



APPETIZERS

AQUA VINO'S FAMOUS FRIED MEATBALLS

Fresh homemade meatballs served over roasted red peppers & garlic.

15

CRAB CAKES

Maryland-style crab cakes made with lump crab meat, green onion & cheddar cheese. Served with a samboli aioli. (2 per order).

19

AHI TUNA TARTARE*

Fresh ahi tuna tossed with fresh herbs, avocado & lemon juice. Topped with toasted sesame seeds.

16

LOADED CARPACCIO*

Thinly sliced filet mignon topped with fried capers, kalamata olives, caramelized onions, basil pesto & romano cheese.

16

GENO'S GREENS

Escarole, hot cherry peppers, prosciutto & garlic sautéed with oregano, imported romano & parmesan cheese.

17

AQUA VINO'S CALAMARI

Lightly floured & fried squid, hot cherry peppers, aged parmesan served with samboli aioli.

19

CHARCUTERIE BOARD

Cured meats, imported cheeses & a variety of sweet & savory bites as well.

45

SHRIMP COCKTAIL

4 chilled Tiger shrimp served with our signature cocktail sauce.

20

SOUPS

FRENCH ONION

Sherried beef broth, sweet onions, baguette croutons & imported provolone cheese.

9

CHICKARINA SOUP CUP 6 | BOWL 8

A light chicken broth loaded with fresh vegetables, slowly braised chicken, fresh herbs, meatballs & pasta.

SHRIMP & CRAB BISQUE

A spicy seafood bisque made with cream, sherry, corn & the chef's secret ingredients. Served with a maryland style crabcake.

18

SOUP DU JOUR CUP 6 | BOWL 8

Prepared daily from the freshest of ingredients.

SALADS

AQUA VINO'S FRESH FRUIT & MIXED GREENS

Mixed field greens, orange supremes, red grapes, fresh sweet strawberries, sun-dried cranberries, candied almonds & feta crumbles. Served with a sugared garlic vinaigrette.

add chicken 7 | black tiger shrimp 13 | salmon* 13 | steak* 14

15

KALE CAESAR SALAD

Crisp kale greens tossed with a creamy caesar dressing. Topped with shaved provolone, croutons & grape tomatoes.

add chicken 7 | black tiger shrimp 13 | salmon* 13 | steak* 14

15

CLASSIC WEDGE

Iceberg lettuce wedge topped with grape tomatoes, candied walnuts, chopped bacon, danish blue cheese crumbles & red onions. Topped with blue cheese dressing.

add chicken 7 | black tiger shrimp 13 | salmon* 13 | steak* 14

16

BURRATA & TOMATO

Fresh mozzarella-style cheese with a creamy center, served with vine-ripened tomatoes & drizzled with olive oil, balsamic glaze & pesto. Served with croutons.

17

ANTIPASTO FOR TWO

Fresh cut romaine, salami, imported provolone cheese, tomatoes, olives, tuna, onions, roasted peppers, banana peppers & artichoke hearts. Served with italian dressing.

23

PASTA

FRUTTI DI MARE

Sautéed sea scallops, black tiger shrimp, clams & garlic in a light marinara sauce over linguine.

suggested wine pairing - castellani sangiovese

38

AQUA VINO'S CHICKEN RIGGIES

Boneless chicken pieces sautéed with hot cherry & green bell peppers in a tomato cream sauce over rigatoni.

suggested wine pairing - gavi cortese

25

STEAK RIGGIES

29

PENNE SANTORINI

Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles & hot cherry peppers, all tossed in an olive oil & garlic sauce.

add chicken 7 | black tiger shrimp 13 | salmon* 13 | steak* 14

suggested wine pairing - sandy cove sauvignon blanc

23

SHRIMP SCAMPI

Fresh black tiger shrimp sautéed in butter, garlic & sun-dried tomatoes in a white wine sauce. Served over linguine.

suggested wine pairing - latour chardonnay

32

CLAMS & SCALLOPS PROVENCAL

Sautéed clams & scallops, simmered in a butter garlic & white wine sauce with mushrooms, grape tomatoes & scallions. Served over linguine.

suggested wine pairing - ziobaffa pinot grigio

38

SAUSAGE & BROCCOLI RAPINI

Sweet Italian sausage tossed with broccoli rapini, fresh mozzarella & homemade pasta hats in a light velouté sauce.

