

# ACQUA BISTECCA

## FOR THE TABLE

### Jumbo Stone Crab Claws MRKT

Giuseppe's mustard sauce

### Tuna Tartare 25

calabrian-tomato conserva  
pine nuts, basil

### HOUSE MADE FOCACCIA

1 for 11 | 3 for 17 | 5 for 28

### Slow Cooked Sweet Onion & Chiles

Whipped Cannellini Beans  
Arugula-Pistachio Pesto  
Castelvetro Olive Tapenade  
Trapanese Pesto

### Spice Poached Gulf White Shrimp 25

sambuca spiked cocktail sauce  
fresh horseradish

### Oysters on the Half Shell 25

limoncello mignonette  
meyer lemon granita

### Squash Parmesan 17

pistachio pesto, pomodoro  
parmesan

### Arancini 15

saffron risotto, mozzarella  
sicilian agrodolce

## ANTIPASTI

### Caviar Cannoli 47

whipped burrata, chive  
crispy pasta shell

### Filet Carpaccio 31

truffle dressing, peppery greens  
hazelnuts

### Rhode Island Calamari 23

tempura battered, hot cherry  
pepper aioli

## SALADS

### Our Chop Chop 23

salumi, bocconcini, roasted peppers  
oregano vinaigrette

### Little Gem Caesar 22

tangy dressing  
crunchy tomato streusel

### Wild Arugula & Shaved Fennel 21

parmesan, asian pears, white balsamic

### Heirloom Beets 23

gorgonzola dolce budino, green apple  
black pepper walnuts

## PASTAS

### Campanelle Verdi 23

arugula-pistachio pesto, crispy garlic  
pecorino di fossa

### Due Linguine 26

Florida clams, nduja butter  
sour orange gremolata crumb

### Lasagna alla Piastra 31

spicy sausage ragu, swiss chard  
roasted pepper marinara

### Spaghetti 'all' AB' 23

pomodoro, basil puree  
burrata espuma

### Orecchiette Cime di Rapa 29

fennel-lamb sausage  
chilis, pecorino

### Lumache ai Funghi 27

porcini ragu, truffle butter  
aged balsamic

## CENTRO DEL TAVOLO

### ACQUA

All fish served simply grilled on a bed of  
saffron-orange braised fregola

Whole Lubimar Branzino 57

Arctic Char 39

Wild Gulf Black Grouper 55

Red Snapper 53

### BISTECCA

All steaks are oak grilled, brushed with red lambrusco  
butter & served with caponata stuffed cippolini onion

14oz Wagyu Picanha 65

14oz Prime New York 79

8oz Angus Filet 78

36oz Tomahawk Ribeye 180

## CLASSICS

### Line Caught Swordfish 'Piccata' 56

pan seared, baby artichokes  
brown butter capers

### Black Berkshire Pork Chop 54

apple agrodolce  
blackberry mostarda

### Porcini Butter Roasted Chicken 43

mushroom-almond crema  
brussels sprouts leaves

## SIDES

Olive Oil Fried Potatoes 14  
Maitake Mushrooms 'Carbonara' 16

Grilled Broccolini with Preserved Lemon 14  
Polenta & Meatballs 16

Calabrian Chili Wilted Spinach 13  
Crispy Brussels Sprouts Agrodolce 15

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