



A P P E T I Z E R S

★AQUA VINO'S FAMOUS FRIED MEATBALLS	15	GENO'S GREENS	17
<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	19
<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>	
AHI TUNA TARTARE*	16	CHARCUTERIE BOARD FOR TWO	22
<i>Fresh ahi tuna tossed with fresh herbs, avocado & lemon juice. Topped with toasted sesame seeds.</i>		<i>Cured meats, imported cheeses & a variety of sweet & savory bites as well.</i>	
LOADED CARPACCIO*	16	SHRIMP COCKTAIL	18
<i>Thinly sliced filet mignon topped with fried capers, kalamata olives, caramelized onions, basil pesto & romano cheese.</i>		<i>4 chilled Tiger shrimp served with our signature cocktail sauce.</i>	

S O U P S

FRENCH ONION	9	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 6 BOWL 8	
<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>	

S A L A D S

★AQUA VINO'S FRESH FRUIT & MIXED GREENS	15
<i>Mixed field greens, orange supremes, red grapes, fresh sweet strawberries, sun-dried cranberries, candied almonds & feta crumbles. Served with a sugared garlic vinaigrette.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i>	
KALE CAESAR SALAD	15
<i>Crisp kale greens tossed with a creamy caesar dressing. Topped with shaved provolone, croutons & grape tomatoes.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i>	
CLASSIC WEDGE	16
<i>Iceberg lettuce wedge topped with grape tomatoes, candied walnuts, chopped bacon, danish blue cheese crumbles & red onions. Topped with blue cheese dressing.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i>	
BURRATA & TOMATO	17
<i>Fresh mozzarella-style cheese with a creamy center, served with vine-ripened tomatoes & drizzled with olive oil, balsamic glaze & pesto. Served with croutes.</i>	
ANTIPASTO FOR TWO	23
<i>Fresh cut romaine, salami, imported provolone cheese, tomatoes, olives, tuna, onions, roasted peppers, banana peppers & artichoke hearts. Served with italian dressing.</i>	

P A S T A

★AQUA VINO'S CHICKEN RIGGIES	25
<i>Boneless chicken pieces sautéed with hot cherry & green bell peppers in a tomato cream sauce over rigatoni.</i> <i>suggested wine pairing - gavi cortese</i>	
STEAK RIGGIES	29
PENNE SANTORINI	23
<i>Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles & hot cherry peppers, all tossed in an olive oil & garlic sauce.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i> <i>suggested wine pairing - sandy cove sauvignon blanc</i>	
FRUTTI DI MARE	38
<i>Sautéed sea scallops, black tiger shrimp, clams & garlic in a light marinara sauce over linguine.</i> <i>suggested wine pairing - castellani sangiovese</i>	
SHRIMP SCAMPI	32
<i>Fresh black tiger shrimp sautéed in butter, garlic & sun-dried tomatoes in a white wine sauce. Served over linguine.</i> <i>suggested wine pairing - latour chardonnay</i>	
CLAMS & SCALLOPS PROVENCAL	38
<i>Sautéed clams & scallops, simmered in a butter garlic & white wine sauce with mushrooms, grape tomatoes & scallions. Served over linguine.</i> <i>suggested wine pairing - ziobaffa pinot grigio</i>	
SAUSAGE & BROCCOLI RAPINI	26
<i>Sweet Italian sausage tossed with broccoli rapini, fresh mozzarella & homemade pasta hats in a light velouté sauce.</i> <i>suggested wine pairing - de angelis montepulciano</i>	

ENTRÉES

CHICKEN PIEDMONTESE	25	PAN-SEARED AHI TUNA*	34
<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>		<i>Sunflower-seed-crust ahi tuna topped with grape tomatoes & a coconut cream sauce. Served with parmesan risotto. suggested wine pairing - stefan muller riesling</i>	
CHICKEN FRANCAISE	25	CHILEAN SEA BASS	46
<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>		<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>	
RACK OF LAMB*	45	HADDOCK OREGANATA	26
<i>18oz rack of lamb finished with a red wine demi-glaze & served with parmesan risotto. suggested wine pairing - candialle chianti</i>		<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>	
★ FRENCH ONION CHICKEN	29	ATLANTIC CITRUS SALMON*	34
<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>		<i>Grilled atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i>	
CHICKEN PARMESAN	25	★ CHICKEN SALTIMBOCCA	29
<i>Breaded chicken cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - castellani sangiovese</i>		<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>	
VEAL PARMESAN	32	VEAL SALTIMBOCCA	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>		<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>	

BUTCHER'S BLOCK

EACH CUT COMES WITH A CHOICE OF BAKED POTATO OR SIDE OF PASTA

PRIME STRIP STEAK*	35	★ FILET MIGNON*	35
<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>		<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>	
RIBEYE BONE-IN*	48	★ TOMAHAWK STEAK*	85
<i>16oz choice bone-in ribeye grilled over an open flame. suggested wine pairing - bacchus cabernet</i>		<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>	
PORKCHOP PORTERHOUSE*	31	AQUA VINO'S SIGNATURE STEAKHOUSE SALAD*	29
<i>18oz center-cut porterhouse porkchop. Seasoned with salt & pepper. suggested wine pairing - latour chardonnay</i>		<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>	
VEAL CHOP PORTERHOUSE*	49		
<i>18oz center-cut veal chop porterhouse grilled over an open flame. Seasoned with salt & pepper. suggested wine pairing - jean perrier pinot noir</i>			

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

SIDES

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
PASTA MARINARA	5	BAKED POTATO	5
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.