

AQUA MARE

Restaurant Week

\$50

APPETIZERS (CHOICE OF)

SUPPLI AL 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, Parmigiano Reggiano and basil.

CAESAR SALAD

Chopped romaine lettuce tossed with a homemade caesar dressing, croutons and shaved Parmigiano Reggiano.

MAIN COURSE (CHOICE OF)

PENNE VILLA CAPRI

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

RISOTTO AL PORCINI

Arborio rice simmered with porcini mushrooms and Parmigiano Reggiano.

12OZ BISTECCA AL TARTUFO +\$12

Grilled 12oz ribeye steak topped with a veal demi-glaze and black truffle sauce, served with mashed potatoes and sauteed spinach.

LINGUINE VONGOLE

Linguine pasta sauteed with clams, fresh cherry tomatoes, roasted garlic and parsley in a light white wine sauce.

BRANZINO +\$10

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

DESSERT (CHOICE OF)

MANGO PANNA COTTA

Homemade mango panna cotta topped with a strawberry and red wine reduction.

TIRAMISU

Homemade traditional tiramisu layered with espresso, mascarpone cream, lady fingers and cocoa powder.

**“ASK YOUR SERVER
ABOUT OUR
AVAILABLE COCKTAIL
SPECIALS AND WINE
PAIRINGS DESIGNED
TO ENHANCE YOUR
THREE-COURSE
EXPERIENCE”**