

Acqua e Farina

TRATTORIA ROMANA

BANQUET 1 \$42⁹⁵

First Course
(CHOOSE ONE)

CAESAR SALAD

Heart romaine + croutons + pecorino reggiano + homemade traditional Caesar dressing

SOUP OF THE DAY

Main Course
(CHOOSE ONE)

Rigatoni Bolognese

Braised beef & pork ragu

Parmigiana di Melanzane

Classic southern Italian style eggplant parmigiana + homemade fettuccine

Pollo alla Limone

Organic chicken breast + capers + lemon + white wine sauce

Dessert
Tiramisu

Acqua e Farina

TRATTORIA ROMANA

BANQUET 2 \$49⁹⁵

First Course

(CHOOSE ONE)

Beet Salad

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

Spring Mix Salad

Organic mix green + cherry tomato + cucumber + red onion + shaved pecorino + italian balsamic dressing

Frittura di Calamari

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

Main Course

(CHOOSE ONE)

Paccheri alla Vodka

Chicken + mushrooms + peas + vodka pink sauce

Panzerotti

Homemade ravioli + stuffed spinach + ricotta cheese + brandy porcini mushrooms + light cream sauce

Pollo alla Parmigiana

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

Salmone alla Putanesca

Organic cherry tomato + caper + olives + white wine sauce + potato pavé

Parmigiana di Melanzane

Classic southern Italian style eggplant parmigiana + homemade fettuccine

Dessert

Tiramisu or Cannoli

Acqua e Farina

TRATTORIA ROMANA

BANQUET 3 \$59⁹⁵

First Course

(CHOOSE ONE)

Caprese

Organic heirloom tomato + fresh mozzarella + shaved summer truffle + Mediterranean olives + fresh basil + EVOO

Polpette

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

Frittura di Calamari

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

Second Course

(CHOOSE ONE)

Acqua e Farina Salad

Wild arugula + roasted bell pepper + pecorino cheese + pickled onion + truffle croutons + balsamic olive oil

Soup of the day

Main Course

(CHOOSE ONE)

Cnocchi Ripieni

Filled with asiago cheese + pesto sauce + sun dried tomato + stracciatella cheese

Pappardelle

Slowly braised beef cheek ragu + Parmigiano Reggiano

Ossobuco di Maiale

Slowly braised pork ossobuco + saffron risotto

Panzerotti

Homemade ravioli + stuffed spinach + ricotta cheese + brandy porcini mushrooms + light cream sauce

Fish of the Day

Ask your server

Dessert

Cannoli or Passion Fruit Panna cotta