

ANTIPASTI

BURRATA \$18

Fresh burrata cheese, heirloom tomatoes, EVOO, arugula

CARCIOFI ALLA ROMANA \$16

Grilled roman artichokes, garlic, Italian parsley, fresh basil, and olive oil

CARPACCIO DI CARNE \$18

Thin sliced raw beef, arugula, shaved parmigiano, capers, lemon dressing, and lemon wedge

ANTIPASTO PER DUE \$28

Assorted Italian meats & cheese, grilled artichokes, bruschetta, caprese

FRITTURA DI PESCE \$21

Fried calamari, julienned zucchini and shrimp.
Served with marinara sauce

GAMBERI TOSCANI \$21

Grilled shrimp served with Tuscan white cannellini beans, arugula, and truffle oil

PARMIGIANA DI MELANZANE \$18

Layers of eggplant, fresh mozzarella, basil and tomato sauce

SAUTÉ DI VONGOLE E COZZE \$18

Mussels, clams, Calabrian chili cooked in light fish broth

OYSTER AQUA MARE

half dozen \$20 dozen \$36

Daily selection of fresh oysters served with Francia Corta sauce

INSALATE

PERA \$14

Spring mix greens with sliced pears, grapes, caramelized walnuts, gorgonzola, tossed in strawberry dressing

CESARINA \$14

Romaine salad with shaved parmigiano, homemade croutons, tossed in creamy Caesar dressing

DEL MAR \$14

Baby spinach with roasted beets, Belgian endive, green apple, cranberry goat cheese, red onion, tossed in white wine balsamic vinaigrette

TROPICALE \$14

Baby arugula toasted with citronette dressing, grilled artichokes, avocado, cherry tomatoes and shaved parmigiano

SIDES

ADD TO ANYTHING ON MENU

ADD ONS:

Sausage \$6

3 Jumbo Sea Scallops \$18

Filet Mignon \$16

Salmon \$14

3 Prawns \$15

Chicken \$10

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SCAN FOR WINE LIST.

PASTA

PASTA AL PESTO \$22

Homemade Fusilli with basil, pesto cream sauce

FRANCESCA \$29

Homemade tagliatelle with fresh salmon, shrimp, asparagus tips in spicy marinara sauce, shrimp topped with arugula

VONGOLE \$26

Spaghetti with clams, fresh tomatoes, parsley, roasted garlic, and white wine sauce

CAPELANTE E GAMBERI \$26

Spaghetti with scallops, shrimp, in brandy pink sauce

LASAGNA BOLOGNESE \$25

Layers of fresh pasta with bolognese ragu', ricotta, mozzarella, parmigiano and bechamel

FRUTTI DI MARE \$34

Linguine with, clams, mussels, shrimp, scallops in spicy marinara sauce

RAGU' DI AGNELLO \$26

Homemade tagliatelle sauted with slow cooked lamb ragu and porcini mushrooms

RISOTTO

RISOTTO AI PORCINI \$25

Arborio rice, simmered with porcini mushroom.

SECONDI

POLLO \$28

Pan seared chicken breast, with a choice of: Marsala
Served with mashed potatoes and asparagus

VITELLO \$30

Pan seared veal scaloppine, with a choice of: Piccata
Served with mashed potatoes and asparagus

BISTECCA AL BAROLO \$38

8oz grilled boneless ribeye steak
Served with mashed potatoes and asparagus

SALMONE AQUA MARE \$30

Grilled salmon, onions, golden raisins, pine nuts, white vinegar
Served with roasted potatoes and sauted spinach

CIOPPINO \$34

Shrimp, clams, mussels, sea bass, calamari, light brodetto, and crostini

BRANZINO AL CARCIOFI \$38

Fresh premier seabass, cherry tomatoes, taggiasca olives, capers, artichokes, white wine sauce
Served with roasted potatoes and sauted spinach

GRIGLIATA DI PESCE \$38

Mixed grilled jumbo scallop, jumbo shrimp, salmon, sea bass, lemon beurre blanc
Served with roasted potatoes and sauted spinach

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