



ACQUAVIVA WINERY

*In the Italian tradition of gathering around the table, with authentic ingredients & quality wines, we welcome you to
Acquaviva Winery.
- Vito Brandonisio -*

PRIMI INSALAT A

BRUSCHETTA ALLA ROMANA

plum tomatoes, garlic, red onions, basil, Italian crostini 6.99
with fresh mozzarella 10.99

CALAMARI FRITTI DORATI

golden fried calamari, lemon, marinara sauce 15.99

POLPO E CALAMARI ALLA GRIGLIA

grilled octopus and squid, lemon garlic oil 16.99

SALUMI E FORMAGGIO

variety of gourmet meats and cheeses and accompaniments

VONGOLE AL FORNO

baked clams, bread crumbs, chives, garlic, seasonings, herb-butter sauce
½ dozen 10.99 or 1 dozen 18.99

GAMBERONI GRATINATO

3 jumbo shrimp baked with a buttery garlic seasoned panko bread crumb 15.99

CARCIOFINI AL FORNO

artichoke hearts sautéed with garlic, onions extra virgin olive oil, herbs topped with Italian cheeses 10.99

ZUPPA DEL GIORNO

home-made soup of the day 4.50

MISTA DELLA CASA

romaine, fresh spring greens, cherry tomatoes, cucumbers, mushrooms, carrots, balsamic vinaigrette 8.99 *with chicken 11.99*

PRIMAVERA

fresh cucumber, tomato, red onion, and fresh mozzarella drizzled with extra virgin olive oil, kosher salt and oregano, and served with crostini bread 11.99

CAESAR

romaine lettuce with our creamy homemade dressing, fresh grated parmesan and croutons 8.99 *with chicken 11.99*

MOZZARELLA CAPRESE

sliced fresh mozzarella, tomato, Kalamata olives, roasted red peppers, balsamic glaze, fresh basil 10.99

RUCOLA

wild baby arugula, beets, candied almonds, figs, and crumbled goat cheese with balsamic vinaigrette 10.99

..... PASTA

HOMEMADE GNOCCHI

potato pasta in a vodka cream sauce and fresh mozzarella 17.99

ROTOLO PRIMAVERA

pasta rolled with ricotta cheeses, Parmigiano, and spinach topped with a vodka cream sauce 18.99

RIGATONI BOSCIOLA

rigatoni pasta with beef tenderloin tips and mushroom, onion and tomato sauce, with fresh graded Parmigiano 21.99

ZUPPA DI MARE

mussels, clams, calamari, shrimp, mildly spicy marinara sauce, fresh bread, fresh bread, fresh bread 22.99

ORECCHIETE ALLA SARDA

crumbled Italian sausage, peas, tomato cream sauce, fresh graded Parmigiano 18.99

LINGUINI CON VONGOLE

fresh clams in a white wine garlic sauce served over linguine with fresh graded Parmigiano 19.99

CAVATELLI CASALINGA

cavatelli ricotta pasta with sausage and broccolini in a caramelized onion, olive oil sauce, topped with fresh graded Parmigiano 18.99

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POLLO SALTIMBOCCA

pan-sautéed chicken topped with spinach, prosciutto, mozzarella cheese and served with roasted red bliss potatoes and broccolini 22.99

POLLO VESUVIO

pan-sautéed chicken, peas, potatoes, oregano in a garlic, olive oil and white wine sauce 20.99

SALSICCIA E PEPERONI ITALIANA

medium-hot Italian sausage, roasted green and red peppers, marinara sauce, garlic mashed potatoes 18.99

FILETTO CON DEMI

10 ounce grilled filet, red wine demi glaze, sautéed vegetables, garlic mashed potatoes 47.99

MULETTO AL FORNO

herb baked, lightly panko crusted whitefish with a lemon butter sauce and capers, sautéed spinach, roasted red bliss potatoes 24.95

SALMONE AL FORNO

baked fresh Atlantic salmon, panko encrusted with a lemon butter sauce, sautéed vegetables and garlic mashed potatoes 26.95

GAMBERONI FRANCESE

four jumbo shrimp francese-style served with garlic mashed potatoes and sautéed vegetables 24.99

NEW YORK STRIP

16 ounce grilled strip steak, sautéed vegetables, roasted red bliss potatoes 48.99

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MARGHERITA

imported plum tomatoes, fresh mozzarella, basil 12.99

SALSICCIA E FUNGHI

imported plum tomatoes, fresh mozzarella, basil, Italian sausage, mushrooms 14.99

FUNGHI TRIFOLATI

Extra virgin olive oil, sautéed cremini mushrooms, roasted red onion, garlic, goat cheese, fresh mozzarella and Parmesan 14.99

