

RAW BAR

oyster of the day 3.75 **west coast** 4

½ dozen little neck clams 12

shrimp cocktail 2pc 15

STARTERS

butcher board *assorted salumi and cheeses, marinated vegetables* 24

crispy rock shrimp *calabrian chili aioli* 22

crispy calamari *lemon aioli or marinara* 17

pei mussels *spicy red sauce, roasted garlic bread* 17

baked local clams *lemon oreganata breadcrumbs* 15

octopus *tostada avocado mousse, aji panca, lime, cilantro* 18

nj eggplant parm *house made mozzarella and ricotta, pomodoro* 14

crispy provolone *vodka sauce 16 (extra sauce +2)*

SALAD

romaine *roasted garlic caesar, rustic breadcrumbs, parmigiano reggiano* 12

italian chopped *salami, pepperoncini, fontina, radicchio, romaine, onion, tomato, crispy chickpeas* 15

wedge *bacon lardons, candied pecans, cherry tomatoes, blue cheese* 15

heirloom tomato's *fresh mozzarella, lime-honey-white balsamic, basil* 14

PIZZA

margherita *crushed imported tomatoes, house mozzarella, basil* 12

sausage and shishito *asiago, mozzarella* 15

pepperoni *drizzled with local honey* 14

arugula and prosciutto *shaved parmigiano, extra virgin olive oil* 15

HOUSEMADE PASTA

ricotta tortellini *basil pesto* 22

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

pappardelle *wagyu beef bolognese, parmigiana, parsley, ricotta salata* 27

linguine *clams, lemon, calabrian chili, arugula* 24

orecchiette *broccoli rabe pesto, sausage ragout, roasted cherry tomato* 25

spaghetti *slow cooked pomodoro, homemade meatballs, ricotta, basil* 23

bucatini *fresh corn carbonara, seared scallops, bacon, pecorino, thai basil* 42

ENTRÉES

grilled yellowfin tuna *gigante beans, sundried tomatoes, olives, cherry tomatoes, feta vinaigrette* 35

brodetto di pesce *mussels, clams, calamari, shrimp, spicy tomato brodo* 31 add pasta 5

red snapper all'aqua pazza *vine ripe tomatoes, chili, garlic, rock shrimp, ciabatta* 34

blackened grilled salmon *charred pineapple-black bean-corn salad, cilantro, lime* 32

chicken al limone *smashed fingerling, soft lettuces, lemon-garlic vinaigrette* 26

milanese cowboy veal chop *arugula-tomato salad, lemon* 48

cowboy veal chop parmigiana *tomodoro, fresh mozzarella, served with pasta* 52

14 oz pork chop calabrese *agro dolce peppers, parmesan potatoes* 38

STEAKS & BURGERS

char grilled 12oz prime ny strip 55

pan roasted 8oz angus filet mignon 58

steaks served with broccoli rabe and smoked potato puree

grilled hanger steak frites *hand cut fries, salsa verde* 39

add scallops or crab cake to any steak 20

aqua burger *cheddar, caramelized onions, roasted tomato, bibb lettuce, spicy mayo, fresh cut french fries* 18

SIDES

rilled corn on the cob, chipotle aioli, lime, cilantro 8

potato purée 8

sautéed spinach 8

broccoli rabe, garlic, chili 8

parmigiana truffle fries 8

our food is made from scratch and cooked to order. Your patience is appreciated. please let your server know if you have prior engagements, food allergies, or dietary restrictions. 20% service charge will be added to parties of eight or more.

executive chef: oscar toro