



# 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

### CALAMARI FRITTI DORATI

golden fried calamari, lemon, marinara sauce 16

### POLPO E CALAMARI

**ALLA GRIGLIA** GF  
grilled octopus and squid, lemon garlic oil 18

### CARCIOFINI AL FORNO

V  
artichoke hearts sautéed with garlic, onions, extra virgin olive oil, herbs topped with Italian cheeses 14

### VONGOLE AL FORNO

baked clams, panko, chives, garlic, seasonings, herb-butter sauce 13/22

### OYSTERS ROCKEFELLER

bacon, spinach cream, Asiago cheese 17/29

### COZZE

steamed mussels in marinara or garlic white wine sauce 17

### GAMBERONI GRATINATO

3 jumbo shrimp baked with a garlic butter panko topping 16

### BRUSCHETTA ALLA ROMANA

V  
plum tomatoes, garlic, red onions, basil, Italian crostini 10  
with fresh mozzarella 14

### QUATRO FORMAGGIO

V  
variety of gourmet cheeses and accompaniments 16

### SALUMI E FORMAGGIO

variety of gourmet meats and cheeses and accompaniments 18

### ZUPPA DEL GIORNO

home-made soup of the day 6

## INSALATA

### MISTA DELLA CASA

V  
romaine, fresh spring greens, cherry tomatoes, cucumbers, mushrooms, carrots, balsamic vinaigrette 6/10

### PRIMAVERA

V  
fresh cucumber, tomato, red onion, and fresh mozzarella, drizzled with extra virgin olive oil, kosher salt and oregano, and served with crostini bread 12

### CAESAR

romaine lettuce with our creamy homemade dressing, fresh grated parmesan and croutons 6/10

### MOZZARELLA CAPRESE

GF V  
sliced fresh mozzarella, tomato, Kalamata olives, roasted red peppers, balsamic glaze, fresh basil 12

### RUCOLA

GF V  
wild baby arugula, beets, candied almonds, figs, and crumbled goat cheese with balsamic vinaigrette 12

Add Chicken +5 or Shrimp +10

### HOMEMADE GNOCCHI

V  
potato pasta in a vodka cream sauce and fresh mozzarella 22  
Add Chicken +5 or Shrimp +10  
Wine Suggestion: Vitino

### ROTOLO PRIMAVERA

V  
pasta rolled with ricotta cheeses, Parmigiano, and spinach topped with a vodka cream sauce 24  
Add Chicken +5 or Shrimp +10  
Wine Suggestion: Marquette

### RIGATONI BOSCIOLA

\*  
rigatoni pasta with beef tenderloin tips and mushroom, onion and tomato sauce, with Parmigiano 26  
Wine Suggestion: Don Giuseppe

### ZUPPA DI MARE

\*  
mussels, clams, calamari, shrimp, mildly spicy marinara sauce, linguine pasta 36  
Wine Suggestion: Vitino

## PASTA

Sub Gluten Free Pasta +2

### ORECCHIETTE ALLA SARDA

\*  
crumbled Italian sausage, peas, tomato cream sauce, Parmigiano 24  
Wine Suggestion: Vitino

### CAVATELLI CASALINGA

\*  
cavatelli ricotta pasta with sausage and broccoli in a caramelized onion, olive oil sauce, topped with Parmigiano 24  
Wine Suggestion: Vitino

### POLLO PARMESAN

\*  
Panko breaded chicken breast topped with marinara sauce and melted mozzarella served with orecchiette pasta 24  
Wine Suggestion: Marquette

### GAMBERONI E BROCCOLI\*

Shrimp and broccoli in a garlic white wine sauce served over linguini pasta 27  
Sub Cream Sauce + 2  
Wine Suggestion: Fiore Della Vigna

### LINGUINI CON VONGOLE

\*  
fresh clams in a white wine garlic sauce served over linguine pasta 26  
Wine Suggestion: Fiore Della Vigna

## SECONDI

### POLLO SALTIMBOCCA

pan-sautéed chicken breast topped with spinach, prosciutto, mozzarella cheese and served with roasted red bliss potatoes and broccoli 26  
Wine Suggestion: Vitino

### POLLO VESUVIO

pan-sautéed chicken breast, peas, potatoes, oregano in a garlic, olive oil and white wine sauce 25  
Wine Suggestion: Donna Mia

