



AQUA MARE

Restaurant Week

\$ 48

APPETIZERS (CHOICE OF)

SUPPLI AI FUNGHI

Homemade rice croquettes filled with mushrooms, mozzarella cheese, breaded and fried

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)

FETTUCCINE AL CINGHIALE

Fresh fettuccine pasta with braised wild boar ragu, porcini mushrooms 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 raisins, onions and pine nuts cream sauce, served with roasted potatoes, and garlic spinach.

FILETTO AL CHIANTI +\$12

8oz Grilled fillet served with a Chianti wine reduction, figs, truffle mashed potatoes and mixed grilled vegetables

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.

