



A P P E T I Z E R S

★AQUA VINO'S FAMOUS
FRIED MEATBALLS

Fresh homemade meatballs served over roasted red peppers & garlic.

15

GENO'S GREENS

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

17

CRAB CAKES

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

19

★AQUA VINO'S CALAMARI

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

19

HOT & SWEET OIL DIPPING SAUCE

A zesty combination of sweet & spicy tomato sauce. Perfect for dipping our warm ciabatta bread.

6

CHARCUTERIE BOARD FOR TWO

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

22

OYSTERS CASINO

Fresh East Coast oysters served with our homemade casino topping.
4 oysters 16 | half-dozen oysters 19

16

SHRIMP COCKTAIL

Four chilled fresh gulf white shrimp served with our signature cocktail sauce.

18

S O U P S

FRENCH ONION

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

9

SHRIMP & CRAB BISQUE

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

18

CHICKARINA SOUP CUP 6 | BOWL 8

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

SOUP DU JOUR CUP 6 | BOWL 8

Prepared daily from the freshest of ingredients.

S A L A D S

★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 | fresh gulf white shrimp 13 | salmon* 13 | steak* 14

15

★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

PANZANELLA

Ciliegine mozzarella, cherry tomatoes, chickpeas, fresh basil, red onions & croutons. Served with extra virgin olive oil & balsamic glaze.

15

PENNE SANTORINI

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

23

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 | fresh gulf white shrimp 13 | salmon* 13 | steak* 14

16

FRUTTI DI MARE

Sautéed sea scallops, fresh Gulf white shrimp, clams & garlic in a light marinara sauce over linguine.
suggested wine pairing - castellani sangiovese

38

ROASTED BEET & ARUGULA

Roasted red beets, marinated & sliced, fresh arugula, red onions & goat cheese. Served with our homemade lemon vinaigrette.

16

SHRIMP SCAMPI

Fresh Gulf white shrimp sautéed in butter, garlic & sun-dried tomatoes in a white wine sauce. Served over linguine. suggested wine pairing - latour chardonnay

32

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

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

CHICKEN PIEDMONTESE Egg-battered chicken medallions served in a prosciutto, garlic & butter sauce. Served with a bed of linguine. <i>suggested wine pairing - gavi cortese</i>	25	EGGPLANT PARMESAN Fresh breaded eggplant, layered with homemade marinara sauce & fresh mozzarella cheese. Baked bubbly & golden. Served with a side of linguine. <i>suggested wine pairing - castellani sangiovese</i>	22
CHICKEN FRANCAISE Sautéed chicken medallions, egg-battered in a butter, white wine & lemon sauce. Served with a side of linguine. <i>suggested wine pairing - latour chardonnay</i>	25	HADDOCK OREGANATA Fresh haddock filet seasoned with oregano & parsley, baked with bread crumbs in a light white wine & lemon sauce. Served with a side of linguine. <i>suggested wine pairing - ziobaffa pinot grigio</i>	26
RACK OF LAMB* 18oz rack of lamb finished with a red wine demi-glaze. Served with parmesan risotto. <i>suggested wine pairing - candialle chianti</i>	45	ATLANTIC CITRUS SALMON* Grilled Atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto. <i>suggested wine pairing - sandy cove sauvignon blanc</i>	34
★ FRENCH ONION CHICKEN Sautéed chicken medallions topped with caramelized onions, provolone & parmesan cheese in a sherried beef broth. Served with mashed potatoes. <i>suggested wine pairing - jean perrier pinot noir</i>	29	★ CHICKEN SALTIMBOCCA Sautéed chicken medallions & greens covered with mushrooms, prosciutto & mozzarella in a light sherry sauce. Served with a side of linguine. <i>suggested wine pairing - gavi cortese</i>	29
CHICKEN PARMESAN Breaded chicken cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. <i>suggested wine pairing - castellani sangiovese</i>	25	PORK SALTIMBOCCA Sautéed pork medallions & greens covered with mushrooms, prosciutto & mozzarella in a light sherry sauce. Served with a side of linguine. <i>suggested wine pairing - gavi cortese</i>	29
VEAL CHOP MILANESE 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. . <i>suggested wine pairing - castellani sangiovese</i>	32	★ FILET MIGNON* 8oz char broiled tenderloin, garnished with fried onions, in a red wine demi-glaze. Served with a choice of linguine or baked potato. <i>add gorgonzola cheese</i> 4 <i>suggested wine pairing - chateau lyonnat red blend</i>	38
NY CUT ANGUS STRIP STEAK* USDA 12oz boneless strip steak cut from the tender section of the short loin. Topped with caramelized onions. Served with a baked potato. <i>suggested wine pairing - bacchus cabernet</i>	36	PORK MARSALA* Tender pork medallions, sautéed with onions & button mushrooms in a sweet marsala wine sauce. Served with a side of linguine. <i>suggested wine pairing - bacchus cabernet</i>	26
AQUA VINO’S STEAK SICILIAN* Vino’s special cut prime steak, breaded & sautéed, with sweet peppers & fresh tomatoes. Finished with pesto & balsamic glaze. Served with a choice of linguine or baked potato. <i>suggested wine pairing - bacchus cabernet</i>	29	★ TOMAHAWK STEAK* 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. <i>suggested wine pairing - aqua del piedra malbec</i>	85
PORK OSSO-BUCCO* Braised pork shank, slow roasted in a rich stock of tomato, vegetable & wine. Served with whipped potatoes. <i>suggested wine pairing - bacchus cabernet</i>	29	AQUA VINO’S SIGNATURE STEAKHOUSE SALAD* Marinated tenderloin tips served over spring mix, feta crumbles, grape tomatoes & onion. Finished with a balsamic glaze. <i>suggested wine pairing - de angelis montepulciano</i>	29

WE DO NOT RECOMMEND STEAKS COOKED MEDIUM WELL & ABOVE

S I D E S

TRUFFLE-PARMESAN FRIES	12	YUKON GOLD MASHED POTATOES	6
BROWN SUGAR-GLAZED CARROTS	7	SAUTÉED CHARDONNAY MUSHROOMS	7
GRILLED ASPARAGUS WITH HOLLANDAISE*	8	OREGANATA-CRUSTED BROCCOLI	8
BRUSSEL SPROUTS WITH CANDIED BACON	9	FRENCH FRIES OR SWEET POTATO FRIES	5

★ - House Favorites

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