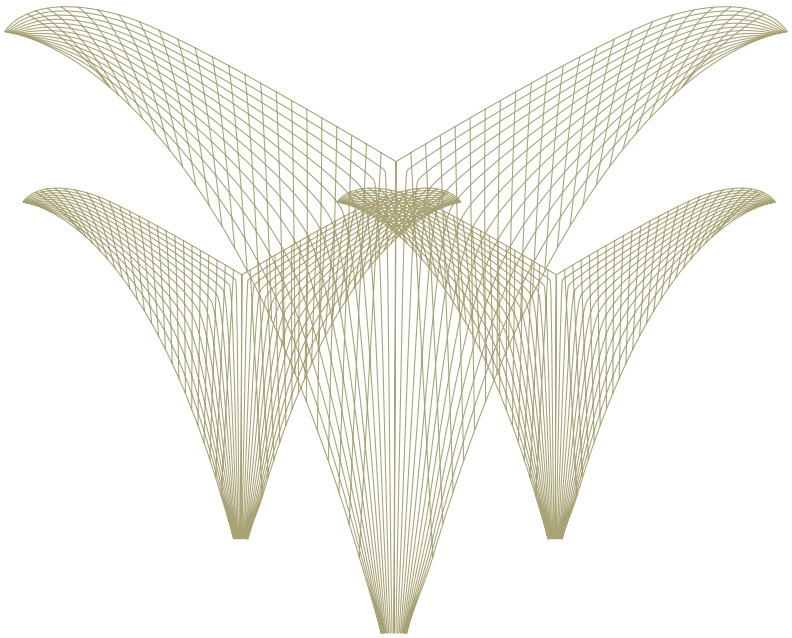


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RESTAURANT WEEK
DINNER MENU



RESTAURANT WEEK DINNER MENU

\$60 per person | 3-course menu

APPETIZERS

choice of

ARANCINI

Taleggio di Cremona, peas & parmesan | v

FRIED CALAMARI

Lemon & aioli

BURRATA

Sautéed fennel, zucchini, oregano & smoked extra virgin olive oil

MAIN COURSE

choice of

SPAGHETTI ALLO SCOLGLIO

Calamari, Red Prawns, Mussels, clams, Datterini tomatoes

EGGPLANT PARMIGIANA

Tomato sauce, burrata & Parmesan | v

ROMAGNOLA PIZZA

San Marzano tomatoes, mozzarella, prosciutto crudo di Parma,
arugula cream & Parmesan shavings

DESSERT

LIMONE

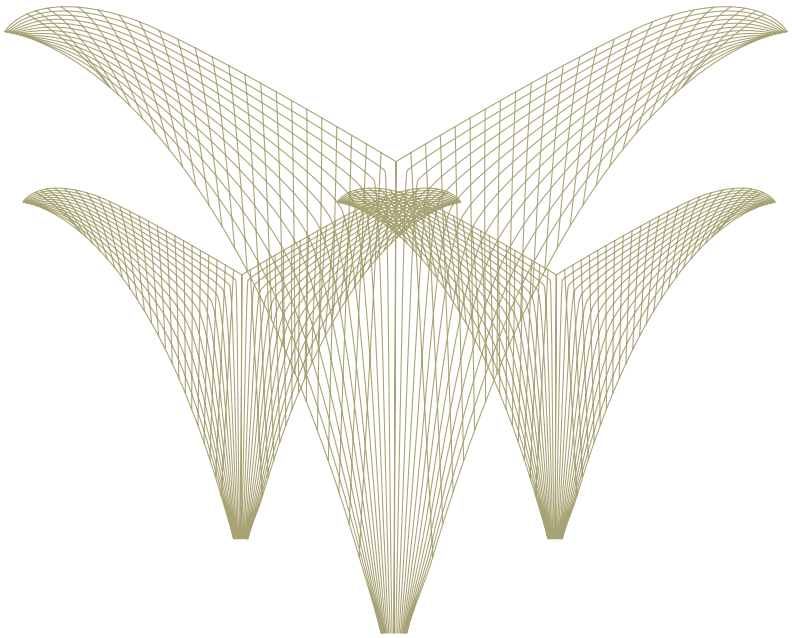
Lemon curd, ricotta mousse

GELATI & SORBET

Seasonal selection of ice cream & sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those who are pregnant, young children, older adults, or individuals with compromised immune systems. Please inform your server of any allergies or dietary restrictions. A 20% Gratuity will be added to all parties of 6 or more.

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RESTAURANT WEEK
LUNCH MENU



RESTAURANT WEEK LUNCH MENU

\$30 per person | 2-course menu

APPETIZERS

choice of

RICOTTA & FICHI

Whipped ricotta, fig jam, thyme & Nocellara olive oil | v

POMODORI SECCHI

Calabrian sun-dried tomato, chili & basil | v

CUORE DI CARCIOFI

Artichoke, mascarpone & lemon | v

MAIN COURSE

choice of

PICCANTE PIZZA

Spicy Calabrian pesto, mozzarella, squash blossom, burrata & parsley oil | v

GNOCCHI ALLA NORMA

Fried eggplant, ricotta salata, basil

COZZE

Steamed mussels, white wine, garlic & parsley

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