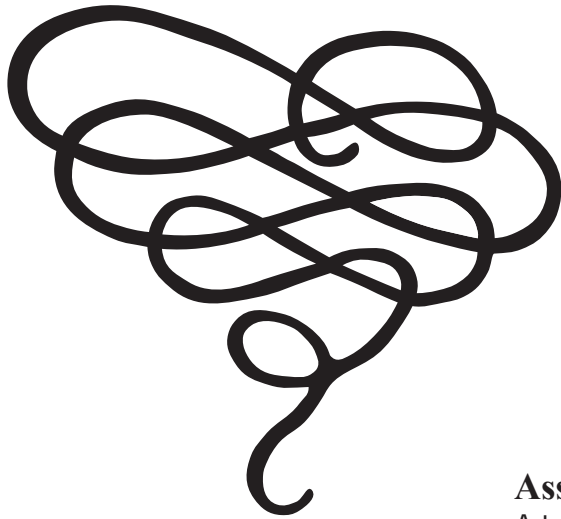


# ACQUA<sup>®</sup> AL 2



## *Les Spécialità*

**Assaggio d'Insalate** 16  
A trio of house salads *(Chef's choice)*

**Assaggio di Primi** 20 pp  
A tasting of five vegetarian pastas  
*(Chef's choice, price listed is per person,  
minimum of 2 people per table to order)*

**Assaggio di Secondi** 42  
A trio of house steaks *(Chef's choice)*

**Assaggio di Formaggi** 19  
A tasting of four cheeses with  
accompaniments

**Assaggio di Dolci** 16  
A tasting of four house-made desserts

# Antipasti

## Antipasti Freddi

**L'Antipasto Toscano** 25  
Assortment of cured Italian meats, pecorino, bruschetta, and crostini al ragú

**Carpaccio di Manzo** 17  
Thin slices of raw beef tenderloin, topped with arugula, grape tomatoes, shaved parmigiano, and a lemon vinaigrette

**Carpaccio di Tonno** 17  
Thin slices of raw ahi tuna encrusted with salt and pepper, topped with arugula, grape tomatoes, and a lemon vinaigrette

## Zuppa

**La Zuppa del Giorno** 12  
House-made soup of the day

## Antipasti Caldi

**Strozzapreti al Pomodoro** 15  
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce and parmigiano

**Strozzapreti al Radicchio Rosso** 16  
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce, radicchio, and parmigiano

**Parmigiana al Forno** 16  
Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

**Radicchio al Forno** 15  
Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

## Insalate

**Insalata Caprese** 16  
Sliced tomato and imported mozzarella di'bufala, topped with basil and olive oil

**Insalata Greca** 14  
Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

**Insalata Mista** 12  
Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons, tossed with a white balsamic vinaigrette

**Insalata di Rucola e Pera** 13  
Arugula, Bosc pear, and parmigiano, tossed with a lemon vinaigrette

# Primi Piatti

<b>Riso ai Peperoni</b>	16	<b>Fusilli Lunghi alla Fiaccheraia</b>	16
Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream		Long corkscrew pasta in a spicy tomato sauce with a touch of garlic	
<b>Riso ai Funghi di Bosco</b>	18	<b>Rigatoni alla Contadina</b>	17
Arborio rice sautéed with wild mushrooms, parsley, and a touch of garlic		Tube shaped pasta with a vegetarian ragú, finished with a touch of parmigiano	
<b>Fusilli Lunghi ai Mascarpone e Funghi</b>	18	<b>Orecchiette con Zucca di Stagione</b>	16
Long corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano		Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream	
<b>Rigatoni alle Melanzane</b>	17	<b>Fusilli Lunghi ai Peperoni</b>	16
Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano		Long corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream	
<b>Penne ai Broccoli</b>	16	<b>Topini al Gorgonzola</b>	18
Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano		House-made gnocchi with a gorgonzola cream sauce	
<b>Fusilli Corti Sugo Verde</b>	17	<b>Topini al Sugo Verde</b>	18
Short corkscrew pasta with puréed parsley, basil, rosemary and parmigiano		House-made gnocchi with puréed parsley, basil, rosemary, and parmigiano	
<b>Penne alla Vodka</b>	17	<b>Cannelloni Mascarpone e Funghi</b>	19
Small tube pasta with a cream, parmigiano and vodka sauce		Porcini mushrooms and mascarpone cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	
<b>Linguine alle Vongole</b>	17	<b>Cannelloni Ricotta e Spinaci</b>	17
Small tube pasta with a cream, parmigiano and vodka sauce		Spinach and ricotta cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	
<b>Tagliatelle al Ragú Toscano</b>	23		
House-made ribbon pasta tossed in a Tuscan beef ragú with parmigiano			

# Secondi Piatti

## In Padella

*Served à la carte*

**Controfiletto al Pepe Verde** 38

Hand-carved New York strip steak sautéed in a green peppercorn and brandy cream sauce

**Controfiletto ai Funghi Porcini** 38

Hand-carved New York strip steak sautéed in a porcini mushroom sauce

**Filetto all'Aceto Balsamico** 39

Hand-carved filet mignon cooked in a balsamic reduction sauce

**Filetto al Mirtillo** 39

Hand-carved filet mignon cooked in a blueberry reduction sauce

**Lombatina ai Funghi Porcini** 42

Local veal porterhouse sautéed in a porcini mushroom sauce

**Petto di Pollo ai Funghi Porcini** 24

Chicken breast sautéed in a porcini mushroom sauce

**Filetto de Branzino** 20

Pan seared branzino filet with white wine shallot sauce served over oyster mushrooms and petit green beans

**Pesce de Giorno** *market price*

Fish of the day

## Alla Griglia

*\*Served with arugula and grape tomatoes*

**Tagliata alla Rucola** 38

Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil

**Disossata alla Robespierre\*** 44

Grilled hand-carved ribeye steak topped with rosemary, garlic, and green peppercorn olive oil

**Pollo con Erbe Aromatiche\*** 28

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic

**Lombatina alla Griglia** 38

Grilled local veal porterhouse served over spicy fingerling potatoes and shallots

**Costolette di Agnello alla Griglia** 38

Grilled hand-cut lamb chops over mint pesto with sautéed turnips and baby fennel

**Bistecca alla Fiorentina** *market price*

Traditional Florentine 45oz porterhouse steak for two, grilled and topped with garlic and rosemary infused olive oil

## Contorni

**Patate al Forno** 10

Roasted potatoes with rosemary and garlic

**Fagioli Marinati** 10

Marinated white beans with garlic, roasted tomatoes, and vincotto

**Asparagi Grigliati** 10

Grilled asparagus topped with lemon oil and parmigiano

**Spinaci Saltati** 10

Spinach sautéed in olive oil and garlic