



A P P E T I Z E R S

AQUA VINO'S FAMOUS FRIED MEATBALLS <i>Fresh homemade meatballs served over roasted red peppers & garlic.</i>	15	GENO'S GREENS <i>Escarole, hot cherry peppers, prosciutto & garlic sautéed with oreganato, imported romano & parmesan cheese.</i>	17
CRAB CAKES <i>Maryland-style crab cakes made with lump crab meat, green onion & cheddar cheese. Served with a samboli aioli. (2 per order).</i>	19	AQUA VINO'S CALAMARI <i>Lightly floured & fried squid, hot cherry peppers, aged parmesan served with samboli aioli.</i>	19
AHI TUNA TARTARE* <i>Fresh ahi tuna tossed with fresh herbs, avocado & lemon juice. Topped with toasted sesame seeds.</i>	16	CHARCUTERIE BOARD <i>Cured meats, imported cheeses & a variety of sweet & savory bites as well.</i>	45
LOADED CARPACCIO* <i>Thinly sliced filet mignon topped with fried capers, kalamata olives, caramelized onions, basil pesto & romano cheese.</i>	16	SHRIMP COCKTAIL <i>4 chilled Tiger shrimp served with our signature cocktail sauce.</i>	20

S O U P S

FRENCH ONION <i>Sherried beef broth, sweet onions, baguette croutons & imported provolone cheese.</i>	9	SHRIMP & CRAB BISQUE <i>A spicy seafood bisque made with cream, sherry, corn & the chef's secret ingredients. Served with a maryland style crabcake.</i>	18
CHICKARINA SOUP CUP 6 BOWL 8 <i>A light chicken broth loaded with fresh vegetables, slowly braised chicken, fresh herbs, meatballs & pasta.</i>		SOUP DU JOUR CUP 6 BOWL 8 <i>Prepared daily from the freshest of ingredients.</i>	

S A L A D S

AQUA VINO'S FRESH FRUIT & MIXED GREENS <i>Mixed field greens, orange supremes, red grapes, fresh sweet strawberries, sun-dried cranberries, candied almonds & feta crumbles. Served with a sugared garlic vinaigrette.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i>	15
KALE CAESAR SALAD <i>Crisp kale greens tossed with a creamy caesar dressing. Topped with shaved provolone, croutons & grape tomatoes.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i>	15
CLASSIC WEDGE <i>Iceberg lettuce wedge topped with grape tomatoes, candied walnuts, chopped bacon, danish blue cheese crumbles & red onions. Topped with blue cheese dressing.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i>	16
BURRATA & TOMATO <i>Fresh mozzarella-style cheese with a creamy center, served with vine-ripened tomatoes & drizzled with olive oil, balsamic glaze & pesto. Served with croutes.</i>	17
ANTIPASTO FOR TWO <i>Fresh cut romaine, salami, imported provolone cheese, tomatoes, olives, tuna, onions, roasted peppers, banana peppers & artichoke hearts. Served with italian dressing.</i>	23

P A S T A

FRUTTI DI MARE <i>Sautéed sea scallops, black tiger shrimp, clams & garlic in a light marinara sauce over linguine.</i> <i>suggested wine pairing - castellani sangiovese</i>	38
AQUA VINO'S CHICKEN RIGGIES <i>Boneless chicken pieces sautéed with hot cherry & green bell peppers in a tomato cream sauce over rigatoni.</i> <i>suggested wine pairing - gavi cortese</i>	25
STEAK RIGGIES	29
PENNE SANTORINI <i>Penne pasta, spinach, kalamata olives, artichoke hearts, roasted peppers, feta crumbles & hot cherry peppers, all tossed in an olive oil & garlic sauce.</i> <i>add chicken 7 black tiger shrimp 13 salmon* 13 steak* 14</i> <i>suggested wine pairing - sandy cove sauvignon blanc</i>	23
SHRIMP SCAMPI <i>Fresh black tiger shrimp sautéed in butter, garlic & sun-dried tomatoes in a white wine sauce. Served over linguine.</i> <i>suggested wine pairing - latour chardonnay</i>	32
CLAMS & SCALLOPS PROVENCAL <i>Sautéed clams & scallops, simmered in a butter garlic & white wine sauce with mushrooms, grape tomatoes & scallions. Served over linguine.</i> <i>suggested wine pairing - ziobaffa pinot grigio</i>	38
SAUSAGE & BROCCOLI RAPINI <i>Sweet Italian sausage tossed with broccoli rapini, fresh mozzarella & homemade pasta hats in a light velouté sauce.</i> <i>suggested wine pairing - de angelis montepulciano</i>	26

