



# ACQUAVIVA WINERY

Since 2010

IN THE ITALIAN TRADITION OF GATHERING  
AROUND THE TABLE, WITH AUTHENTIC  
INGREDIENTS & QUALITY WINES, WE  
WELCOME YOU TO ACQUAVIVA WINERY.  
- VITO BRANDONISIO

## PRIMI

<b>CALAMARI FRITTI DORATI</b> golden fried calamari, marinara, lemon	<b>16</b>	<b>VONGOLE AL FORNO</b> baked clams, seasoned panko, butter sauce	<b>13 / 22</b>
<b>POLPO E CALAMARI ALLA GRIGLIA</b> grilled octopus, calamari, balsamic, lemon	<b>18</b>	<b>CARCIOFINI AL FORNO</b> artichoke hearts, garlic, onion, herbs, topped with imported cheeses	<b>14</b>
<b>COZZE</b> mussels, marinara or garlic white wine sauce	<b>17</b>	<b>OYSTERS ROCKEFELLER</b> bacon, spinach, cream, asiago cheese	<b>17 / 29</b>
<b>GAMBERONI GRANITO</b> 3 jumbo shrimp, garlic butter panko	<b>16</b>	<b>QUATTRO FORMAGGI</b> 4 gourmet cheeses and accompaniments	<b>16</b>
<b>BRUSCHETTA ALLA ROMANA</b> plum tomato, garlic, red onion, basil, crostini <i>add fresh mozzarella +4</i>	<b>10</b>	<b>SALUMI E FORMAGGI</b> selection of gourmet meats, cheeses and accompaniments	<b>18</b>
<b>MOZZARELLA CAPRESE</b> fresh mozzarella, tomato, Kalamata olives, roasted red pepper, balsamic, basil	<b>12</b>	<b>ZUPPA DEL GIORNO</b> homemade soup of the day	<b>6</b>

## INSALADA

Add Chicken +5, Shrimp +10 or Filet Medallions +15

<b>MISTA DELLA CASA</b> romaine, spring mix, cherry tomatoes, cucumbers, mushrooms, carrots, choice of balsamic, raspberry or garlic wine vinaigrette	<b>6 / 10</b>	<b>CAESAR</b> romaine, parmesan, croutons, creamy Caesar	<b>6 / 10</b>
<b>RUCOLA</b> arugula, beets, candied almonds, dried figs, goat cheese, balsamic vinaigrette	<b>12</b>	<b>BURRATA</b> burrata, tomatoes, red onion, avocado, arugula, radicchio, olive oil, balsamic glaze	<b>13</b>
<b>CHOPPED</b> porchetta, provolone, roasted red peppers, artichoke hearts, hearts of palm, chickpeas, red onion, Kalamata olives, balsamic vinaigrette	<b>13</b>	<b>WEDGE</b> iceberg, tomatoes, red onion, crispy pancetta, blue cheese crumbles, blue cheese dressing, balsamic glaze	<b>11</b>

## PASTA

Sub Gluten Free Pasta +2

<b>HOMEMADE GNOCCHI</b> potato pasta in a vodka cream sauce topped with fresh mozzarella <i>Add Chicken +5 or Shrimp +10</i> <i>Wine Suggestion: Vitino</i>	<b>22</b>	<b>RIGATONI BOSCAIOLA</b> rigatoni pasta with beef tenderloin tips, mushrooms, onion and topped with tomato sauce and parmesan <i>Wine Suggestion: Don Giuseppe</i>	<b>24</b>
<b>ROTOLO PRIMAVERA</b> pasta rolled with ricotta, parmesan, spinach and topped with a vodka cream sauce <i>Add Chicken +5 or Shrimp +10</i> <i>Wine Suggestion: Vitino</i>	<b>24</b>	<b>ORECCHIETTE ALLA SARDA</b> orecchiette pasta, crumbled Italian sausage, peas in a tomato cream sauce and parmesan <i>Wine Suggestion: Marquette</i>	<b>24</b>
<b>BAKED PACCHERI</b> paccheri pasta, Italian sausage, quattro formaggi, pancetta in a light tomato sauce topped with fresh mozzarella <i>Wine Suggestion: Marquette</i>	<b>26</b>	<b>CAVATELLI CASALINGA</b> cavatelli ricotta pasta, sausage, broccoli in a caramelized onion olive oil sauce and parmesan <i>Wine Suggestion: Vitino</i>	<b>24</b>
<b>POLLO FETTUCCINI ALFREDO</b> grilled chicken breast, fettuccini, parmesan in a light cream sauce <i>Wine Suggestion: Donna Mia</i>	<b>24</b>	<b>CHEESE RAVIOLI</b> quattro formaggi stuffed pasta with your choice of sauce <i>Wine Suggestion: Don Giuseppe</i>	<b>22</b>

