

ACQUA DI DEA



Our world-renowned Executive Menu Creator and Chef have meticulously designed a menu featuring perfectly paired flavors and expertly executed cooking techniques.

We respectfully ask that you embrace the chef's creations.

ANTIPASTI

POLPETTE DI TONNO 18

Tuna Meatballs, Breadcrumbs, Pine Nuts, Mint, Eggs, Cherry Tomato Confit, Roasted Yellow Squash

CALAMARETTI 16

Sauteed Small Squid, Cherry Tomatoes, Shallots, Basil, White Wine, Olives

MELANZANE VIOLA 14

Grilled Eggplant, Cucumber, Tomatoes, Sheep's Curd, Balsamic Vinaigrette

BURRATA 18

Burrata, Prosciutto, Pistachio, Rosemary Sun-Dried Tomato Focaccia

CARPACCIO TRE PESCE 30

Salmon, Tuna, Scallops, Citrus Infused Olive Oil Vinaigrette

PRIMI

LA PIZZA

MARGHERITTA AL MODO NOSTRO 18

Mozzarella Di Bufala, Roasted Tomato Sauce,
Fresh Basil and Parmesan Pesto

MARE PAZZO 20

Mascarpone, Calamari, Chopped Shrimp,
Lobster Meat, Jumbo Lump Crab Meat

PRANZO 18

Roasted Tomato Sauce, Ricotta Cheese,
Pistachio Mortadella

ANATRA 24

Taleggio Cheese, Roasted Tomato Sauce,
Duck Confit

LA PASTA

PAPPARDELLE RAGU 24

Sofrito, Roasted Tomato Sauce, Bone Stock,
Ground Brisket, Bone Marrow, Amarone,
Parmigiano Reggiano

UOVO CRUDO 22

Ravioli, Ricotta, Spinach, Egg Yolk,
Brown Butter, Truffle Shavings

RAGÙ DI FRUTTI DI MARE 25

Orecchiette Pasta, Roasted Tomato Sauce,
Shrimp, Lobster, Calamari, Mussels,
Ricotta Salata

SACCHETTI 25

Ricotta Truffle Sacchetti, White Truffle Oil,
Heavy Cream, Black Truffle

RISOTTO 40

Maine Lobster Meat, Calamari,
Lobster Butter, Mascarpone Cheese

INSALATI

ARUGULA 14

Arugula, Feta Cheese, Bresaola Ricotta Rolls, Tomato, Almonds

CICORIA 12

Escarole, Bread Crumbs, Red Onion, Red Wine Vinaigrette, Gorgonzola Dolce

INSALATA DI ACQUA 14

Mozzarella Di Bufala, Mixed Cherry Tomato, Basil

ZUPPA

GAMBERETTO 10

River Prawns, Brown Butter, Tomatoes, Cognac

CASTAGNO 10

Chestnut, Roasted Leeks, Chicken Stock, Pancetta, Scallions, Raw Extra Virgin Olive Oil

SECONDI

SEA BREAM IN CROSTA DI SALE 30

Sea Bream Cooked In Salt And Egg Whites, Marsala, Marsala Carrots, Coriander Seeds

MERLUZZO 25

Grilled Cod, Coco Beans, Piquillo Pepper, Modena Aged Balsamic Vinaigrette

LOBSTER LOAF 30

Brioche Loaf, South African Lobster Tail, Lobster Meat, Brown Butter, Truffle

VITELLO 35

Breaded Veal Tenderloin, Cipolline, Capers, Caper Berries, Cream, Veal Stock

INVERNO 40

Filet Mignon, Oxtail, Carrot, Red Wine, Beef Stock, Chanterelles, Peppercorns

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may result in foodborne illness.*