E N T R É E S

CHICKEN PIEDMONTESE <i>Egg-battered chicken medallions served in a prosciutto, garlic & butter sauce. Accompanied with chopped prosciutto & served on a bed of linguine. suggested wine pairing - gavi cortese</i>	28	PAN-SEARED AHI TUNA* <i>Sunflower-seed-crust ed ahi tuna topped with grape tomatoes & a coconut cream sauce. Served with parmesan risotto. suggested wine pairing - stefan muller riesling</i>	34
CHICKEN FRANCAISE <i>Sautéed chicken medallions, egg-battered in a butter, white wine & lemon sauce. Served with a side of linguine. suggested wine pairing - latour chardonnay</i>	28	CHILEAN SEA BASS <i>Succulent chilean sea bass, pan roasted & topped with a pineapple mango salsa. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i>	46
RACK OF LAMB* <i>18oz rack of lamb finished with a red wine demi-glaze & served with parmesan risotto. suggested wine pairing - candialle chianti</i>	45	HADDOCK OREGANATA <i>Fresh haddock fillet seasoned with oregano & parsley, baked with bread crumbs in a light white wine & lemon sauce. Served with a side of linguine. suggested wine pairing - ziobaffa pinot grigio</i>	28
FRENCH ONION CHICKEN <i>Sautéed chicken medallions topped with caramelized onions, provolone & parmesan cheese in a sherried beef broth. Served with mashed potatoes. suggested wine pairing - jean perrier pinot noir</i>	29	ATLANTIC CITRUS SALMON* <i>Grilled atlantic salmon with a three-citrus beurre blanc. Served with parmesan risotto. suggested wine pairing - sandy cove sauvignon blanc</i>	34
CHICKEN PARMESAN <i>Breaded chicken cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - castellani sangiovese</i>	25	CHICKEN SALTIMBOCCA <i>Sautéed chicken medallions & greens covered with mushrooms, prosciutto & mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - gavi cortese</i>	29
VEAL PARMESAN <i>Breaded veal cutlet topped with homemade marinara sauce & fresh mozzarella cheese. Served on a bed of linguine. suggested wine pairing - castellani sangiovese</i>	32	VEAL SALTIMBOCCA <i>Sautéed veal medallions & greens covered with mushrooms, prosciutto & mozzarella in a light sherry sauce. Served with a side of linguine. suggested wine pairing - gavi cortese</i>	32

B U T C H E R ’ S B L O C K

EACH CUT COMES À LA CARTE

FILET MIGNON* <i>8oz char-broiled tenderloin, garnished with fried onions, in a red wine demi-glaze. add gorgonzola cheese 4 suggested wine pairing - chateau lyonnat red blend</i>	35	PORKCHOP PORTERHOUSE* <i>18oz center-cut porterhouse porkchop. Seasoned with salt & pepper. suggested wine pairing - latour chardonnay</i>	34
PRIME STRIP STEAK* <i>USDA 12oz boneless strip steak cut from the tender section of the short loin. Topped with caramelized onions. suggested wine pairing - bacchus cabernet</i>	39	VEAL CHOP PORTERHOUSE* <i>18oz center-cut veal chop porterhouse grilled over an open flame. Seasoned with salt & pepper. suggested wine pairing - jean perrier pinot noir</i>	59
RIBEYE BONE-IN* <i>16oz choice bone-in ribeye grilled over an open flame. suggested wine pairing - bacchus cabernet</i>	53	AQUA VINO’S FAMOUS TOMAHAWK* <i>Our tomahawk is the juiciest of all the steaks. This marvelously tender, rich, yet mellow bone-in cut comes from the heart of the "prime rib roast." We dare you to find a more delicious & exotic steak in utica. suggested wine pairing - agua del piedra malbec</i>	98
KANSAS CITY STEAK* <i>12oz bone in choice kansas city steak seasoned with salt & pepper. suggested wine pairing - chateau lyonnat red blend</i>	44	AQUA VINO’S SIGNATURE STEAKHOUSE SALAD* <i>Marinated tenderloin tips served over spring mix, feta crumbles, grape tomatoes & onion. Finished with a balsamic glaze. suggested wine pairing - de angelis montepulciano</i>	29

SAUCE ADD-ONS 3 port wine demi glaze, remo, béarnaise, hollandaise, gorgonzola or mushroom cream sauce.
WE DO NOT RECOMMEND STEAKS COOKED MEDIUM WELL & ABOVE

S I D E S

TRUFFLE-PARMESAN FRIES	12	YUKON GOLD MASHED POTATOES	7
BROWN SUGAR-GLAZED CARROTS	7	SAUTÉED CHARDONNAY MUSHROOMS	8
GRILLED ASPARAGUS WITH HOLLANDAISE*	9	OREGANATA-CRUSTED BROCCOLI	9
PASTA MARINARA	7	LOADED BAKED POTATO	9
BRUSSEL SPROUTS WITH CANDIED BACON	9	FRENCH FRIES OR SWEET POTATO FRIES	7

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*