



AQUA VINO

RESTAURANT & BAR

APPETIZERS

★AQUA VINO'S FAMOUS FRIED MEATBALLS	16	GENO'S GREENS	18
<i>Fresh homemade meatballs served over roasted red peppers & garlic.</i>		<i>Escarole, hot cherry peppers, prosciutto & garlic sautéed with oregano, imported romano & parmesan cheese.</i>	
CRAB CAKES	19	★AQUA VINO'S CALAMARI	20
<i>Maryland-style crab cakes made with lump crab meat, green onion & cheddar cheese. Served with a samboli aioli. (2 per order).</i>		<i>Lightly floured & fried squid, hot cherry peppers, aged parmesan served with samboli aioli.</i>	
HOT & SWEET OIL DIPPING SAUCE	7	CHARCUTERIE BOARD FOR TWO	26
<i>A zesty combination of sweet & spicy tomato sauce. Perfect for dipping our warm ciabatta bread.</i>		<i>Cured meats, imported cheeses & a variety of sweet & savory bites.</i>	
OYSTERS CASINO	16	SHRIMP COCKTAIL	18
<i>Fresh East Coast oysters served with our homemade casino topping. 4 oysters 16 half-dozen oysters 19</i>		<i>Four chilled fresh gulf white shrimp served with our signature cocktail sauce.</i>	

SOUPS

FRENCH ONION	10	SHRIMP & CRAB BISQUE	18
<i>Sherried beef broth, sweet onions, baguette croutons & imported provolone cheese.</i>		<i>A spicy seafood bisque made with cream, sherry, corn & the chef's secret ingredients. Served with a maryland style crabcake.</i>	
CHICKARINA SOUP CUP 6 BOWL 8		SOUP DU JOUR CUP 7 BOWL 9	
<i>A light chicken broth loaded with fresh vegetables, slowly braised chicken, fresh herbs, meatballs & pasta.</i>		<i>Prepared daily from the freshest of ingredients.</i>	

SALADS

★AQUA VINO'S FRESH FRUIT & MIXED GREENS	18	★AQUA VINO'S CHICKEN RIGGIAS	25
<i>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 fresh gulf white shrimp 13 salmon* 13 steak* 14</i>		<i>Boneless chicken pieces sautéed with hot cherry & green bell peppers in a tomato cream sauce over rigatoni. suggested wine pairing - gavi cortese</i>	
TOMATO NAPOLEON	15	PENNE SANTORINI	23
<i>Spring mix layered with sliced beefsteak tomatoes, candied walnuts, chopped bacon, danish blue cheese crumbles & red onions. Topped with a Balsamic glaze & basil pesto</i>		<i>Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles & hot cherry peppers, tossed in an olive oil & garlic sauce. add chicken 7 fresh gulf white shrimp 13 salmon* 13 steak* 14 suggested wine pairing - sandy cove sauvignon blanc</i>	
CLASSIC WEDGE	16	FRUTTI DI MARE	38
<i>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 fresh gulf white shrimp 13 salmon* 13 steak* 14</i>		<i>Sautéed sea scallops, fresh Gulf white shrimp, clams & garlic in a light marinara sauce over linguine. suggested wine pairing - castellani sangiovese</i>	
ROASTED BEET & ARUGULA	16	SHRIMP SCAMPI	32
<i>Roasted red beets, marinated & sliced, fresh arugula, red onions & goat cheese. Served with our homemade lemon vinaigrette.</i>		<i>Fresh Gulf white shrimp sautéed in butter, garlic & sun-dried tomatoes in a white wine sauce. Served over linguine. suggested wine pairing - latour chardonnay</i>	
ANTIPASTO FOR TWO	23	SAUSAGE & BROCCOLI RAPINI	28
<i>Fresh cut romaine, salami, imported provolone cheese, tomatoes, olives, tuna, onions, roasted peppers, banana peppers & artichoke hearts. Served with Italian dressing.</i>		<i>Sweet Italian sausage tossed with broccoli rapini, fresh mozzarella & homemade pasta hats in a light velouté sauce. suggested wine pairing - de angelis montepulciano</i>	

