

ALL'ACQUA

ANTIPASTI

Mixed olives meyer lemon, coriander, laurel

Marinated anchovies chili, parsley, Ligurian olive oil, roasted peppers

Bruschetta bottarga butter & radishes

PEI Mussels *Umido* tomato, *'nduja*, fennel pollen & orange peel

Caseificio Gioia burrata artichokes alla romana, rapini pesto, zefiro olive oil

Spinach *sformato* oyster mushrooms *Marsala* & chicken liver sauce with shaved parmigiano

Charred asparagus spears breadcrumb fried egg, bell pepper passata, la quercia lardo & pecorino pepato shavings

Polpettine alla Norcino the butcher's meatballs braised in tomato sauce, scarpetta

INSALATA

Wood grilled Spanish octopus mixed citrus, shaved fennel, *castelvertrano* olives, pickled chilis, rosato vinaigrette

Roasted beet salad farro, pepitas, cumin yogurt & pumpkin seed oil

Mixed Chicories curly endive, radicchio, gorgonzola picante, icicle radish, pomegranate

Insalata di Campo wild arugula, parsley, mint, shaved vegetables, lemon vinaigrette

SALUMI served with Giardienera

Prosciutto La Quercia Berkshire pork from Iowa

Felino "the king of salame"

Mortadella traditional salumi cotto from bologna

Sopressata Calabrian style pork scented with black peppercorns & garlic

Coppa cured, lightly spiced pork neck

Duck salami

Affetati Misti a selection of assorted salumi

PRIMI

Bucatini Cacio e Pepe pecorino, parmigiano, black pepper

Pappardelle alla Ragu Bolognese

Butternut Squash Tortelloni brown butter, crispy sage and pepitas

Ricotta Gnocchi oxtail ragu

Linguine 'Nero' dungeness crab, bomba, scallions

Mezze Maniche 'al Telefono' short rib and porcini ragu, fresh mozzarella

Robiola Agnolotti Verde artichokes & marjoram

Spaghetti with Manila Clams white wine, chili-garlic butter, parsley

Chicken Liver Ravioli balsamic vinegar & brown butter

Lasagne Bianco porcini pasta, delicata squash, nutmeg besciamella, taleggio

Fettuccine al Tartufo black winter truffles, butter & parmigiano

PIZZA ROSSA (*with tomato sauce*)

Margherita mozzarella, basil, parmigiano, sea salt & extra virgin olive oil

Maiale scamorza, fennel-pork sausage, red onions, wild fennel pollen

Diavolo mozzarella, sopressata, calabrian chilis & basil

Piemonte mozzarella, broccolini, bagna cauda

Alici mozzarella, gaeta olives, garlic, oregano, chili flakes, white anchovies

PIZZA BIANCA

Bianca Verde mozzarella, ricotta, parmigiano, arugula

Funghi oyster mushrooms, shitake mushrooms, cremini mushrooms, thyme, fontina, sottocenere

Cavolino brussels sprouts, mozzarella, garlic, smoked pancetta, pecorino romano

Carbonara panna, pecorino romano, guanciale, scallions, black pepper, egg

Pumpkin Pie butternut squash, taleggio, sage, squash blossoms, parmigiano

Vongole littlenecks, pecorino romano, parsley butter, chili flakes, oregano

SECONDI

Whole grilled branzino rustic potatoes, Ligurian olive oil, charred lemon

Frutti di mare all'acqua pazzo clams, mussels, shrimp & black cod in 'crazy water'

BBQ lamb chops Tuscan cannellini bean ragu with tomato & sage, mint pesto

Maiale al Latte pork cheeks slow cooked in milk, polenta taragne, pickled red onion-horseradish gremolata

Rib Eye Steak wild arugula, shaved parmigiano, old balsamico, zefiro olive oil

CONTORNI

Braised Pea Tendrils garlic & fresh mint

Roasted Cauliflower oreganata butter & breadcrumbs

Grilled Broccolini

Rustic Potatoes yukon golds, parsley, garlic

Treviso pancetta wrapped, scamorza stuffed, cherrywood balsamico

FORMAGGI *from our cheese room served with Shinko pears & hazelnut honey*

Robiola di Roccaverano DOP goat's milk, Piemonte

Quadrello di Buffala buffalo milk, Lombardy

Tavoliere cow's milk, Lombardy

Panteleo goat's milk, Sardinia

Pecorino Ginepro sheep's milk, Reggio-Emilia

1 cheese....\$ 3 cheese.....\$ 5 cheese...\$

ALL'ACQUA

DESSERTS 8

LIMONCELLO BUDINO

Candied Lemon &
Rosemary Pine nut Shortbread Cookie

RICOTTA-MASCARPONE TART

Chocolate Almond Crust &
Candied Orange

PEAR-BROWN BUTTER CROSTATA

Poached Bosc Pear &
Vanilla Bean Gelato

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COCKTAILS

NEGRONI 10

Beefeater gin, Campari, Carpano Antica, orange peel

BLONDE NEGRONI 10

Beefeater gin, Suze, Imbue Petal and Thorn vermouth, grapefruit peel

ROMAN CANDLE 10

Aperol, Sipsmith sloe gin, fresh lemon, prosecco

BOULEVARDIER 10

Elijah Craig 12 Year, Campari, Carpano Antica, lemon peel

HOUSE OLD FASHIONED 8

Elijah Craig 12 Year, house simple, Angostura & Cherry Bark Vanilla bitters, flamed orange, brandied cherry

EASTSIDER 12

Beefeater gin, Art in the Age Sage, fresh lime, house simple, mint, cucumber

JACK ROSE 10

Laird's bonded apple brandy, fresh lemon, fresh lime, housemade grenadine

FARMERS MARKET SPECIAL 12

persimmon, basil, Crater Lake red pepper vodka, house simple, fresh lime

OH MAI!!! 12

El Dorado 12 Year rum, Rhum Clement, fresh lime, Small Hands orgeat, candied coconut

FAIR & FOWL 10

Eagle Rare bourbon, Gissard creme de peche, house rosemary honey, fresh lemon, lemon bitters

DOUBLE FISTED DEALER'S CHOICE 10

Steigl Radler + Campari shot

MADE-TO-MEASURE PA

You talk. We concoct.

TAP BEER

STIEGEL GOLD 14oz 7

Salzburg, Austria
balanced, crisp, mildly hopped, refreshing

805 6

Paso Robles, California
subtly balanced malt with clean finish

LAGUNITAS PILSNER 6

Petaluma, California
floral, piney, hint of bread & lemon, clean bitter finish

AVERY WHITE RASCAL 6

Boulder, Colorado
unfiltered, spiced with coriander & orange

LA ALE WORKS LIEVRE SAISON 9

Los Angeles, California
citrus, coriander, honey, chamomile & citrus

KNEE DEEP CITRA PALE ALE 7

Auburn, California
single hopped, floral, citrus & passion fruit

VICTORY GOLDEN MONKEY 7

Downington, Pennsylvania
rich, light Belgian-style Tripel, well-rounded herbal fruit

BEAR REPUBLIC RACER 5 IPA 6

Healdsburg, California
hoppy, full bodied, pale & crystal malts, orange & pine

PORT BREWING MONGO IPA 7

San Marcos, California
bitter, malty, balanced, bold, crisp, touch of sweetness

SMOG CITY COFFEE PORTER 7

Torrance, California
aged on fresh, locally roasted, fair-trade ground coffee, chocolate notes