

AQUA MARE

cucina italiana

RESTAURANT WEEK

\$50

ANTIPASTI

(CHOICE OF)

BRUSCHETTA

Fig bread, prosciutto di Parma, local honey, Saint Angel cheese, fennel pollen, aged balsamic vinegar.

SFORMATO DI ASPARAGI

Savory asparagus custard with quinoa crisp crust and a cheese fondue.

GNOCCHI AL PESTO

Homemade potato dumplings filled with asiago cheese in a basil pesto sauce, pine nuts.

BRODETTO COZZE E VONGOLE ALLA DIAVOLA

Local clams & mussels steamed in a slightly spicy white wine, tomato & garlic sauce.

CALAMARI FRITTI E FIORE DI ZUCCHINA + \$15

Calamari rings and tentacles accompanied by a squash blossom filled with Robiola cheese & truffle essence, all lightly fried, served with marinara sauce.

CHARCUTERIE & CHEESE + \$15

Fine selection of cured meat, artisanal cheeses and delicacies.

MAIN COURSE

(CHOICE OF)

OSSOBUCO DI MAIALE

Slowly braised pork shank accompanied with truffled mashed potatoes.

RAVIOLI CAVOUR

Braised beef ravioli, in a veal jus, sage & truffle cream sauce, with crispy prosciutto.

BRANZINO LIVORNESE

Mediterranean sea bass filet in a cherry tomato, Italian olive, caper & white wine sauce, grilled mixed vegetables.

REGINETTE FRANCESCA

Homemade squid ink pasta shaped like a ribbon, lemon ginger sauce, shrimp, saffron & mascarpone cheese sauce.

POLLO AL MARSALA

Pan roasted chicken breast with wild mushrooms & marsala wine sauce, mashed potatoes & seasonal vegetables.

FETTUCCINE AL GRANCHIO + \$18

Homemade fettuccini, seared scallop, lump jumbo crab, asparagus, Grana Padano cream & corn.

GRIGLIATA DI PESCE + \$18

Assorted grilled seafood including scallops, shrimp & branzino.

DESSERT

(CHOICE OF)

CAPPUCCINO BUDINO

Creamy Italian custard dessert seasoned with espresso.

PANNA COTTA

Smooth, silky and lightly sweet, panna cotta is sweetened cream thickened with gelatin, with guava sauce.

POT DE CRÈME AU CHOCOLAT

Rich chocolate pudding that is baked, velvety & decadent, garnished with spicy popcorn.