



MOTHER'S DAY DINNER

Seatings available between 12:00 - 5:00pm

APPETIZERS

AQUA VINO'S FAMOUS FRIED MEATBALLS

Fresh homemade meatballs served over roasted red peppers & garlic.

SHRIMP COCKTAIL

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

AQUA VINO'S GREENS

Escarole sautéed with hot cherry peppers, prosciutto & garlic. Topped with Italian breadcrumbs & aged parmesan cheese.

AQUA VINO'S CALAMARI

Lightly floured fried calamari served with hot cherry peppers & tossed in aged parmesan cheese. Accompanied by a samboli aioli.

HOT & SWEET OIL DIPPING SAUCE

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

SOUPS

CHICKARINA SOUP

A light chicken broth-based soup loaded with fresh vegetables, braised chicken, fresh herbs, meatballs & pasta.

SHRIMP & CRAB BISQUE

A delicious homemade bisque made with shrimp, crab meat, sweet corn & scallions.

ENTRÉES

HALIBUT MELINCHIATTA

Fresh Halibut sauteed with clams, plum tomato, capers, scallions in a white wine butter sauce over linguine.

SHRIMP & HADDOCK PARMESAN

A duo of Haddock & shrimp, lightly breaded & fried. Served over penne pasta with marinara sauce & melted mozzarella cheese.

VEAL MARSALA OVER GREENS

Veal medallions sautéed & topped with mushroom marsala sauce over a bed of greens.

RACK OF LAMB

18oz rack of lamb finished with a red wine demi-glaze. Served with parmesan risotto.

LOBSTER FRA DIAVOLO

10oz lobster tail sautéed in clarified butter & tossed in our spicy Fra diavolo sauce. Served over a bed of linguini.

SURF & TURF

8oz filet mignon grilled over an open flame coupled with a 12oz cold water lobster tail served with clarified butter. Accompanied with whipped mashed potatoes & a vegetable mélange.

STRIP STEAK PIZZIOLA

Grille NY Strip topped with sweet bell peppers, mushrooms & marinara finished with melted mozzarella over penne pasta

FILET MIGNON

Char-broiled filet mignon garnished with fried onions. Accompanied with a cabernet sauvignon demi glaze, yukon gold mashed potatoes.

CHICKEN FRANCAISE

Sautéed chicken medallions, egg-battered in a butter, white wine & lemon sauce. Served with a side of linguine.

MAPLE BOURBON GLAZED SALMON

Char grilled faroe island salmon topped with a maple bourbon glaze. Served with our homemade risotto & a vegetable mélange.

SCALLOP PUTTENESCA

Sea scallops sauteed with capers, kalamata olives, red onions in a plum tomato butter sauce over linguine.

ADD A SUCCULENT 12oz LOBSTER TAIL SERVED WITH DRAWN BUTTER TO ANY ENTRÉE MARKET PRICE

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