suggested wine pairing - de angelis montepulciano

26

E N T R É E S

<p>CHICKEN PIEDMONTESE 28 <i>Egg-battered chicken medallions served in a prosciutto, garlic & butter sauce. Accompanied with chopped prosciutto & served on a bed of linguine. suggested wine pairing - gavi cortese</i></p>	<p>PAN-SEARED AHI TUNA* 34 <i>Sunflower-seed-crusting ahi tuna topped with grape tomatoes & a coconut cream sauce. Served with parmesan risotto. suggested wine pairing - stefan muller riesling</i></p>
<p>CHICKEN FRANCAISE 28 <i>Sautéed chicken medallions, egg-battered in a butter, white wine & lemon sauce. Served with a side of linguine. suggested wine pairing - latour chardonnay</i></p>	<p>CHILEAN SEA BASS 46 <i>Succulent chilean sea bass, pan roasted & topped with a pineapple mango salsa. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i></p>
<p>RACK OF LAMB* 45 <i>18oz rack of lamb finished with a red wine demi-glaze & served with parmesan risotto. suggested wine pairing - candialle chianti</i></p>	<p>HADDOCK OREGANATA 28 <i>Fresh haddock fillet seasoned with oregano & parsley, baked with bread crumbs in a light white wine & lemon sauce. Served with a side of linguine. suggested wine pairing - ziobaffa pinot grigio</i></p>
<p>FRENCH ONION CHICKEN 29 <i>Sautéed chicken medallions topped with caramelized onions, provolone & parmesan cheese in a sherried beef broth. Served with mashed potatoes. suggested wine pairing - jean perrier pinot noir</i></p>	<p>ATLANTIC CITRUS SALMON* 34 <i>Grilled atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i></p>
<p>CHICKEN PARMESAN 25 <i>Breaded chicken cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - castellani sangiovese</i></p>	<p>CHICKEN SALTIMBOCCA 29 <i>Sautéed chicken medallions & greens covered with mushrooms, prosciutto & mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - gavi cortese</i></p>
<p>VEAL PARMESAN 32 <i>Breaded veal cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - castellani sangiovese</i></p>	<p>VEAL SALTIMBOCCA 32 <i>Sautéed veal medallions & greens covered with mushrooms, prosciutto & mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - gavi cortese</i></p>

B U T C H E R ' S B L O C K

EACH CUT COMES À LA CARTE

<p>FILET MIGNON* 35 <i>8oz char-broiled tenderloin, garnished with fried onions, in a red wine demi-glaze. add gorgonzola cheese 4 suggested wine pairing - chateau lyonnat red blend</i></p>	<p>PORKCHOP PORTERHOUSE* 34 <i>18oz center-cut porterhouse porkchop. Seasoned with salt & pepper. suggested wine pairing - latour chardonnay</i></p>
<p>PRIME STRIP STEAK* 39 <i>USDA 12oz boneless strip steak cut from the tender section of the short loin. Topped with caramelized onions. suggested wine pairing - bacchus cabernet</i></p>	<p>VEAL CHOP PORTERHOUSE* 59 <i>18oz center-cut veal chop porterhouse grilled over an open flame. Seasoned with salt & pepper. suggested wine pairing - jean perrier pinot noir</i></p>
<p>RIBEYE BONE-IN* 53 <i>16oz choice bone-in ribeye grilled over an open flame. suggested wine pairing - bacchus cabernet</i></p>	<p>AQUA VINO'S FAMOUS TOMAHAWK* 98 <i>Our tomahawk is the juiciest of all the steaks. This marvelously tender, rich, yet mellow bone-in cut comes from the heart of the "prime rib roast." We dare you to find a more delicious & exotic steak in utica. suggested wine pairing - agua del piedra malbec</i></p>
<p>KANSAS CITY STEAK* 44 <i>12oz bone in choice kansas city steak seasoned with salt & pepper. suggested wine pairing - chateau lyonnat red blend</i></p>	<p>AQUA VINO'S SIGNATURE STEAKHOUSE SALAD* 29 <i>Marinated tenderloin tips served over spring mix, feta crumbles, grape tomatoes & onion. Finished with a balsamic glaze. suggested wine pairing - de angelis montepulciano</i></p>

SAUCE ADD-ONS 3 port wine demi glaze, remo, béarnaise, hollandaise, gorgonzola or mushroom cream sauce.

WE DO NOT RECOMMEND STEAKS COOKED MEDIUM WELL & ABOVE

S I D E S

<p>TRUFFLE-PARMESAN FRIES 12</p>	<p>YUKON GOLD MASHED POTATOES 7</p>
<p>BROWN SUGAR-GLAZED CARROTS 7</p>	<p>SAUTÉED CHARDONNAY MUSHROOMS 8</p>
<p>GRILLED ASPARAGUS WITH HOLLANDAISE* 9</p>	<p>OREGANATA-CRUSTED BROCCOLI 9</p>
<p>PASTA MARINARA 7</p>	<p>LOADED BAKED POTATO 9</p>
<p>BRUSSEL SPROUTS WITH CANDIED BACON 9</p>	<p>FRENCH FRIES OR SWEET POTATO FRIES 7</p>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.