

AQUA MARE

ANTIPASTI

BURRATA 18

Burrata cheese, sliced heirloom tomatoes, arugula

CARCIOFI ALLA ROMANA 16

Oven roasted Roman artichokes, garlic, basil, EVOO

CALAMARI FRITTI 18

Fresh calamari fried and served with a marinara side

CARPACCIO DI CARNE 18

Thinly sliced raw beef fillet, arugula, capers, shaved parmigiano, lemon dressing.

GAMBERI TOSCANI 20

Grilled prawns served on a tuscan salad with arugula, cannellini beans, cherry tomatoes, shaved parmigiano and balsamic glaze

PARMIGIANA DI MELANZANE 18

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

SUPPLI 15

Fried rice croquettes filled with porcini mushrooms and cheese, served with truffle aioli

INSALATE

AQUA MARE 15

Spring mix salad, sliced pears, grapes, glazed walnuts and gorgonzola cheese tossed in a strawberry dressing

CESARINA 14

Chopped romaine salad, homemade bread croutons, shaved parmigiano tossed in a creamy ceasar dressing

DEL MAR 15

Baby spinach leaves, sliced red beets, Belgian endive, granny smith apples, cranberry goat cheese, red onions in a balsamic vinaigrette dressing

TROPICALE 14

Arugula salad, palm shoots, avocado, cherry tomatoes and toasted cashews tossed in a passion fruit and shallots dressing

SECONDI

POLLO AL MARSALA OR PICCATA 28

Pan seared chicken breast sauteed with marsala and mushroom sauce or piccata, served with mashed potatoes and mixed veggies

VITELLO PICCATA OR MARSALA 30

Pan seared veal piccata or marsala sauce, served with roasted potatoes and garlic spinach.

TAGLIATA DI MANZO 40

12oz Grilled skirt steak marinated with mediterranean herbs served sliced, with roasted cauliflower, carrot puree and truffle mashed potatoes

SALMONE AQUA MARE 32

Salmon filet pan seared with a golden raisin and pine nuts butter sauce. Served with garlic spinach and roasted potatoes

CIOPPINO 34

Light tomato broth simmered with clams, mussels, scallops branzino, calamari and prawns with grilled crostini

BRANZINO LIVORNESE 40

Seabass filet sauteed with cherry tomatoes, Taggiasca olives, capers in a white wine sauce. served with mixed grilled veggies

GRIGLIATA DI PESCE 42

Mixed grill of, seabass, salmon, jumbo shrimps, jumbo scallops with a lemon butter sauce. served with a mix green salad, sliced fennel, cherry tomatoes and pomegranate dressing

OSTRICHE HALF DOZEN 21 DOZEN 40

Daily selection of fresh oysters

PASTA
GLUTEN FREE PASTA AVAILABLE

FUSILLI AL PESTO 21

Home made fresh corkscrew pasta with homemade pesto cream sauce

FRANCESCA 28

Home made fettuccine with fresh salmon, asparagus, leaks in a vodka pink sauce

VONGOLE 29

Spaghetti with clams, fresh cherry tomatoes, roasted garlic and parsley in a light white wine sauce

CAPELANTE E GAMBERI 26

Spaghetti with baby scallops and prawns in a brandy pink sauce

FRUTTI DI MARE 34

Linguine pasta with clams, mussels, prawns, scallops, in a spicy tomato sauce

RAVIOLI DI ARAGOSTA 32

Handmade lobster ravioli sauteed with crab meat in a brandy pink sauce

LASAGNA BOLOGNESE 25

Layered pasta with beef bolognese sauce, bechamel, ricotta and mozzarella

TAGLIATELLE AL CINGHIALE 30

Homemade tagliatelle, wild boar ragu braised in tomato sauce and porcini mushrooms. Finished with pecorino cheese

CAPELLINI ALLA CHECCA 18

Angel hair pasta sauteed with fresh cherry tomatoes, basil garlic and EVOO

PENNE VILLA CAPRI 23

Penne pasta with Italian sausage, crispy artichokes, bell peppers with tomato and cream sauce

PIZZE

PARMA 22
Mozzarella base, Parma prosciutto crudo, arugula, shaved parmigiano and cherry tomatoes

MARGHERITA 15
Tomato sauce, mozzarella, fresh tomato, basil

PEPPERONI 16
Tomato sauce, mozzarella cheese, sliced pepperoni

ORTOLANA 17
Tomato sauce, mozzarella, grilled eggplant, bell peppers, zucchini, onions

BOSCAIOLA 17
Tomato sauce, mozzarella, Italian sausage, mushrooms

PERA 17
Mozzarella and goat cheese base, sliced pears, caramelized onions, balsamic glaze

DRAFT BEERS 8

PERONI, ITA Lager

PACIFICO, MEX Lager

STONE, Delicious Hazy IPA

SOCIETE, Pupil IPA

BARLEY AND SWORD, Irish red Ale

RISOTTO

RISOTTO AI PORCINI 26
Arborio rice, simmered with porcini mushrooms and Parmigiano Reggiano

RISOTTO AL TARTUFO E CAPESANTE 38
Arborio rice, truffle cream, white wine and truffle oil with jumbo scallops and finished with a parsley green sauce

RISOTTO GAMBERI E ZUCCHINE 30
Arborio rice sauteed with prawns bisque, light tomato sauce and finished with crispy zucchini and shrimp

SIDES

SIDES & ADDS ON	BEEF FILETTO	16	JUMBO SCALLOPS	18
	GRILLED CHICKEN	10	SIDE MIXED ROASTED VEGGIES	10
	SAUSAGE	8	SPINACI AL BURRO	10
	SALMON	12	FRENCH FRIES	10
	PRAWNS	15	Add Truffle oil +2	



WINES BY THE GLASS

BOLLICINE
PROSECCO, Caposaldo 11
PROSECCO ROSE, La Ceriola 12
MOSCATO, Chiarlo 11

BIANCHI E ROSATI
CHARDONNAY, Rombauer 18
CHARDONNAY, Sonoma Cutrer 15
SAUVIGNON BLANC, Pecol 13
PECORINO, Umani Ronchi 14
PINOT GRIGIO, Benvolio 12
SALENTO ROSE, Potenti 12

ROSSI
TUSCAN BLEND, Remole 12
BAROLO, Dante 19
CABERNET SAUV. DAOU 15
CABERNET SAUV. Austin Hope 18
PINOT NOIR, San Simeon 13
CHIANTI, Ravazzi 13
MONTEP. D'ABRUZZO, Barcaroli 12
BARBERA D'ALBA, Duchessa Lia 12

SWEET
VINSANTO, San Felice 12
PASSITO PANTELLERIA, Firriato 15
PORTO 10yo, Fladgate 15
PORTO 20yo 17