

AcQua Restaurant
Winter Restaurant Week 2021
\$35.00 P/P
1944 Bayberry Ave Merrick NY 11566

Appetizer

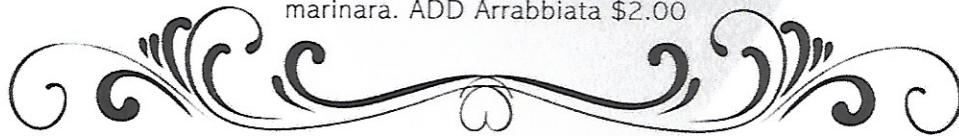
Baked Clams (4).....Whole little neck, seasoned with Italian herbs, bread crumbs in a white wine lemon sauce.

Zuppa Di Mussels (Red or White).....Sautéed with lemon, garlic, extra virgin olive oil in a wine sauce.

Capriccio SaladFresh mozzarella, Plum tomato Roasted red pepper, basil, topped with extra virgin olive oil & Balsamic glaze.

AcQua SaladIceberg & Romaine lettuce mixed with tomato, red onions, mixed olives, dried cranberries topped with a light raspberry dressing .

Fried Calamari.....Northern Atlantic calamari floured and flash fried season with salt & pepper served with marinara. ADD Arrabbiata \$2.00



Main course

Veal Valdostana..veal layered with prosciutto di parma, melted mozzarella and mushrooms in marsala wine sauce.

Chicken AcQuaPan seared chicken, steamed spinach, roasted red peppers, melted mozzarella served in a burgundy sauce.

Sole Oreganata.....Served with steamed broccoli and garnished with spring mixed.

Stuff Salmon....8oz filet stuffed with broccoli rabe, mushroom & Shrimp. Topped with a lemon, white wine garlic sauce. Served with a side of rice and broccoli. ADD \$6.00

Dessert

Italian Rainbow Cake, Chocolate Mouse Cake , Napoleon Cake ADD \$4.00