BIANCA

extra virgin olive oil, garlic, artichoke hearts, basil, Parmigiano cheese 11.99

SHRIMP PESTO

shrimp, basil pesto, fresh mozzarella topped with Parmigiano cheese 15.99

SPINACI E CARCIOFINI

Extra virgin olive oil, sautéed spinach and artichoke hearts, garlic, goat cheese, fresh mozzarella cheese, and Parmesan 14.99

ALLA PUTTANESCA

imported plum tomatoes, fresh mozzarella, basil, roasted onions, garlic, roasted eggplant, kalamata olives 14.99

PROSCIUTTO E RUCOLA

imported plum tomatoes, Prosciutto di Parma, arugula, Parmigiano cheese 15.99

CAPRESE

basil pesto, fresh mozzarella, and topped with thinly sliced fresh tomatoes 13.99



ACQUAVIVA
WINERY

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R E D S

W H I T E

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2020 VITINO Glass 6.50 Bottle
25.95

- Fruity and lightly oaked medium body, with a stunning and intense ruby color
- Extremely aromatic; a flawless balance of flavor and aroma; notes of blueberries, red-raspberry, and black currant
- Soft tannins and silky in texture; a fruity wine

2019 PIACERE Glass 8.50 Bottle
33.95

- Concentrated and well-structured oak barrel-aged medium body blend with a dark, rich ruby appearance and an aging 3 potential of five years
- Dry with soft and elegant aromatic expressions
- Flavors of vanilla, cocoa, caramel, mocha, dried herb, black licorice, black berries, and minerals; a superior bouquet with a sustained finish

2016 MARQUETTE Glass 7.50
Bottle 29.95

- Classic Medium bodied French Style Red Wine produced with 100% Illinois grown grapes
- Elegant ruby in color and balanced with an integration of spices, subtle pepper and dark fruits
- Toasted in French Oak with a finish of an elegant tannin structure and clean, rich acidity

2014 FRONTENAC Glass 7.50 Bottle
29.95

- Rich and concentrated oak barrel-aged medium body varietal with a gorgeous, deep ruby color and an aging potential of ten years; often referred to as "Illinois Zinfandel"
- Aromas of sweet-black cherry and toasted vanilla
- Flavors of licorice and dark berries

2019 DON GIUSEPPE Glass 7.75 Bottle
30.95

- Deep and exotic, this full bodied red blend is barrel aged for twelve months and has an exquisite combination of power and finesse
- Complex and well-focused in profile
- Hints of fresh pepper, dark berry fruit, minerals, herbs, and cedar

VB 1947 RED WINE RESERVE Bottle
50.00

- Medium-bodied
- Mineral taste, spicy and some hint of red dried berries mixed in harmony with dark coffee, sweet cedar, round tannins and tobacco
- Collection blend made in 2010
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GRANDE ROSE Glass 6.50
Bottle 25.95

2019 DONNA MIA Glass 7.50 Bottle
29.95

- Dry, medium bodied blend in a lovely shade of golden pear
- Rich and elegant in style, it is deep and complex with light toasted oak on the finish
- An intense and vibrant palate with citrus notes of green apple, spice, and fresh cut flowers

2018 FIORE DELLA VIGNA Glass 7.00 Bottle
27.95

- Dry, light blend with a crystal clear appearance
- A bold floral Muscat fragrance expresses itself with the fresh fruit flavors of apple, citrus, and white grapes
- This delicate yet vibrant blend is in perfect balance, as it finishes clean and crisp

2019 PRAIRIE STAR Glass 6.50 Bottle
25.95

- Semi-dry white varietal wine with a crystal and elegant appearance and a beautiful light -gold, green tint
- Initial delicate grass aromas that form into sweet citric peels; notes of tangerine peel, pomelo, limes, wild flowers, and the sweet aroma of banana
- In mouth, this wine is a fine balance of a bold acidic flavor yet has a light body; a fresh sensation of ripe pears **and** green apples

2019 BIANCO BELLO Glass 6.50 Bottle
25.95

- Semi-sweet, fragrant blend with an elegant golden hue
- A very aromatic, floral face that finishes as a full bodied wine
- Balanced and fresh, with a slightly sweet, yet crisp and fresh taste; perfumed with intense flavors of apples, honey-dew melon, and wild flowers

2019 BRIANNA Glass 7.00 Bottle
27.95

- Sweet, medium body wine with a beautiful crystal appearance
- A delicate yet concentrated harmony of citrus, pineapple, and peach aromas
- Flavors are predominantly peaches, apricots, lime-candies, grapefruit, and pineapple

BOLLE (SPARKLING WINE) Bottle 27.95

- Traditional Method (Second Fermentation on the same bottle)
- Flavors are crispy apples, peaches, mangos and a citric spice fruit finish
- Demi Sec (Semi-Dry)
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The prices listed above reflect dine-in purchases, please ask about off-premise reduced pricing.