



A P P E T I Z E R S

<b>AQUA VINO'S FAMOUS FRIED MEATBALLS</b> <i>Fresh homemade meatballs served over roasted red peppers &amp; garlic.</i>	15	<b>GENO'S GREENS</b> <i>Escarole, hot cherry peppers, prosciutto &amp; garlic sautéed with oreganato, imported romano &amp; parmesan cheese.</i>	17
<b>CRAB CAKES</b> <i>Maryland-style crab cakes made with lump crab meat, green onion &amp; cheddar cheese. Served with a samboli aioli. (2 per order).</i>	19	<b>AQUA VINO'S CALAMARI</b> <i>Lightly floured &amp; fried squid, hot cherry peppers, aged parmesan served with samboli aioli.</i>	19
<b>AHI TUNA TARTARE*</b> <i>Fresh ahi tuna tossed with fresh herbs, avocado &amp; lemon juice. Topped with toasted sesame seeds.</i>	16	<b>FILET FRITTA</b> <i>Slow-roasted &amp; shredded tenderloin with green onion &amp; cheddar cheese. Served with bourbon aioli.</i>	16
<b>LOADED CARPACCIO*</b> <i>Thinly sliced filet mignon topped with fried capers, kalamata olives, caramelized onions, basil pesto &amp; romano cheese.</i>	16	<b>CIPOLLA FRITTA</b> <i>A colossal blooming onion, crispy fried &amp; served with diablo aioli.</i>	14

S O U P S

<b>FRENCH ONION</b> <i>Sherried beef broth, sweet onions, baguette croutons &amp; imported provolone cheese.</i>	9	<b>SHRIMP &amp; CRAB BISQUE</b> <i>A spicy seafood bisque made with cream, sherry, corn &amp; the chef's secret ingredients. Served with a maryland style crabcake.</i>	18
<b>CHICKARINA SOUP</b> <b>CUP 6   BOWL 8</b> <i>A light chicken broth loaded with fresh vegetables, slowly braised chicken, fresh herbs, meatballs &amp; pasta.</i>		<b>SOUP DU JOUR</b> <b>CUP 6   BOWL 8</b> <i>Prepared daily from the freshest of ingredients.</i>	

S A L A D S

<b>AQUA VINO'S FRESH FRUIT &amp; MIXED GREENS</b> <i>Mixed field greens, orange supremes, red grapes, fresh sweet strawberries, sun-dried cranberries, candied almonds &amp; feta crumbles. Served with a sugared garlic vinaigrette. add chicken 7   black tiger shrimp 12   salmon* 12   steak* 13</i>	15
<b>KALE CAESAR SALAD</b> <i>Crisp kale greens tossed with a creamy caesar dressing. Topped with shaved provolone, croutons &amp; grape tomatoes. add chicken 7   black tiger shrimp 12   salmon* 12   steak* 13</i>	15
<b>CLASSIC WEDGE</b> <i>Iceberg lettuce wedge topped with grape tomatoes, candied walnuts, chopped bacon, danish blue cheese crumbles &amp; red onions. Topped with blue cheese dressing. add chicken 7   black tiger shrimp 12   salmon* 12   steak* 13</i>	16
<b>BURRATA &amp; TOMATO</b> <i>Fresh mozzarella-style cheese with a creamy center, served with vine-ripened tomatoes &amp; drizzled with olive oil, balsamic glaze &amp; pesto. Served with croutes.</i>	17
<b>ANTIPASTO FOR TWO</b> <i>Fresh cut romaine, salami, imported provolone cheese, tomatoes, olives, tuna, onions, roasted peppers, banana peppers &amp; artichoke hearts. Served with italian dressing.</i>	23

P A S T A

<b>FRUTTI DI MARE</b> <i>Sautéed sea scallops, black tiger shrimp, clams &amp; garlic in a light marinara sauce over linguine. suggested wine pairing - castellani sangiovese</i>	38
<b>AQUA VINO'S CHICKEN RIGGIES</b> <i>Boneless chicken pieces sautéed with hot cherry &amp; green bell peppers in a tomato cream sauce over rigatoni. suggested wine pairing - gavi cortese</i>	25
<b>PENNE SANTORINI</b> <i>Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles &amp; hot cherry peppers, all tossed in an olive oil &amp; garlic sauce. add chicken 7   black tiger shrimp 12   salmon* 12   steak* 13 suggested wine pairing - sandy cove sauvignon blanc</i>	23
<b>SHRIMP SCAMPI</b> <i>Fresh black tiger shrimp sautéed in butter, garlic &amp; sun-dried tomatoes in a white wine sauce. Served over linguine. suggested wine pairing - latour chardonnay</i>	32
<b>CLAMS &amp; SCALLOPS PROVENCAL</b> <i>Sautéed clams &amp; scallops, simmered in a butter garlic &amp; white wine sauce with mushrooms, grape tomatoes &amp; scallions. Served over linguine. suggested wine pairing - ziobaffa pinot grigio</i>	38
<b>SAUSAGE &amp; BROCCOLI RAPINI</b> <i>Sweet Italian sausage tossed with broccoli rapini, fresh mozzarella &amp; homemade pasta hats in a light velouté sauce. suggested wine pairing - de angelis montepulciano</i>	26

