



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>	16	<b>GENO'S GREENS</b> <i>Escarole, hot cherry peppers, prosciutto &amp; garlic sautéed with oreganato, imported romano &amp; parmesan cheese.</i>	18
<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>	20
<b>HOT &amp; SWEET OIL DIPPING SAUCE</b> <i>A zesty combination of sweet &amp; spicy tomato sauce. Perfect for dipping our warm ciabatta bread.</i>	7	<b>CHARCUTERIE BOARD FOR TWO</b> <i>Cured meats, imported cheeses &amp; a variety of sweet &amp; savory bites.</i>	26
<b>OYSTERS CASINO</b> <i>Fresh East Coast oysters served with our homemade casino topping. 4 oysters 16   half-dozen oysters 19</i>	16	<b>SHRIMP COCKTAIL</b> <i>Four chilled fresh gulf white shrimp served with our signature cocktail sauce.</i>	18

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 7   BOWL 9</b> <i>Prepared daily from the freshest of ingredients.</i>	

S A L A D S

P A S T A

★ <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   fresh gulf white shrimp 13   salmon* 13   steak* 14</i>	17	★ <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>TOMATO NAPOLEON</b> <i>Spring mix layered with sliced beefsteak tomatoes, fresh mozzarella topped with a Balsamic glaze &amp; basil pesto</i>	14	<b>PENNE SANTORINI</b> <i>Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles &amp; hot cherry peppers, tossed in an olive oil &amp; garlic sauce. add chicken 7   fresh gulf white shrimp 13   salmon* 13   steak* 14 suggested wine pairing - sandy cove sauvignon blanc</i>	23
<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   fresh gulf white shrimp 13   salmon* 13   steak* 14</i>	16	<b>FRUTTI DI MARE</b> <i>Sautéed sea scallops, fresh Gulf white shrimp, clams &amp; garlic in a light marinara sauce over linguine. suggested wine pairing - castellani sangiovese</i>	38
<b>ROASTED BEET &amp; ARUGULA</b> <i>Roasted red beets, marinated &amp; sliced, fresh arugula, red onions &amp; goat cheese. Served with our homemade lemon vinaigrette.</i>	16	<b>SHRIMP SCAMPI</b> <i>Fresh Gulf white 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>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	<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

ENTRÉES

<b>CHICKEN PIEDMONTESE</b> <i>Egg-battered chicken medallions served in a prosciutto, garlic &amp; butter sauce. Served with a bed of linguine. suggested wine pairing - gavi cortese</i>	<b>27</b>	<b>EGGPLANT PARMESAN</b> <i>Fresh breaded eggplant, layered with homemade marinara sauce &amp; fresh mozzarella cheese. Baked bubbly &amp; golden. Served with a side of linguine. suggested wine pairing - castellani sangiovese</i>	<b>22</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>27</b>	<b>HADDOCK OREGANATA</b> <i>Fresh haddock filet seasoned with oregano &amp; parsley, baked with bread crumbs in a light white wine &amp; lemon sauce. Served with a side of linguine. suggested wine pairing - ziobaffa pinot grigio</i>	<b>28</b>
<b>RACK OF LAMB*</b> <i>18oz rack of lamb finished with a red wine demi-glaze. Served with parmesan risotto. suggested wine pairing - candialle chianti</i>	<b>47</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>36</b>
<b>★FRENCH ONION CHICKEN</b> <i>Sautéed chicken medallions topped with caramelized onions, 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>★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>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>26</b>	<b>VEAL PARMESAN</b> <i>Fresh breaded veal topped with homemade marinara sauce &amp; fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - rosé</i>	<b>31</b>
<b>VEAL CHOP MILANESE</b> <i>Bone in breaded veal chop, topped with fresh tomatoes, slivered red onions, fresh basil, fresh mozzarella, minced garlic &amp; extra virgin olive oil. Served with a choice of linguine or baked potato. . suggested wine pairing - castellani sangiovese</i>	<b>32</b>	<b>★FILET MIGNON*</b> <i>8oz char broiled tenderloin, garnished with fried onions, in a red wine demi-glaze. Served with a choice of linguine or baked potato. add gorgonzola cheese 4 suggested wine pairing - chateau lyonnat red blend</i>	<b>44</b>
<b>NY CUT ANGUS STRIP STEAK*</b> <i>USDA 12oz boneless strip steak cut from the tender section of the short loin. Topped with caramelized onions. Served with a baked potato. suggested wine pairing - bacchus cabernet</i>	<b>38</b>	<b>PORK MARSALA*</b> <i>Tender pork medallions, sautéed with onions &amp; button mushrooms in a sweet marsala wine sauce. Served with a side of linguine. suggested wine pairing - bacchus cabernet</i>	<b>26</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 - castellani sangiovese</i>	<b>33</b>	<b>PORK OSSO-BUCCO*</b> <i>Braised pork shank, slow roasted in a rich stock of tomato, vegetable &amp; wine. Served with whipped potatoes. suggested wine pairing - bacchus cabernet</i>	<b>29</b>
<b>★TOMAHAWK STEAK*</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." Served with a choice of linguine or baked potato. We dare you to find a more delicious &amp; exotic steak in Utica. suggested wine pairing - agua del piedra malbec</i>	<b>96</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>

WE DO NOT RECOMMEND STEAKS COOKED MEDIUM WELL & ABOVE

SIDES

<b>TRUFFLE-PARMESAN FRIES</b>	<b>12</b>	<b>YUKON GOLD MASHED POTATOES</b>	<b>6</b>
<b>BROWN SUGAR-GLAZED CARROTS</b>	<b>7</b>	<b>SAUTÉED CHARDONNAY MUSHROOMS</b>	<b>7</b>
<b>GRILLED ASPARAGUS WITH HOLLANDAISE*</b>	<b>9</b>	<b>OREGANATA-CRUSTED BROCCOLI</b>	<b>8</b>
<b>BRUSSEL SPROUTS WITH CANDIED BACON</b>	<b>9</b>	<b>FRENCH FRIES OR SWEET POTATO FRIES</b>	<b>7</b>

★- House Favorites

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