

ANTIPASTI (APPETIZERS)

PASTA E FAGIOLI

Tomato based vegetable and white bean soup with small pasta rings.

ZUCCHINI FRITTI

Lightly floured and fried, served with tomato sauce.

PROSCIUTTO E FRESH MOZZARELLA

Italian dry-cured ham thinly sliced accompanied by fresh mozzarella, basil and EVOO.

CALAMARI FRITTI

Lightly floured and fried, served with tomato sauce.

TUSCANY BRUSCHETTA

Tuscan Batard bread sliced and lightly toasted. Accompanied by chopped tomato, basil and garlic marinated in EVOO.

ZUPPA DI COZZE

Mussels, sautéed with garlic, herbs and EVOO (red or white).

MEDITERRANEAN COZZE

Small to medium size mussels (depending on the season) iron skillet roasted with sea salt, garnished with lemon and served with drawn butter.

INSALATE

Add your choice from our grilled options: \$4 grilled chicken/
\$10 grilled skirt steak/ \$10 grilled salmon

CAPRESE

Sliced fresh mozzarella with sliced tomato, basil and EVOO.

ACQUOLINA CHOPPED SALAD

Boston, iceberg, romaine lettuces chopped with tomatoes, red onions and red pepper. Red wine vinegar with EVOO and freshly squeezed lemon, salt and pepper.

CAESAR

Romaine and parmigiano reggiano served with Acquolina dressing and croutons.

THE FLORIDIAN

Arugula, orange wedges, pine nuts, red onions and gorgonzola cheese in lemon juice and EVOO.

BABY SPINACH

Dried cranberries, pistachios and gorgonzola cheese, tossed with a homemade balsamic vinaigrette.

STRAWBERRY FIELDS

Housemade strawberry reduction vinaigrette over mixed greens. Garnished with toasted almonds, walnuts and sliced strawberries.

GORGONZOLA

Baby mixed greens, kalamata olives, tomato, red onions and gorgonzola cheese. Mixed with EVOO and red wine vinaigrette.

POLLO AL FERRI

Baby mixed greens with grilled chicken breast, bacon, croutons, shaved parmesan cheese, tossed with a creamy dijon dressing.

PASTAS (COOKED TO ORDER)

Your choice: Linguine, Capellini, Spaghetti, Rigatoni, Penne (Regular or Gluten Free), Whole Wheat Penne, Whole Wheat Spaghetti

Add your choice of: \$4 grilled chicken/ \$10 grilled skirt steak/ \$10 grilled salmon

BROCCOLI

Broccoli, garlic, basil, EVOO and vegetable stock. Available with marinara upon request. Recommended with penne.

MARINARA

Plum tomatoes, garlic, basil and EVOO. Recommended with rigatoni.

CALAMARI ALLA MARINARA

Calamari sautéed in marinara. Recommended with linguine.

VODKA

Onions and prosciutto sautéed in vodka with plum tomatoes and cream. Recommended with penne.

MEATBALL ACQUOLINA

Two large meatballs, slowly cooked in a rich ragu sauce. Recommended with spaghetti.

BOLOGNESE

Tomato and herb ragu with beef and veal. Recommended with linguini.

LASAGNA BOLOGNESE AL FORNO

Oven baked layered pasta with bolognese sauce, bechamel and mozzarella.

SECONDI

PARMIGIANA DI MELANZANE

Pan fried eggplant, oven baked with tomato sauce and mozzarella. Served with linguini.

POLLO MILANESE

Pounded, lightly breaded and fried. Served with arugula, cherry tomato and lemon.

POLLO ALLA PARMIGIANA

Pounded, lightly breaded and fried chicken breast, oven baked with tomato sauce and mozzarella. Served with linguine.

NAPOLITANO PIZZA

Chef's interpretation of a classic. Round and on the thin side, topped with San Marzano tomato sauce, Bufala Mozzarella and basil.

OLD COUNTRY PIZZA

Round and on the thin side, topped with ground Italian sausage and chopped broccoli rabe (broccoli rabe sautéed in garlic and EVOO).

VEAL ALLA PARMIGIANA

Pounded, lightly breaded and fried veal, oven baked with tomato sauce and mozzarella. Served with linguine.

AMERICAN ICON

Grilled 10oz prime burger on a fresh baked brioche bun. Served with hand cut round fries.

SALMON GRIGLIATO

Salmon sautéed in white wine, EVOO, garlic and chopped tomato. Served with grilled eggplant and zucchini.

LUNCH BUFFET

MONDAY-FRIDAY 11:45AM-2:45PM

MONDAY:

Pasta Fagioli Soup
Spinach Salad
Brussels Sprouts & Cauliflower
Rigatoni Pasta Primavera
Penne Pasta Bolognese
Mild White Fish Francese
Chicken Marsala

WEDNESDAY:

Pasta Fagioli Soup
Strawberry Salad
Cauliflower Au Gratin
Penne Pasta Primavera
Penne Pasta & Mini Meatball
Eggplant Parmigiana
Chicken Francese

FRIDAY:

Pasta Fagioli Soup
Chop Salad
Sautéed Green Beans
Rigatoni Pasta Fileto Di Pomodoro
Penne Pasta Ala Vodka
Mild White Fish Piccata
Chicken Parmigiana

TUESDAY:

Pasta Fagioli Soup
Floridian Salad
Grilled & Oven Baked Vegetables
Rigatoni Pasta & Broccoli
Penne Pasta Amatriciana
Mild White Fish Oreganata
Chicken Pizziola

THURSDAY:

Pasta Fagioli Soup
Gorgonzola Salad
Sautéed Mixed Vegetables
Rigatoni Pasta Marsala
Penne Pasta Ala Romano
Mild White Fish Francese
Grilled Chicken Parmigiana

**ITEMS ON THIS MENU MAY BE COOKED OR COME IN CONTACT WITH PEANUT OIL
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.**

No Substitutions Please • 18% Service Added to Parties of 6 or More

LUNCH MENU SERVED MON THRU FRI 11:30 - 3:00