



ACQUAVIVA WINERY

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

PRIMI

CALAMARI FRITTI DORATI

golden fried calamari, lemon, marinara sauce 17

POLPO E CALAMARI

ALLA GRIGLIA GF

grilled octopus and squid, lemon garlic oil 18

CARCIOFI 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 14/24

OYSTERS ROCKEFELLER

bacon, spinach cream, Asiago cheese 18/29

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 11
with fresh mozzarella 14

QUATTRO FORMAGGI 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, red onion, crumbled blue cheese, cherry tomatoes, cucumbers, teardrop red peppers mushrooms, carrots, balsamic vinaigrette 8/12

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, fresh basil, balsamic glaze, extra virgin olive oil 13

RUCOLA GF V

wild baby arugula, beets, candied almonds, figs, and crumbled goat cheese with balsamic vinaigrette 13

Add Chicken +5 | Shrimp +10 |
Blue Cheese +3

HOMEMADE GNOCCHI V

potato pasta in a vodka cream sauce and fresh mozzarella 24
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 26
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 39
Wine Suggestion: Vitino

PASTA

Sub Gluten Free Pasta +2

ORECCHIETTE ALLA SARDA *

crumbled Italian sausage, peas, tomato cream sauce, Parmigiano 26
Wine Suggestion: Vitino

CAVATELLI CASALINGA *

cavatelli ricotta pasta with sausage and broccoli in a caramelized onion, olive oil sauce, topped with Parmigiano 26
Wine Suggestion: Vitino

POLLO PARMESAN *

Panko breaded chicken breast topped with marinara sauce and melted mozzarella served with orecchiette pasta 27
Wine Suggestion: Marquette

GAMBERONI E BROCCOLI*

Shrimp and broccoli in a garlic white wine sauce served over linguini pasta 29
Sub Cream Sauce + 2
Wine Suggestion: Fiore Della Vigna

LINGUINI CON VONGOLE *

fresh clams in a white wine garlic sauce served over linguine pasta 29
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 29

Wine Suggestion: Vitino

POLLO VESUVIO

pan-sautéed chicken breast, peas, potatoes, oregano in a garlic, olive oil and white wine sauce 27

Wine Suggestion: Donna Mia

SALSICCIA E PEPERONI ITALIANA GF

medium-hot Italian sausage, roasted green and red peppers, marinara sauce, garlic mashed potatoes 26

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 29

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 CARCIOFI 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

Yuengling 6

Coors Light 5

Miller Genuine Draft 5

Miller Lite 5

Birra Moretti 6

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

Join the Acquaviva Wine Club 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 per month.

- Receive one bottle per month Join the Acquaviva Wine Club Today!
- Complimentary 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 10th of the month

For Details and to Sign Up:



VISIT US: www.acquavivawinery.com

FOLLOW US:    