E N T R É E S

<b>CHICKEN PIEDMONTESE</b> <i>Egg-battered chicken medallions served in a prosciutto, garlic &amp; butter sauce. Accompanied with chopped prosciutto &amp; served on a bed of linguine. suggested wine pairing - gavi cortese</i>	<b>26</b>	<b>PAN-SEARED AHI TUNA*</b> <i>Sunflower-seed-crust ed ahi tuna topped with grape tomatoes &amp; a coconut cream sauce. Served with parmesan risotto. suggested wine pairing - fox run riesling</i>	<b>32</b>
<b>CHICKEN FRANCAISE</b> <i>Sautéed chicken medallions, egg-battered in a butter, white wine &amp; lemon sauce. Served with a side of linguine. suggested wine pairing - latour chardonnay</i>	<b>26</b>	<b>CHILEAN SEA BASS</b> <i>Succulent chilean sea bass, pan roasted &amp; topped with a pineapple mango salsa. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i>	<b>44</b>
<b>RACK OF LAMB*</b> <i>18oz rack of lamb finished with a red wine demi-glaze &amp; served with parmesan risotto. suggested wine pairing - candialle chianti</i>	<b>45</b>	<b>HADDOCK OREGANATA</b> <i>Fresh haddock fillet seasoned with oregano &amp; parsley, baked with bread crumbs in a light white wine &amp; lemon sauce. suggested wine pairing - ziobaffa pinot grigio</i>	<b>28</b>
<b>FRENCH ONION CHICKEN</b> <i>Sautéed chicken medallions topped with caramelized onions, swiss, provolone &amp; parmesan cheese in a sherried beef broth. Served with mashed potatoes. suggested wine pairing - jean perrier pinot noir</i>	<b>29</b>	<b>ATLANTIC CITRUS SALMON*</b> <i>Grilled atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i>	<b>32</b>
<b>CHICKEN PARMESAN</b> <i>Breaded chicken cutlet topped with homemade marinara sauce &amp; fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - castellani sangiovese</i>	<b>25</b>	<b>CHICKEN SALTIMBOCCA</b> <i>Sautéed chicken medallions &amp; greens covered with mushrooms, prosciutto &amp; mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - gavi cortese</i>	<b>29</b>
<b>VEAL PARMESAN</b> <i>Breaded veal cutlet topped with homemade marinara sauce &amp; fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - castellani sangiovese</i>	<b>32</b>	<b>VEAL SALTIMBOCCA</b> <i>Sautéed veal medallions &amp; greens covered with mushrooms, prosciutto &amp; mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - gavi cortese</i>	<b>32</b>

B U T C H E R ’ S   B L O C K

EACH CUT COMES À LA CARTE

<b>FILET MIGNON*</b> <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>	<b>34</b>	<b>PORKCHOP PORTERHOUSE*</b> <i>18oz center-cut porterhouse porkchop. Seasoned with salt &amp; pepper. suggested wine pairing - latour chardonnay</i>	<b>34</b>
<b>PRIME STRIP STEAK*</b> <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>	<b>37</b>	<b>VEAL CHOP PORTERHOUSE*</b> <i>18oz center-cut veal chop porterhouse grilled over an open flame. Seasoned with salt &amp; pepper. suggested wine pairing - jean perrier pinot noir</i>	<b>59</b>
<b>RIBEYE BONE-IN*</b> <i>16oz choice bone-in ribeye grilled over an open flame. suggested wine pairing - bacchus cabernet</i>	<b>53</b>	<b>AQUA VINO’S FAMOUS TOMAHAWK*</b> <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 &amp; exotic steak in utica. suggested wine pairing - agua del piedra malbec</i>	<b>88</b>
<b>DENVER STEAK*</b> <i>12oz char-broiled choice denver steak grilled over an open flame. Seasoned with salt &amp; pepper. suggested wine pairing - bacchus cabernet sauvignon</i>	<b>36</b>	<b>FLAT IRON STEAK*</b> <i>10oz angus reserve flat iron steak, pan seared. Seasoned with salt &amp; pepper. suggested wine pairing - bacchus cabernet sauvignon</i>	<b>34</b>
<b>KANSAS CITY STEAK*</b> <i>12oz bone in choice kansas city steak seasoned with salt &amp; pepper. suggested wine pairing - chateau lyonnat red blend</i>	<b>44</b>	<b>AQUA VINO’S SIGNATURE STEAKHOUSE SALAD*</b> <i>Marinated tenderloin tips served over spring mix, feta crumbles, grape tomatoes &amp; onion. Finished with a balsamic glaze. suggested wine pairing - de angelis montepulciano</i>	<b>29</b>

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

WE DO NOT RECOMMEND STEAKS COOKED MEDIUM WELL & ABOVE

S I D E S

<b>BROWN SUGAR-GLAZED CARROTS</b>	<b>7</b>	<b>YUKON GOLD MASHED POTATOES</b>	<b>7</b>
<b>GRILLED ASPARAGUS WITH HOLLANDAISE*</b>	<b>9</b>	<b>SAUTÉED CHARDONNAY MUSHROOMS</b>	<b>8</b>
<b>BRUSSEL SPROUTS WITH CANDIED BACON</b>	<b>11</b>	<b>OREGANATA-CRUSTED BROCCOLI</b>	<b>10</b>
<b>FRENCH FRIES OR SWEET POTATO FRIES</b>	<b>7</b>	<b>LOADED BAKED POTATO</b>	<b>9</b>
		<b>PASTA MARINARA</b>	<b>7</b>

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