**Aqua Blu Kitchen & Cocktails Winter Menu**

**RAW BAR  
oyster of the day** 3.50 **west coast** 3.75  
**½ dozen little neck clams** 12  
**shrimp cocktail** 4.25

**seafood salad** calamari, shrimp, scungilli, garlic lemon vinaigrette 16

**STARTERS**

**caprese salad** tomato, fresh mozzarella, basil, balsamic 16

**butcher board** assorted salumi and cheeses, marinated vegetables 23  
 **crispy duck confit crostini**, caramelized onions, fontina cheese 15  
**crispy calamari** lemon aioli or marinara 17  
**pei mussels** spicy red sauce, roasted garlic bread 14  
**baked local clams** lemon oreganata breadcrumbs 15  
**charred octopus** crispy potato terrine, aj panca vinaigrette, crispy quinoa 18  
**nj eggplant parm** house made mozzarella and ricotta, pomodoro 14

**SALAD**

**grilled romaine** roasted garlic caesar, rustic breadcrumbs, parmigiano reggiano 12  
**winter greens salad** radicchio, mesclun, olives, cucumber, tomatoes, balsamic vinaigrette 13   
**Italian wedge** crispy pancetta, candied pecans, cherry tomatoes, blue cheese 15  
**beet salad,** whipped goat cheese, caramelized onions, raspberry vinaigrette15

**PIZZA**

**margherita** crushed imported tomatoes, house mozzarella, basil 12  
**rapini and roasted tomato** calabrian chili, roasted garlic, ricotta 15  
**pepperoni** drizzled with local honey 14  
**arugula and prosciutto** shaved parmigiano, extra virgin olive oil 15

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**FRESH PASTA**

**rigatoni** classic vodka sauce, peas, prosciutto breadcrumbs 23

**linguine**, clams, lemon, calabrian chile, arugula 22   
**creste di gallo** broccoli rabe pesto, sausage ragout, roasted cherry tomato 25   
**spaghetti** slow cooked pomodoro, homemade meatballs, ricotta, basil 23

**lasagna bolognese pinwheels** bechamel, robiola cheese 28

**ENTRÉES**

**grilled branzino** blistered green beans, romanesco sauce, crispy fingerling potatoes 32  
**brodetto di pesce** mussels, clams, calamari, shrimp, spicy tomato brodo 31 *add pasta 5*  
**seared local scallops** four mushroom risotto, crispy garlic, scallions 35   
**tuscan salmon** house made gnocchi, garlic cream sauce, artichoke, roasted tomatoes 32  
**chicken** scarpariello sausage, procuitto, peppadew, Yukon gold potatoes 24  
**braised shortribs** pizzaiola, stewed tomatoes, kalamata olives, potato puree 35  
**aqua burger** cheddar, caramelized onions, roasted tomato, bibb lettuce, spicy mayo  
 fresh cut french fries 18

**16oz veal chop milanese** arugula-tomato salad, lemon 48  
**16oz veal chop parmigiana** pomodoro, fresh mozzarella 48 **add pasta** 52

**STEAKS**   
**char grilled 12oz prime ny strip 49**  
**pan roasted 8oz filet mignon 41**  
*steaks served with broccoli rabe and smoked potato puree*   
**add seared local scallops to any steak 15**

**SIDES**

**fried long hot peppers 8**

**smoked potato puree 8**

**sauteed spinach, garlic 8**

**broccoli rabe, garlic, chili 8**

**parmesan truffle fries 8**