

ACQUAVIVA WINERY

Primi Piatti

Bruschetta alla Romana

fresh plum tomatoes, garlic, red onions and fresh basil on Italian crostini 6.95
add fresh mozzarella cheese 4.00

Carciofini al Forno

baby artichoke hearts sautéed with garlic, onions, extra virgin olive oil, fresh herbs topped with Provolone and Parmigiano cheese 9.50

Calamari Fritti Dorati

golden fried calamari served with lemon and marinara sauce 10.95

Polpo e Calamari alla Griglia

grilled octopus and squid with lemon garlic oil 13.95

Tavolata di Salumi e Formaggi

fresh sliced Italian deli meats and cheese 9.50

Secondi Piatti

Pasta

Fettuccine alla Sarda

fettuccine pasta in tomato cream sauce with coarse Italian sausage, peas, and Parmigiano cheese 16.95

Linguine with Broccoli

linguine pasta and broccoli in a garlic and olive oil sauce with Parmigiano cheese 15.95

Gnocchi

homemade potato pasta served in a light tomato cream sauce or vodka sauce topped with fresh mozzarella 16.95

Pesce and Pollo

Muletto al Forno

herb baked whitefish served with sautéed spinach and roasted potatoes 16.95

Brazilian 'Cold Water' Lobster Tail

6 to 8 ounce lobster baked in our lemon butter sauce served with sautéed vegetables and risotto with baby shrimp, asparagus and diced tomatoes 24.95

Pollo Picatta

10 ounce chicken breast sautéed with garlic and capers in a white wine lemon butter sauce served with sautéed vegetables and roasted potatoes 16.95

Carne

Tenderloin Filet

10 to 12 ounce grilled filet topped with sautéed mushroom served with sautéed vegetables and choice of potato 28.95

Filet Oscar

10 to 12 ounce grilled filet topped with lobster and crab meat finished with hollandaise sauce served with sautéed vegetables and choice of potato 37.95

Surf-n-Turf

10 to 12 ounce grilled filet and a 6 to 8 ounce Brazilian 'cold water' lobster tail served with sautéed vegetables and choice of potato 44.95

NY Strip Steak

14 to 16 ounce grilled strip steak topped with onion straws served with sautéed vegetables and choice of potato 26.95

Salsiccia e Peperoni Italiana

medium-hot Italian sausage sautéed with garlic, onions, mushrooms, roasted green and red peppers in a white wine sauce served with garlic mashed potatoes 15.95

Entrées cannot be split.

An 18% gratuity will be added to parties of 6 or more.

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Zuppa e Insalate

Zuppa del Giorno

homemade soup of the day 4.50

Mozzarella Caprese

sliced fresh mozzarella, tomato with black olives, roasted red peppers, extra virgin olive oil and fresh basil 9.95

Melanzane alla Griglia

red peppers, zucchini, and eggplant with goat and romano cheeses in balsamic vinaigrette dressing 7.50

Insalata Mista della Casa

romaine, curly endive, tomato, cucumbers in balsamic vinaigrette dressing 6.00

Caesar Salad

famous recipe with fettunta crostini 6.00
add prosciutto 3.00, add blue cheese 2.00

Acquaviva Chop Salad

tossed mixed greens with salami, soppressata, cappocola, marinated artichoke, provolone, roasted red bell pepper in balsamic vinaigrette dressing 8.00

Panini

(Panini not available Friday, Saturday, and Sunday after 4pm)

Ciabbata di Casa Nostra

special Italian bread with prosciutto, salami, mortadella, and Italian cheese with arugula, radicchio, and fresh tomato in house cream dressing 8.50

Pollo Pesto

grilled chicken breast on Ciabbata bread with fresh tomato, fresh mozzarella and a creamy pesto dressing 8.50

Melanzane alla Parmaigiana

toasted Italian bread with fried eggplant, marinara sauce, fresh mozzarella and Parmigiano cheese 8.00

Vegetarian

roasted eggplant, zucchini, squash, red pepper topped with arugula, provolone cheese and a balsamic dressing on Italian bread 8.00

Pizza

Margherita

imported plum tomato, fresh mozzarella, and basil 12.00

Bianca

extra virgin olive oil, garlic, artichoke hearts, fresh basil, and parmesan cheese 12.00

Funghi

imported plum tomato, fresh mozzarella, basil, and wild mushrooms 12.50

Salsiccia

imported plum tomato, fresh mozzarella, basil, and Italian sausage 12.50

Funghi e Salsiccia

imported plum tomato, fresh mozzarella, basil, wild mushrooms, and Italian sausage 13.00

Alla Puttanesca

imported plum tomato, fresh mozzarella, basil, grilled onions, garlic, and black olives 13.50

Alla Napoli

imported plum tomato, fresh mozzarella, basil, capers, and anchovies 13.50

Alla Quattro Stagioni

imported plum tomato, fresh mozzarella, basil, arugula, roasted peppers, artichoke hearts, and eggplant 14.00

Prosciutto e Rucola

imported plum tomato, Prosciutto di Parma, arugula, and Parmesan 15.00

Beverages

San Pellegrino Sparkling Water	3.50
Italian Soda	3.00
Iced Tea	2.00
Coffee	2.00
Pepsi, Diet Pepsi, Sierra Mist	2.00

Birra

Miller Lite	3.50
Miller Genuine Draft	3.50
Peroni	4.50
Moretti	4.50
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