

AcQua Restaurant
Long Island Restaurant Week 2022
\$35.00 PP
1944 Bayberry Ave Merrick NY 11566

Appetizer

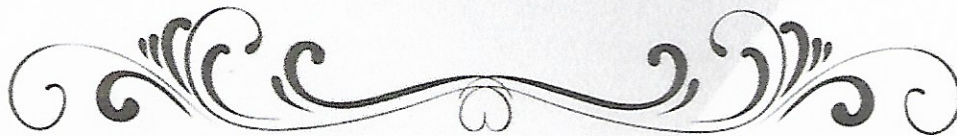
Baked Clams (4).....Whole little neck, seasoned with Italian herbs, bread crumbs in a white wine lemon sauce.

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 .

Chicken Meatball...Served in a pink garlic sauce, topped with burrata and mined basil. Add \$5.00



Main course

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

Chicken AcQua... Pan-seared, steamed spinach roasted red pepper, melted mozzarella served in a B

Chicken BorgataEgg battered Pan seared chicken, served with cherry peppers, melted mozzarella served in a lemon butter sauce. Add \$4.00

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 \$8.00

Dessert

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