

Acqua e Farina

TRATTORIA ROMANA

DATE Night

\$65 per couple

Appetizer

CHOOSE ONE:
(TO SHARE)

BRUSCHETTA

Toasted artisan bread + prosciutto + burrata + tomato jam + EVOO

POLPETTE

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

ROASTED BEET SALAD

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

CAESAR SALAD

Signature Caesar salad

Entrees

CHOOSE TWO:

PAPPARDELLE

Slowly braised beef cheek ragu + parmigiano reggiano

PACCHERI ALLA VODKA

Calabrian chili + chicken + peas + vodka sauce

FETTUCCHINE ALFREDO DI ROMA

The Original! (add chicken +\$5 | shrimp +\$7)

POLLO FRANCESE

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

LASAGNE ALLA BOLOGNESE

Classic southern Italian style eggplant parmigiana + homemade fettuccine + layers of housemade pasta sheets + traditional bolognese meat ragu + fresh san marzano tomato sauce + bechamel + parmigiano reggiano

BRASATO

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

Dessert

TO SHARE:

Chef's Selections



*Add a house red or white wine bottle for \$20

*A 3% CC surcharge will be added to all credit card transactions