

ANTIPASTI

- **ZUPPA DEI GIORNO** 5.95
Fresh homemade soup of the day.
- **PROSCIUTTO E MOZZARELLA** 7.95
Parma imported prosciutto, and homemade fresh mozzarella.
- **ZUCCHINI FRITTI** 7.95
Fresh squash, lightly fried, served with fresh lemon wedges, and marinara sauce.
- **CAPRESE** 6.95
Homemade fresh mozzarella, beefsteak and tomatoes, sweet fresh basil.
- **CALAMARI FRITTI** 8.95
Lightly fried to a golden brown, served with fresh marinara sauce.
- **ZUPPA D' COZZE** 8.95
Fresh mussels, sautéed with garlic, herbs, and extra virgin olive oil (red or white).

TUSCANY BRUSCHETTA 7.95
 Vine ripened roma plum tomatoes, fresh garlic, basil on toasted toscano parmesan bread.

ITALIAN PANINI (Served Warm)

With Italian Fries

- **VEGETARIANO** 8.95
Charcoal grilled egg plant, zucchini, and roasted roma plum tomatoes.
- **GIUSTO** 8.95
Oven roasted maple wood ham, grilled eggplant, fresh mozzarella, drizzled with black truffle oil.
- **IL POLLO** 8.95
Free range grilled chicken breast, with low fat mozzarella cheese, and roasted red pepper pesto.
- **HOMEMADE MEATBALLS** 9.95
Handmade meatballs, slowly cooked in a rich ragu sauce, with low fat homemade mozzarella.
- **POLLO ALLA PARMIGIANA** 8.95
Tender free range chicken breast, lightly fried, with fresh tomato sauce, and low fat homemade mozzarella.
- **THE "OLD COUNTRY"** 9.95
Homemade Italian sausage, broccoli di rabe, sundried tomatoes, and low fat homemade mozzarella cheese.

MEDITERRANEAN COZZE 13.00
 Imported mussels, roasted in an iron skillet, tossed with extra virgin olive oil, kosher salt, and fresh lemon juice.

INSALATE

- **FRESCA** 6.95
Mixed greens and cherry tomatoes tossed with homemade balsamic vinaigrette.
- **THE FLORIDIAN** 7.95
Arugula, orange wedges, pine nuts, red onions, and gorgonzola cheese in a fresh lemon juice and olive oil dressing.
- **FRESH STRAWBERRY SALAD** 7.95
Baby mixed greens, strawberries, walnuts and toasted almonds, tossed with a homemade strawberry vinaigrette.
- **RICCA** 7.95
Baby mixed greens with artichokes, tomatoes, sweet corn and gaeta olives, drizzled with homemade balsamic vinaigrette and black truffle oil.
- **DEI MARE** 9.95
Chilled mixed marinated fresh seafood with celery, Italian parsley, red peppers, extra virgin olive oil and fresh lemon juice.
- **POLLO AI FERRI** 9.95
Mixed baby greens with charcoal grilled free range chicken breast, crispy bacon, croutons, shaved parmesan cheese, tossed with a creamy dijon dressing.
- **ACQUOLINA CHOPPED SALAD** 6.95
Chopped greens, tomatoes, red onions, olives and pimientos, in a red wine vinaigrette.
- **CAESAR "THE ORIGINAL"** 7.95
Crispy hearts of romaine, homemade croutons and parmesan cheese served with our homemade Caesar dressing.
- **GORGONZOLA** 7.95
Baby mixed greens, red onions, tomatoes and olives, topped with imported gorgonzola cheese.
- **BABY SPINACH** 7.95
Dried cranberries, pistachios and gorgonzola cheese, tossed with a homemade balsamic vinaigrette.
- **COBB SALAD** 8.95
Fresh mixed greens, buffalo mozzarella and charcoal grilled free range chicken breast tossed with a homemade balsamic vinaigrette.

RISTORANTE ITALIANO
Acquolina
family style

PASTAS- SAUCES (Cooked to Order)

Your choice: Linguini, Capellini, Spaghetti, Rigatoni, Penne or Whole Wheat with:

- **MARINARA** 8.95
 Fresh plum tomatoes, garlic, basil and extra virgin olive oil.

- **VODKA (with prosciutto)** 9.95
 Sautéed onions, prosciutto, fresh plum tomatoes, hint of vodka and a light touch of cream.

- **FREDDA (cold)** 9.95
 Short pasta, tossed with homemade fresh mozzarella, fresh plum tomatoes, basil and extra virgin olive oil.

- **BOLOGNESE (meat sauce)** 9.95
 A rich meat (sirloin – veal) sauce slowly simmered in a hearty ragu with a fresh tomato and herb sauce.

- **PORTOFINO** 8.95
 Genuine pesto genovese with fresh garlic, pine nuts, sweet basil and extra virgin olive oil.

- **ACQUOLINA MEATBALLS** 9.95
 Homemade meatballs, slowly cooked in a rich ragu sauce, served over your choice of pasta.

- **BROCCOLI** 8.95
 Fresh broccoli, fresh garlic, sweet basil, touch of chicken stock and extra virgin olive oil (white or red).

- **LASAGNA BOLOGNESE AI FORNO** 10.95
 Oven baked pasta layered with authentic bolognese meat sauce, ricotta, bachiamel and fresh mozzarella.

SECONDI

- **MELANZANE ALLA PARMIGIANA** 10.95
 Lightly pan fried eggplant, tomato sauce, padano parmesan and fresh mozzarella cheese, served with linguini.

- **POLLO MILANESE** 9.95
 Lightly breaded free range chicken breast, topped with arugula and cherry tomatoes, served with Italian fries.

- **SALMON GRIGLIATO** 13.95
 Fresh north atlantic salmon, grilled and topped with chopped tomatoes, basil, garlic and olive oil served on a bed of grilled vegetables.

- **VEAL ALLA PARMIGIANA** 13.95
 Tender veal cutlet, with tomato sauce, padano parmesan and mozzarella cheese, served with linguini.

- **CALAMARI ALLA MARINARA** 12.95
 Fresh tender calamari, sautéed in a roma plum tomato sauce with low fat mozzarella cheese served with linguini.

- **POLLO ALLA PARMIGIANA** 10.95
 Lightly breaded free range chicken breast, topped with tomato sauce and low fat mozzarella cheese served with linguini.

BRUSCHETTA-FLATBREAD

- **TUSCANY** 8.95
 Vine roma plum tomatoes, fresh garlic, and basil, on a toasted tuscano parmesan bread.

- **HERBED CHICKEN** 9.95
 Sundried tomato pesto, marinated breast of chicken, goat cheese and granna padano parmesan.

- **QUATRI FORMAGGIO** 9.95
 Fresh mozzarella, blue cheese, goat cheese and grana padano, over a fresh basil pesto spread.

CHILDREN'S MENU

- CHEESE RAVIOLI 5.95
 - BAKED ZITI 6.95
 - CHICKEN FINGERS 5.95
 With french fries.

- MOZZARELLA STICKS 5.95
 - KIDS PASTA (Penne or Spaghetti) 5.95
 Meatball, tomato, meat or butter sauce.

Coffees and Desserts

Ask your server for the Chef's suggestions

GIFT CERTIFICATES AVAILABLE

CATERING FOR ALL OCCASIONS

Consumption of raw or undercooked meat, seafood or eggs may result in illness.