

ACQUA BISTECCA

For The Table

HOUSE-MADE FOCACCIA

Choose 1 \$10, 3 \$16, 5 \$26

Summer Corn
Eggplant and Fennel Caponata

House Made Ricotta, Tartufo Honey

Castelvetrano Olive Tapenade
Pesto Trapanese

Antipasti

Tuna Tartare 28
calabrian chili, basil, pinenuts
tomato conserva, pasta frito

Caviar Cannoli 45
burrata, chive
10g siberian caviar

Arancini 14
saffron risotto, mozzarella
sicilian agrodolce

Squash Parmesan 17
pistachio pesto
pomodoro, parmesan

Clams Oreganata 15
littlenecks, oregano
fennel, clam nage

Rhode Island Calamari 23
tempura battered, capers
hot cherry pepper aioli

AB Meatballs 16
anson mills polenta
ricotta, fennel

Squash Blossoms 18
mozzarella, capers
saffron aioli

Salads

Cucumber Salad 17
cucumber, baby zucchini
goat cheese smoked trout roe

Little Gem Caesar 20
tangy dressing
crunchy tomato streusel

Tomato Salad 18
yellow peaches, burrata
heirloom tomato, basil

Pasta

Spaghetti ‘all’ AB’ 19
pomodoro, basil purée
burrata espuma

Lasagna alla Piastra 31
spicy sausage ragu, swiss chard
roasted pepper marinara

Pappardelle all’ Uovo 27
pancetta, braised rabbit
spring onion, pecorino

Lobster Bucatini 40
half maine lobster
cognac espelette

Saffron Rigatoni 24
tomato, mussels, swordfish
capers

Lumache e Funghi 29
porcini ragu, truffle butter
aged balsamic

Sweet Corn Agnolotti 32
maryland blue crab
green onion, summer truffle

CENTRO DELLA TAVOLA

ACQUA

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

Yellowfin Tuna 46

Branzino 45

Dover Sole 87

Ora King Salmon 43

BISTECCA

chargrilled, brushed with red lambrusco butter
& served with caponata stuffed cippolini onion

16 oz Bone in NY Strip 65

12oz Flat Iron 58

8oz Filet 78

16oz Delmonico 72

Wagyu Picanha 65

40oz Florentina MRKT

CONDIMENTI

Grilled Shrimp 20

Truffle Butter 8

Bone Marrow 5

Foie Gras 24

AB Steak Sauce 5

Chimichurri 5

Classics

Black Berkshire Pork Chop 45
fennel, apricot
spring onion, vadouvan

Line Caught Swordfish Piccata 53
pan seared, brown butter capers
sea beans

Porcini Butter Roasted Chicken 39
mushroom-almond crema
asparagus tips

SIDES

Olive Oil Fried Potatoes 14

Grilled Broccolini with Preserved Lemon 14

Grilled Asparagus 15

Calabrian Chili Wilted Spinach 13

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.
A 20% GRATUITY HAS BEEN AUTOMATICALLY ADDED FOR PARTIES OF 6 OR MORE, PER DC REGULATIONS. ADDITIONAL GRATUITY IS OPTIONAL. THANK YOU!