

Acqua e Farina

TRATTORIA ROMANA

BANQUET 1 \$43⁹⁵

First Course

(CHOOSE ONE)

Panzanella

Organic Heirloom tomato + cucumber + red onion + fresh basil + olives + capers + croutons + fresh mozzarella + mustard vinaigrette

Soup of the Day

Main Course

(CHOOSE ONE)

Casarecce Pesto

The Original!

Lasagne alla Bolognese

Layered housemade pasta sheets + traditional

bolognese meat ragu + fresh san marzano tomato sauce + bechamel + parmigiano reggiano

Pollo Francese

Egg washed chicken breast + lemon + white wine butter sauce + mashed potatoes + garlic broccoli

Dessert

Limoncello

Acqua e Farina

TRATTORIA ROMANA

BANQUET 2 \$49⁹⁵

First Course

(CHOOSE ONE)

Caesar

Signature Caesar salad

Beet Salad

Roasted beet + baby arugula + segment orange + dried cranberry + roasted almond + fried goat cheese + champagne vinaigrette

Polpette

Nonna traditional homemade meatballs + San Marzano tomato sauce + parmigiano fondue

Main Course

(CHOOSE ONE)

Paccheri alla Vodka

Chicken + calabrian chilli + peas + vodka pink sauce

Ravioli di Coda

Homemade ox tail ravioli + fresh herb + ricotta cheese + cognac porcini mushrooms + light cream sauce

Pollo alla Parmigiana

Organic chicken breast + bread crusted + San Marzano tomato sauce + mozzarella cheese + served with spaghetti

Salmon e Putanesca

Organic cherry tomato + caper + olives + white wine sauce + confit garlic mashed potato + sauteed broccolini

Dessert

Tiramisu or Cannoli

Acqua e Farina

TRATTORIA ROMANA

BANQUET 3 \$59⁹⁵

First Course

(CHOOSE ONE)

Caesar

Signature Caesar salad

Roasted Beet

Roasted beet + baby arugula + segment orange + dried cranberry + roasted almond + fried goat cheese + champagne vinaigrette

Second Course

(CHOOSE ONE)

Carciofi alla Romana

Grilled artichoke + lemon butter sauce

Frittura di Calamari

Fried calamari & shrimp + zucchini + spicy San Marzano tomato sauce

Main Course

(CHOOSE ONE)

Penne al Salmone

Fresh Salmon + peas + San Marzano tomato sauce + touch of cream

Pappardelle

Slowly braised beef cheek ragu + Parmigiano Reggiano

Brasato

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

Mezzelune di Aragosta

Half-moon lobster ravioli + saffron creamy sauce + broccolini + shaved parmigiano reggiano

Salmon alla Putanesca

Organic cherry tomato + caper + olives + white wine sauce + confit garlic mashed potato + sauteed broccolini

Dessert

(CHOOSE ONE)

Cannoli Pistachio or Tiramisu

Acqua e Farina

TRATTORIA ROMANA

PREMIUM BANQUET \$76⁹⁵

(SERVED WITH PANE FRESCO)

First Course

(CHOOSE ONE)

Roasted Beet Salad

Roasted beet + baby arugula + segment orange + dried cranberry + roasted almond + fried goat cheese + champagne vinaigrette

Soup of the day

Second Course

(CHOOSE ONE)

Polpette

Nonna traditional homemade meatballs + San Marzano tomato sauce + parmigiano fondue

Fiori di Zucca

Zucchini blossom stuffed with four cheese + San Marzano tomato sauce

Main Course

(GUEST CHOOSE ONE)

16 oz Dry Age Ribeye

Broccolini + roasted herb potatoes

Pollo Francese

Egg washed chicken breast + lemon + white wine butter sauce + mashed potatoes + garlic broccoli

Fettuccine Alfredo di Roma

The Original! + organic grilled chicken

Branzino

brown butter pan-seared + Mediterranean sea bass + caper + white wine + fresh herbs + fingerling potatoes + spinach

Dessert

(GUEST CHOOSE ONE)

Chef's Selection