### SALSICCIA E PEPERONI ITALIANA

GF  
medium-hot Italian sausage, roasted green and red peppers, marinara sauce, garlic mashed potatoes 22  
Wine Suggestion: Piacere

### FILETTO CON DEMI

GF  
8-ounce grilled filet, red wine demi glaze, sautéed vegetables, garlic mashed potatoes 49  
Wine Suggestion: Don Giuseppe

### MULETTO AL FORNO

herb baked, lightly panko crusted Lake Superior whitefish with a lemon butter sauce and capers, sautéed spinach, roasted red bliss potatoes 29  
Wine Suggestion: Fiore Della Vigna

### SALMONE AL FORNO

baked fresh Atlantic salmon, panko encrusted with a lemon butter sauce, sautéed vegetables and garlic mashed potatoes 29  
Wine Suggestion: Fiore Della Vigna

### GAMBERONI FRANCESE

four jumbo shrimp francese-style served with garlic mashed potatoes and sautéed vegetables 26  
Wine Suggestion: Donna Mia

### NEW YORK STRIP

GF  
14-ounce grilled strip steak, sautéed vegetables, roasted red bliss potatoes 47  
Wine Suggestion: Don Giuseppe

# PIZZA

## MARGHERITA V

imported plum tomatoes, fresh mozzarella, basil 15

## SALSICCIA E FUNGHI

imported plum tomatoes, fresh mozzarella, basil, Italian sausage, mushrooms 18

## FUNGHI TRIFOLATI V

Extra virgin olive oil, sautéed cremini mushrooms, roasted red onion, garlic, goat cheese, fresh mozzarella and Parmesan 17

## BIANCA V

extra virgin olive oil, garlic, artichoke hearts, basil, Parmigiano cheese 15

## SHRIMP PESTO

shrimp, basil pesto, fresh mozzarella topped with Parmigiano cheese 18

## SPINACI E CARCIOFINI V

Extra virgin olive oil, sautéed spinach and artichoke hearts, garlic, goat cheese, fresh mozzarella cheese, and Parmesan 17

## ALLA PUTTANESCA V

imported plum tomatoes, fresh mozzarella, basil, roasted onions, garlic, roasted eggplant, kalamata olives 17

## PROSCIUTTO E RUCOLA

imported plum tomatoes, Prosciutto di Parma, arugula, Parmigiano cheese 18

## CAPRESE V

basil pesto, fresh mozzarella, and topped with thinly sliced fresh tomatoes 15

## DRINKS

**Soda** 3.5  
Coke, Diet Coke, Sprite,  
Ginger Ale and Lemonade

**Iced Tea** 3.5

**Hot tea** 3

**Coffee** 3.5

### Bottled Beer

**Birra Moretti** 6

**Coors Light** 5

**Miller Genuine Draft** 5

**Miller Lite** 5

**Peroni** 6

**Stella** 6

## SIDES

**Italian Sausage** 6

**Meatballs** 6

**Broccoli** 6

**Sauteed Spinach** 5

**Vegetable of the Day** 5

**Roasted Red Bliss Potatoes** 5

**Garlic Mashed Potatoes** 5

Visit Our New  
Tasting Room  
& Ristorante  
At 1900 Mill Street  
In Batavia

Tuesday - Thursday 3-9pm  
Friday & Saturday 11am-10pm  
Sunday 12-8pm

## KIDS

For Our Youngest Guests

**CHEESE PIZZA** 15

**CHICKEN FINGERS AND FRIES** 12

**BUTTER NOODLES** 10

**PASTA WITH RED SAUCE** 10  
add meatballs 3

GF- Gluten Free \* - Gluten Free Upon Request V- Vegetarian

## Become a Acquaviva Wine Club Member Today

Our Wine of the Month Club was established for those who enjoy wonderful Illinois wines and to create a community to celebrate together. We invite you to enjoy these *Member Benefits* and more, for \$22 a month.

- Receive one bottle a month
- Complementary Wine Tasting for you and a guest each month
- Earn 1 point for every dollar spent on dining and retail purchases, 100 points = \$10 reward
- 20% discount on retail wine bottle purchases
- Discounts on ticketed events, dinners and classes
- Memberships begin and are billed on the 10<sup>th</sup> of the month

For Details and to Sign Up:



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