





17

19

CUP 7

MOTHER'S DAY DINNER

Seatings available 12:00, 12:30, 2:00, 2:30, 4:30 & 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.

15 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 squid, hot cherry peppers, aged parmesan served with samboli aioli.

12

TOMATO NAPOLEON

Beef steak tomatoes and fresh mozzarella served over a bed of spring mix garnished with Balsamic glaze & basil pesto sauce

18

SOUPS

SHRIMP & CRAB BISQUE

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

CHICKARINA SOUP

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

CUP 7

SAUSAGE BEAN ESCAROLE

CUP 8

Escarole, white beans & crumbled italian

sausage in a tomato base broth.



BUILDING OUR FAMILY are plate AT A TIME







MOTHER'S DAY DINNER

Seatings available 12:00, 12:30, 2:00, 2:30, 4:30 & 5:00pm

ENTRÉES

GRILLED SWORDFISH 80z Swordfish served with char grilled lemon & Parmesan risotto garnished with arugula & cherry tomatoes.	32	SHRIMP & HADDOCK ALFREDO 10oz Haddock filet & fried gulf shrimp served over a bed of linguine topped with melted mozzarella & finished with our buttery Alfredo sauce.	36
LOBSTER PIEDMONTESE 12oz lobster tail sautéed with chopped prosciutto & garlic in a butter sauce served over linguine.	65	SEA BASS PUTENESCA 80z Chilean sea bass sautéed with capers, kalamata olives, red onion and plum tomatoes in a garlic butter sauce served over linguine.	54
SURF & TURF 80z filet char broiled couple with a 12oz cold water lobster tail accompanied with mashed potatoes, broccoli, crispy fried onions, demi & clarified butter.	RICE	JACK DANIEL'S STRIP STEAK 120z New York Strip grilled to perfection, smothered with bell peppers & mushrooms sautéed in a Jack Daniel's butter sauce topped with melted cheddar cheese served with mashed potatoes & garnished with crispy onions.	40 s
FILET MIGNON Char grilled 8oz tenderloin served with mashed potatoes & fried onions topped with homemade red wine demi glaze.	42	CHICKEN SOPRANO Sautéed chicken medallions with roasted red peppers & mushrooms in our vodka sauce served over penne pasta topped with melted mozzarella cheese.	34
VEAL MARIA Veal medallions sautéed with chopped prosciutto, white onions & mushrooms in a sweet vermouth butter sauce topped with melted mozzarella served over penne pasta. RACK OF LAMB	36 45	MAPLE BACON BOURBON PORKCHOP 18oz char grilled pork chop porterhouse smothered with our homemade Maple bacon bourbon chutney served with mashed potatoes.	36
18oz New Zealand lamb rack served with parmesan risotto finished with our red wine demi glaze.	45		



WE WILL HAPPILY SMOTHER ANY OF THE PROTEINS ON THIS MENU FOR YOUR DESIRE,
WITH OUR MAPLE BACON BOURBON CHUTNEY!
HAPPY MOTHER'S DAY!

BUILDING OUR FAMILY are plate AT A TIME

