

## ANTIPASTI

### BURRATA \$18

Fresh burrata cheese, heirloom tomatoes, EVOO, arugula

### CARCIOFI ALLA ROMANA \$16

Grilled roman artichokes, garlic, Italian parsley, fresh basil, and olive oil

### CARPACCIO DI CARNE \$18

Thin sliced raw beef, arugula, shaved parmigiano, capers, lemon dressing, and lemon wedge

### ANTIPASTO PER DUE \$28

Assorted Italian meats & cheese, grilled artichokes, bruschetta, caprese

### FRITTURA DI PESCE \$21

Fried calamari, julienned zucchini and shrimp.  
**Served with marinara sauce**

### GAMBERI TOSCANI \$21

Grilled shrimp served with Tuscan white cannellini beans, arugula, cherry tomatoes, truffle oil, and shaved parmesan cheese

### PARMIGIANA DI MELANZANE \$18

Layers of eggplant, fresh mozzarella, basil and tomato sauce

### SAUTÉ DI VONGOLE E COZZE \$18

Mussels, clams, Calabrian chili cooked in light fish broth with crostini

### OYSTER AQUA MARE

half dozen \$20    dozen \$36

Daily selection of fresh oysters served with Francia Corta sauce

## INSALATE

### PERA \$14

Spring mix greens with sliced pears, grapes, caramelized walnuts, gorgonzola, tossed in strawberry dressing

### CESARINA \$14

Romaine salad with shaved parmigiano, homemade croutons, tossed in creamy Caesar dressing

### DEL MAR \$14

Baby spinach with roasted beets, Belgian endive, green apple, cranberry goat cheese, red onion, tossed in white wine balsamic vinaigrette

### TROPICALE \$14

Baby arugula toasted with citronette dressing, grilled artichokes, avocado, cherry tomatoes and shaved parmigiano

## SIDES

ADD TO ANYTHING ON MENU

### ADD ONS:

Sausage \$6

3 Jumbo Sea Scallops \$18

Filet Mignon \$16

Salmon \$14

3 Prawns \$15

Chicken \$10

Fresh Truffle \$15

Guanciale \$10

AQUA  
MARE  
*cucina italiana*



SCAN FOR WINE LIST.

# PASTA

## PASTA AL PESTO \$22

Homemade Fusilli with basil, pesto cream sauce

## FRANCESCA \$29

Homemade tagliatelle with fresh salmon, shrimp, asparagus tips in spicy marinara sauce, topped with arugula

## VONGOLE \$26

Spaghetti with clams, fresh tomatoes, parsley, roasted garlic, and white wine sauce

## CAPELANTE E GAMBERI \$26

Spaghetti with bay scallops, shrimp, in brandy pink sauce

## LASAGNA BOLOGNESE \$25

Layers of fresh pasta with bolognese ragu', ricotta, mozzarella, parmigiano and bechamel

## FRUTTI DI MARE \$34

Linguine with, clams, mussels, shrimp, scallops in spicy marinara sauce

## RAGU' DI AGNELLO \$26

Homemade tagliatelle sauteed with slow cooked lamb ragu and porcini mushrooms

# RISOTTO

## RISOTTO AI PORCINI \$25

Arborio rice, simmered with porcini mushroom, and parmesan cheese

## RISOTTO AL TARTUFO BIANCO \$26

Arborio rice, with white truffle cream, Francia Corta Sparkling Wine

# SECONDI

## POLLO MARSALA \$28

Pan seared chicken breast, with Marsala sauce  
**Served with mashed potatoes and asparagus**

## VITELLO PICCATA \$30

Pan seared veal scaloppine, with Piccata sauce  
**Served with mashed potatoes and asparagus**

## BISTECCA AL BAROLO \$38

13oz grilled boneless ribeye steak in barolo reduction sauce  
**Served with mashed potatoes and asparagus**

## SALMONE AQUA MARE \$30

Grilled salmon, onions, golden raisins, pine nuts, white vinegar  
**Served with roasted potatoes and sauteed spinach**

## CIOPPINO \$34

Shrimp, clams, mussels, sea bass, calamari, light brodetto, and crostini

## BRANZINO ALLA LIVORNESE \$38

Fresh premier seabass filet, cherry tomatoes, taggiasca olives, capers, white wine sauce  
**Served with roasted potatoes and sauteed spinach**

## GRIGLIATA DI PESCE \$38

Mixed grilled jumbo scallop, jumbo shrimp, salmon, sea bass, lemon beurre blanc  
**Served with roasted potatoes and sauteed spinach**

# SIDES

ADD TO ANYTHING ON MENU

## ADD ONS:

Sausage \$6

3 Jumbo Sea Scallops \$18

Filet Mignon \$16

Salmon \$14

3 Prawns \$15

Chicken \$10

Fresh Truffle \$15

Guanciale \$10