



AQUA MARE

Restaurant Week

\$50

ANTIPASTI

(CHOICE OF)

PARMIGIANA DI MELANZANE

Sliced eggplant layered with tomato sauce, mozzarella, Parmigiano Reggiano and basil.

POLPETTINE AL SUGO

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

INSALATA CESARINA

Romaine lettuce tossed with homemade Caesar dressing, croutons and shaved Parmigiano Reggiano.

MAIN COURSE

(CHOICE OF)

SPAGHETTI ALLA CHECCA

Imported spaghetti with fresh sliced cherry tomatoes, fresh basil, garlic, EVOO.

POLLO PICCATA

Pan-seared chicken breast in a white wine sauce, with capers served with beet mashed potatoes

RAVIOLI DI ARAGOSTA

Homemade ravioli stuffed with lobster in a tomato-brandy cream sauce.

SALMONE AQUAMARE

Pan-seared Atlantic Salmon fillet with a golden raisin and pine nut butter sauce, served with beet mashed potatoes.

DESSERT

(CHOICE OF)

PANNA COTTA

Homemade creamy yogurt custard topped with a strawberry and red wine reduction

MOUSSE AL CIOCCOLATO

Homemade chocolate mousse served in a flute with strawberries and mint leaves