

Acqua e Farina

TRATTORIA ROMANA

DATE Night

\$65 per couple

Appetizer

CHOOSE ONE:

FRITTURA DI CALAMARI

Fried calamari & shrimp + zucchini + spicy San Marzano tomato sauce

BRUSCHETTA

Toasted artisan bread + prosciutto + burrata + tomato jam + EVOO

POLPETTE

Nonna traditional homemade meatballs + San Marzano tomato sauce + parmigiano fondue

CAPRESE INSALATE

Organic heirloom tomato + fresh burrata + shaved summer truffle + pistachio pesto sauce

CAESAR SALAD

Signature Caesar salad

Entrees

CHOOSE TWO:

PAPPARDELLE

Slowly braised beef cheek ragu + parmigiano reggiano

CASARECCE ALLA NORMA

Fresh San Marzano tomato sauce + fresh garlic + Olive oil + roasted eggplant + fresh basil + Mozzarella + ricotta salata

FETTUCCINE ALFREDO DI ROMA

The Original! (add chicken +\$5 | shrimp +\$7)

POLLO SALTIMBOCCA ALLA ROMANA

Organic chicken breast + prosciutto + sage + mozzarella cheese + White wine sauce + mashed potatoes

BRASATO

18 hours braised + boneless short rib + garlic confit mashed potatoes + broccolini

PARMIGIANA DI MELANZANE

Classic southern Italian style eggplant parmigiana + homemade fettuccine

POLLO ALLA PARMIGIANA

Organic chicken breast breaded + mozzarella + San Marzano tomato sauce.
Served with spaghetti pasta

Dessert

TO SHARE:

Chef's Selections



*Add a house red or white wine bottle for \$20

*A 3% CC surcharge will be added to all credit card transactions