



AQUA VINO

RESTAURANT & BAR

APPETIZERS

★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).

HOT & SWEET OIL DIPPING SAUCE

A zesty combination of sweet & spicy tomato sauce. Perfect for dipping our warm ciabatta bread.

OYSTERS CASINO

Fresh East Coast oysters served with our homemade casino topping.
4 oysters 16 | half-dozen oysters 19

16

GENO'S GREENS

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

19

★AQUA VINO'S CALAMARI

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

7

CHARCUTERIE BOARD FOR TWO

Cured meats, imported cheeses & a variety of sweet & savory bites.

16

SHRIMP COCKTAIL

Four chilled fresh gulf white shrimp served with our signature cocktail sauce.

18

20

26

18

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 | fresh gulf white shrimp 13 | salmon* 13 | steak* 14

TOMATO NAPOLEON

Spring mix layered with sliced beefsteak tomatoes, fresh mozzarella topped with a Balsamic glaze & basil pesto

9

SHRIMP & CRAB BISQUE

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

18

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 | fresh gulf white shrimp 13 | salmon* 13 | steak* 14

17

★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

25

ROASTED BEET & ARUGULA

Roasted red beets, marinated & sliced, fresh arugula, red onions & goat cheese. Served with our homemade lemon vinaigrette.

14

PENNE SANTORINI

Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles & hot cherry peppers, tossed in an olive oil & garlic sauce.
add chicken 7 | fresh gulf white shrimp 13 | salmon* 13 | steak* 14
suggested wine pairing - sandy cove sauvignon blanc

23

ANTIPASTO FOR TWO

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

16

23

FRUTTI DI MARE

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

38

ROASTED BEET & ARUGULA

Roasted red beets, marinated & sliced, fresh arugula, red onions & goat cheese. Served with our homemade lemon vinaigrette.

16

SHRIMP SCAMPI

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

32

ANTIPASTO FOR TWO

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

16

23

SAUSAGE & BROCCOLI RAPINI

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

26

ENTRÉES

CHICKEN PIEDMONTESE	27	EGGPLANT PARMESAN	22
<i>Egg-battered chicken medallions served in a prosciutto, garlic & butter sauce. Served with a bed of linguine. suggested wine pairing - gavi cortese</i>		<i>Fresh breaded eggplant, layered with homemade marinara sauce & fresh mozzarella cheese. Baked bubbly & golden. Served with a side of linguine. suggested wine pairing - castellani sangiovese</i>	
CHICKEN FRANCAISE	27	HADDOCK OREGANATA	28
<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>Fresh haddock filet 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>	
RACK OF LAMB*	47	ATLANTIC CITRUS SALMON*	36
<i>18oz rack of lamb finished with a red wine demi-glaze. Served with parmesan risotto. suggested wine pairing - candiale chianti</i>		<i>Grilled Atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i>	
★FRENCH ONION CHICKEN	29	CHICKEN SALTIMBOCCA	29
<i>Sautéed chicken medallions topped with caramelized onions, provolone & parmesan cheese in a sherryed beef broth. Served with mashed potatoes. suggested wine pairing - jean perrier pinot noir</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>	
CHICKEN PARMESAN	26	VEAL PARMESAN	31
<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>Fresh breaded veal topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - rosé</i>	
VEAL CHOP MILANESE	32	FILET MIGNON*	44
<i>Bone in breaded veal chop, topped with fresh tomatoes, slivered red onions, fresh basil, fresh mozzarella, minced garlic & extra virgin olive oil. Served with a choice of linguine or baked potato. suggested wine pairing - castellani sangiovese</i>		<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>	
NY CUT ANGUS STRIP STEAK*	38	PORK MARSALA*	26
<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>		<i>Tender pork medallions, sautéed with onions & button mushrooms in a sweet marsala wine sauce. Served with a side of linguine. suggested wine pairing - bacchus cabernet</i>	
VEAL SALTIMBOCCA	33	PORK OSSO-BUCCO*	29
<i>Sautéed, veal medallions & greens covered with mushrooms, prosciutto, & mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - castellani sangiovese</i>		<i>Braised pork shank, slow roasted in a rich stock of tomato, vegetable & wine. Served with whipped potatoes. suggested wine pairing - bacchus cabernet</i>	
★TOMAHAWK STEAK*	96	AQUA VINO'S SIGNATURE STEAKHOUSE SALAD*	29
<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 & exotic steak in Utica. suggested wine pairing - agua del piedra malbec</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>	

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*	9	OREGANATA-CRUSTED BROCCOLI	8
BRUSSEL SPROUTS WITH CANDIED BACON	9	FRENCH FRIES OR SWEET POTATO FRIES	7

★- House Favorites

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