16<sup>5</sup>  
Italian fennel sausage + roasted potatoes + roasted  
cherry tomatoes + fresh mozzarella + basil

Prosciutto e Burrata | 18<sup>5</sup>  
San Marzano tomato sauce + fresh mozzarella + arugula  
+ prosciutto + burrata + parmigiano reggiano + EVOO

Maialino | 18<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.....                                        | \$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 |