E N T R É E S

<p>CHICKEN PIEDMONTESE 27</p> <p><i>Egg-battered chicken medallions served in a prosciutto, garlic & butter sauce. Served with a bed of linguine. suggested wine pairing - gavi cortese</i></p>	<p>EGGPLANT PARMESAN 24</p> <p><i>Fresh breaded eggplant, layered with homemade marinara sauce & fresh mozzarella cheese. Baked bubbly & golden. Served with a side of linguine. suggested wine pairing - castellani sangiovese</i></p>
<p>CHICKEN FRANCAISE 27</p> <p><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>HADDOCK OREGANATA 30</p> <p><i>Fresh haddock filet 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>RACK OF LAMB* 47</p> <p><i>18oz rack of lamb finished with a red wine demi-glaze. Served with parmesan risotto. suggested wine pairing - candialle chianti</i></p>	<p>ATLANTIC CITRUS SALMON* 36</p> <p><i>Grilled Atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i></p>
<p>★ FRENCH ONION CHICKEN 29</p> <p><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>★ CHICKEN SALTIMBOCCA 29</p> <p><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>CHICKEN PARMESAN 26</p> <p><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>VEAL PARMESAN 31</p> <p><i>Fresh breaded veal topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - rosé</i></p>
<p>VEAL CHOP MILANESE 32</p> <p><i>Bone in breaded veal chop, topped with fresh tomatoes, slivered red onions, fresh basil, fresh mozzarella, minced garlic & extra virgin olive oil. Served with a choice of linguine or baked potato. suggested wine pairing - castellani sangiovese</i></p>	<p>★ FILET MIGNON* 44</p> <p><i>8oz char broiled tenderloin, garnished with fried onions, in a red wine demi-glaze. Served with a choice of linguine or baked potato. add gorgonzola cheese 4 suggested wine pairing - chateau lyonnat red blend</i></p>
<p>NY CUT ANGUS STRIP STEAK* 40</p> <p><i>USDA 12oz boneless strip steak cut from the tender section of the short loin. Topped with caramelized onions. Served with a baked potato. suggested wine pairing - bacchus cabernet</i></p>	<p>PORK MARSALA* 26</p> <p><i>Tender pork medallions, sautéed with onions & button mushrooms in a sweet marsala wine sauce. Served with a side of linguine. suggested wine pairing - bacchus cabernet</i></p>
<p>VEAL SALTIMBOCCA 34</p> <p><i>Sautéed, veal medallions & greens covered with mushrooms, prosciutto, & mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - castellani sangiovese</i></p>	<p>PORK OSSO-BUCCO* 32</p> <p><i>Braised pork shank, slow roasted in a rich stock of tomato, vegetable & wine. Served with whipped potatoes. suggested wine pairing - bacchus cabernet</i></p>
<p>★ TOMAHAWK STEAK* 96</p> <p><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." Served with a choice of linguine or baked potato. We dare you to find a more delicious & exotic steak in Utica. suggested wine pairing - agua del piedra malbec</i></p>	<p>AQUA VINO'S SIGNATURE STEAKHOUSE SALAD* 32</p> <p><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>

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 6</p>
<p>BROWN SUGAR-GLAZED CARROTS 7</p>	<p>SAUTÉED CHARDONNAY MUSHROOMS 8</p>
<p>GRILLED ASPARAGUS WITH HOLLANDAISE* 10</p>	<p>OREGANATA-CRUSTED BROCCOLI 8</p>
<p>BRUSSEL SPROUTS WITH CANDIED BACON 9</p>	<p>FRENCH FRIES OR SWEET POTATO FRIES 7</p>

★- House Favorites

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