

# Acqua e Farina

TRATTORIA ROMANA

BANQUET 1 \$39<sup>95</sup>

*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 \$49<sup>95</sup>

### 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 \$59<sup>95</sup>

### 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