**We are a scratch kitchen, ask about gluten free and vegetarian options.**

## CARNE

<b>FILETTO CON DEMI</b>	<b>49</b>	<b>SURF &amp; TURF</b>	<b>59</b>
10 oz grilled filet, cognac reduction, sauteed vegetables, garlic mashed potatoes <i>Wine Suggestion: VB 1947 Reserve</i>		10 oz grilled filet, cognac reduction, 3 jumbo grilled shrimp, sauteed vegetables, garlic mashed potatoes <i>Wine Suggestion: VB 1947 Reserve</i>	
<b>FRENCH CUT LAMB CHOPS</b>	<b>44</b>	<b>NEW YORK STRIP</b>	<b>47</b>
jumbo shrimp, parmesan and asparagus risotto, artichoke, light blue cheese pomodorini sauce <i>Wine Suggestion: Vitino</i>		16 oz grilled strip steak, sauteed vegetables, roasted red bliss potatoes <i>Wine Suggestion: Don Giuseppe</i>	
<b>SAUSAGE AND PEPPERS ITALIANA</b>	<b>22</b>	<b>FILET MEDALLIONS</b>	<b>39</b>
Italian sausage, roasted red and green peppers, marinara, garlic mashed potatoes <i>Wine Suggestion: Piacere</i>		chef's preparation of the day, sauteed vegetables, choice of potato <i>Wine Suggestion: Don Giuseppe</i>	

## VITELLO

<b>VEAL SALTIMBOCCA</b>	<b>29</b>	<b>VEAL PICCATA</b>	<b>28</b>
pan-sauteed veal topped with spinach, prosciutto and mozzarella cheese, served with broccoli and red bliss potatoes <i>Wine Suggestion: Vitino</i>		pan-sauteed veal, garlic, capers, in a lemon white wine sauce, sauteed vegetables, choice of potato <i>Wine Suggestion: Fiore Della Vigna</i>	
<b>VEAL MARSALA</b>	<b>28</b>	<b>VEAL LIMONE</b>	<b>28</b>
pan-sauteed veal, mushrooms, onions, in a marsala wine sauce, sauteed vegetables, choice of potato <i>Wine Suggestion: Marquette</i>		pan-sauteed veal in a lemon white wine sauce, sauteed vegetables, choice of potato <i>Wine Suggestion: Fiore Della Vigna</i>	
<b>VEAL FRANCESE</b>	<b>28</b>	<b>VEAL PARMESAN</b>	<b>28</b>
pan-sauteed veal, egg battered and pan fried, topped with lemon sauce, served with capellini and sauteed vegetables <i>Wine Suggestion: Fiore Della Vigna</i>		panko breaded veal topped with marinara and melted mozzarella, served with orecchiette <i>Wine Suggestion: Marquette</i>	

## POLLO

<b>POLLO SALTIMBOCCA</b>	<b>26</b>	<b>POLLO PICCATA</b>	<b>24</b>
pan-sauteed chicken breast topped with spinach, prosciutto and mozzarella cheese, served with broccoli and red bliss potatoes <i>Wine Suggestion: Vitino</i>		pan-sauteed chicken breast with garlic and capers, in a lemon white wine sauce, sauteed vegetables, choice of potato <i>Wine Suggestion: Fiore Della Vigna</i>	
<b>POLLO MARSALA</b>	<b>24</b>	<b>POLLO LIMONE</b>	<b>24</b>
pan-sauteed chicken breast with mushrooms and onions, in a marsala wine sauce, sauteed vegetables, choice of potato <i>Wine Suggestion: Marquette</i>		pan-sauteed chicken breast in a lemon white wine sauce, sauteed vegetables, choice of potato <i>Wine Suggestion: Fiore Della Vigna</i>	
<b>POLLO VESUVIO</b>	<b>26</b>	<b>POLLO PARMESAN</b>	<b>24</b>
pan-sauteed chicken breast with peas, potatoes and oregano, in a garlic, olive oil and white wine sauce <i>Wine Suggestion: Fiore Della Vigna</i>		panko breaded chicken topped with marinara and melted mozzarella, served with orecchiette <i>Wine Suggestion: Marquette</i>	

## PESCE

<b>MULETTO AL FORNO</b>	<b>29</b>	<b>ZUPPA DI MARE</b>	<b>36</b>
herb baked, panko crusted Lake Superior whitefish with a lemon butter sauce and capers, sauteed spinach, roasted red bliss potatoes <i>Wine Suggestion: Fiore Della Vigna</i>		mussels, clams, calamari, shrimp, mildly spicy marinara, served over linguini <i>Wine Suggestion: Vitino</i>	
<b>SALMONE AL FORNO</b>	<b>29</b>	<b>GAMBERONI PAPPARDELLE</b>	<b>29</b>
herb baked, panko crusted salmon with a lemon butter sauce and capers, sauteed spinach, roasted red bliss potatoes <i>Wine Suggestion: Fiore Della Vigna</i>		jumbo shrimp, porcini mushrooms, shallots, in a cherry tomato sauce, served over pappardelle <i>Wine Suggestion: Vitino</i>	
<b>CAJUN GAMBERONI E SALMONE</b>	<b>29</b>	<b>GAMBERONI FRANCESE</b>	<b>26</b>
blackened, grilled jumbo shrimp and salmon, served over asparagus and baby shrimp risotto <i>Wine Suggestion: Prairie Star</i>		jumbo shrimp, battered and topped with limone sauce, sauteed vegetables, garlic mashed potatoes <i>Wine Suggestion: Fiore Della Vigna</i>	
<b>LINGUINE CON VONGOLE</b>	<b>26</b>	<b>GAMBERONI E BROCCOLI</b>	<b>27</b>
fresh clams in a white wine garlic sauce, served over linguini <i>Wine Suggestion: Fiore Della Vigna</i>		jumbo shrimp and broccoli in a garlic white wine sauce, served over linguini <i>Wine Suggestion: Donna Mia</i>	

## 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