



AQUA MARE *Restaurant Week*

\$45

APPETIZERS (CHOICE OF)

FIORI DI ZUCCA

Deep fried buttered zucchini blossom filled with mozzarella and served with Calabrian spicy aioli.

POLPETTINE AL SUGO

Homemade beef meatballs cooked in tomato sauce and topped with ricotta cheese.

EGGPLANT PARMIGIANA

Sliced eggplant layered with tomato sauce, mozzarella, parmesan cheese and basil.

CAESAR SALAD

Chopped romaine lettuce tossed with a homemade caesar dressing, croutons and shaved parmesan cheese.

MAIN COURSE (CHOICE OF)

MEZZEMANICHE AL CINGHIALE

Fresh rigatoni pasta with braised wild boar ragu, parmesan cheese

LINGUINE CAPESANTE E GAMBERI

Linguine pasta sauteed with baby scallops and prawns in a brandy pink sauce

RISOTTO AI PORCINI

Carnaroli rice sauteed with porcini mushrooms, white wine and parmesan cheese

SALMONE AQUA MARE + 10

Atlantic salmon pan cooked in a butter, raisins, onions and pine nuts sauce, served with roasted potatoes, and garlic spinach.

FILETTO AL CHIANTI + 10

Grilled fillet served with a Chianti wine reduction, figs, mashed potatoes, and prosciutto wrapped asparagus

DESSERT (CHOICE OF)

PANNACOTTA AL CAFFE

Homemade panna cotta flavored with espresso coffee and finished with amaretto whipped cream.

TORTA DI MOUSSE AL CIOCCOLATO

Homemade chocolate mousse cake, topped with chocolate sauce.

