



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.

CRAB CAKES

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

AHI TUNA TARTARE*

Fresh ahi tuna tossed with fresh herbs, avocado & lemon juice. Topped with toasted sesame seeds.

LOADED CARPACCIO*

Thinly sliced filet mignon topped with fried capers, kalamata olives, caramelized onions, basil pesto & romano cheese.

GENO'S GREENS

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

AQUA VINO'S CALAMARI

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

FILET FRITTA

Slow-roasted & shredded tenderloin with green onion & cheddar cheese. Served with bourbon aioli.

CAPOLLA FRITTA

A colossal blooming onion, crispy fried & served with diablo aioli.

S O U P S

FRENCH ONION

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

CHICKARINA SOUP

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

SHRIMP & CRAB BISQUE

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

SOUP DU JOUR

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 | black tiger shrimp 12 | salmon* 12 | steak* 13

KALE CAESAR SALAD

Crisp kale greens tossed with a creamy caesar dressing. Topped with shaved provolone, croutons & grape tomatoes.
add chicken 7 | black tiger shrimp 12 | salmon* 12 | steak* 13

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 | black tiger shrimp 12 | salmon* 12 | steak* 13

BURRATA & TOMATO

Fresh mozzarella-style cheese with a creamy center, served with vine-ripened tomatoes & drizzled with olive oil, balsamic glaze & pesto. Served with croutes.

ANTIPASTO FOR TWO

Fresh cut romaine, salami, imported provolone cheese, tomatoes, olives, tuna, onions, roasted peppers, banana peppers & artichoke hearts. Served with italian dressing.

P A S T A

FRUTTI DI MARE

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

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

PENNE SANTORINI

Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles & hot cherry peppers, all tossed in an olive oil & garlic sauce.
add chicken 7 | black tiger shrimp 12 | salmon* 12 | steak* 13
suggested wine pairing - sandy cove sauvignon blanc

SHRIMP SCAMPI

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

CLAMS & SCALLOPS PROVENCAL

Sautéed clams & scallops, simmered in a butter garlic & white wine sauce with mushrooms, grape tomatoes & scallions. Served over linguine.
suggested wine pairing - ziobaffa pinot grigio

SAUSAGE & BROCCOLI RAPINI

Sweet Italian sausage tossed with broccoli rapini & homemade pasta hats in a light velouté sauce.
suggested wine pairing - de angelis montepulciano

ENTRÉES

CHICKEN PIEDMONTESE

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

CHICKEN FRANCAISE

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

RACK OF LAMB*

18oz rack of lamb finished with a red wine demi-glaze & served with parmesan risotto.
suggested wine pairing - candialle chianti

FRENCH ONION CHICKEN

Sautéed chicken medallions topped with caramelized onions, swiss, provolone & parmesan cheese in a sherried beef broth. Served with mashed potatoes.
suggested wine pairing - jean perrier pinot noir

CHICKEN PARMESAN

Breaded chicken cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine.
suggested wine pairing - castellani sangiovese

VEAL PARMESAN

Breaded veal cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine.
suggested wine pairing - castellani sangiovese

PAN-SEARED AHI TUNA*

Sunflower-seed-crust ahi tuna topped with grape tomatoes & a coconut cream sauce. Served with parmesan risotto. suggested wine pairing - fox run riesling

CHILEAN SEA BASS

Succulent chilean sea bass, pan roasted & topped with a pineapple mango salsa. Served with parmesan risotto.
suggested wine pairing - sandy cove sauvignon blanc

HADDOCK OREGANATA

Fresh haddock fillet seasoned with oregano & parsley, baked with bread crumbs in a light white wine & lemon sauce. suggested wine pairing - ziobaffa pinot grigio

ATLANTIC CITRUS SALMON*

Grilled atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto.
suggested wine pairing - sandy cove sauvignon blanc

CHICKEN SALTIMBOCCA

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

VEAL SALTIMBOCCA

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

BUTCHER'S BLOCK

EACH CUT COMES À LA CARTE

FILET MIGNON*

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

PRIME STRIP STEAK*

USDA 12oz boneless strip steak cut from the tender section of the short loin. Topped with caramelized onions.
suggested wine pairing - bacchus cabernet

RIBEYE BONE-IN*

16oz choice bone-in ribeye grilled over an open flame.
suggested wine pairing - bacchus cabernet

DENVER STEAK*

12oz char-broiled choice denver steak grilled over an open flame. Seasoned with salt & pepper.
suggested wine pairing - bacchus cabernet sauvignon

KANSAS CITY STEAK*

12oz bone in choice kansas city steak seasoned with salt & pepper.
suggested wine pairing - chateau lyonnat red blend

PORKCHOP PORTERHOUSE*

18oz center-cut porterhouse porkchop. Seasoned with salt & pepper. suggested wine pairing - latour chardonnay

VEAL CHOP PORTERHOUSE*

18oz center-cut veal chop porterhouse grilled over an open flame. Seasoned with salt & pepper.
suggested wine pairing - jean perrier pinot noir

AQUA VINO'S FAMOUS TOMAHAWK*

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

FLAT IRON STEAK*

10oz angus reserve flat iron steak, pan seared. Seasoned with salt & pepper.
suggested wine pairing - bacchus cabernet sauvignon

AQUA VINO'S SIGNATURE STEAKHOUSE SALAD*

Marinated tenderloin tips served over spring mix, feta crumbles, grape tomatoes & onion. Finished with a balsamic glaze.
suggested wine pairing - de angelis montepulciano

SAUCE ADD-ONS 3 port wine demi glaze, remo, béarnaise, hollandaise or mushroom cream sauce.

WE DO NOT RECOMMEND STEAKS COOKED MEDIUM WELL & ABOVE

SIDES

BROWN SUGAR-GLAZED CARROTS

GRILLED ASPARAGUS WITH HOLLANDAISE*

BRUSSEL SPROUTS WITH CANDIED BACON

FRENCH FRIES OR SWEET POTATO FRIES

YUKON GOLD MASHED POTATOES

SAUTÉED CHARDONNAY MUSHROOMS

OREGANATA-CRUSTED BROCCOLI

LOADED BAKED POTATO

PASTA MARINARA

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