

Acqua e Farina

TRATTORIA ROMANA

# DATE Night

\$65 per couple

## Appetizer

CHOOSE ONE:  
(TO SHARE)

### BRUSCHETTA

Grilled peach + ricotta + drizzled honey + lemon zest

### POLPETTE

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

### ORGANIC BEET SALAD

Roasted sweet chioggia beets + shaved fennel + wild arugula + sunflower seeds +  
Greek farm goat cheese + poppy seed vinaigrette

### CAESAR SALAD

Sweet gem lettuce + black garlic Caesar dressing + croutons + parmigiano reggiano

## Entrees

CHOOSE TWO:

### PAPPARDELLE

Slowly braised beef cheek ragu + parmigiano reggiano

### PACCHERI ALLA VODKA

Mushrooms + chicken + peas + vodka sauce

### FETTUCCINE ALFREDO DI ROMA

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

### POLLO CASSEROLE

Wood fired half chicken + brown beech mushrooms + carrots + fingerling potatoes + boursin sauce

### LASAGNE ALLA BOLOGNESE

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