

Acqua e Grano

PIZZA ITALIANA

PIZZA

Naturally leavened wild-fermented sourdough using our unique, in-house blend of flours

Margherita

fresh mozzarella, san marzano tomato, basil

Winter Pesto

kale pesto, fresh mozzarella, sweet potato purée

Cacio e Pepe

pecorino romano, black pepper

Eggplant Parmigiana Pizza

san marzano tomato, eggplant, mozzarella, parmigiana, basil

Beet

beet ricotta, roasted fennel, yogurt, balsamic glaze

Spicy Diavola

san marzano tomato, fresh mozzarella, olives, chili peppers, hot honey, sumac, basil

Pera e Fico

pear, herbed goat cheese, fig jam, arugula oil

Grilled Cheese Pizza

gouda, cheddar, and american cheese, tomato bisque, onion, butter breadcrumbs

Lemon Artichoke

gruyère, parmesan, mozzarella, artichoke, lemon, mint

White Truffle

mushrooms, gouda, aged parmigiana, chive, white truffle oil

** gluten-free house-made dough available*

PASTA

Home-made fresh "00", durum, and semolina pasta

Spaghetti Pomodoro e Basilico

san marzano tomato, basil

Cacio e Pepe

fettuccine, pecorino, black pepper

Tagliatelle al Limone

lemon sauce, parmesan

Spaghetti Carbonara ai Funghi

egg cream sauce, parmesan, black pepper, smoked mushrooms

Strozzapreti Pesto

basil pesto, sundried tomato

Cavatelli alla Vodka

vodka sauce, parmesan

Castagna

farfalle, chestnut cream, mushrooms

Ricotta Gnocchi

butternut squash, brown butter, sage, breadcrumbs

Lasagna

ricotta bechamel, san marzano tomato, mozzarella

Eggplant Parmigiana

eggplant, mozzarella, parmigiana, san marzano tomato

SALAD

Seasonal salads

Finocchio

arugula, fennel, parmigiana, hazelnuts, orange vinaigrette

Kale

kale, roasted sweet potato, farro, pumpkin seeds, cranberry, pesto dressing

Mela

spinach, apple, cranberry, feta, chickpeas, maple dijon vinaigrette

Autumn Panzanella

roasted delicata squash, endive, sourdough croutons, pomegranate, sage, brown butter vinaigrette

Caesar

romaine, sourdough croutons, parmesan, caesar dressing

Greek

romaine, green pepper, cucumber, tomato, red onion, kalamata olive, feta, za'atar, oregano vinaigrette

FOCACCIA

Freshly baked sourdough bread

Classic

sourdough, sea salt, extra virgin olive oil

Roasted Garlic

roasted garlic, sea salt, extra virgin olive oil

Lemon Herb

lemon, mint, basil, sea salt

Za'atar

za'atar spice blend, extra virgin olive oil

Mediterranean

kalamata olives, oregano, extra virgin olive oil

Tomato

cherry tomato, rosemary, sea salt, extra virgin olive oil

SOUP

Seasonal selections

Minestrone

seasonal vegetables, tomato, beans

Chestnut Leek

cream of chestnut

Roasted Potato

potato, fennel, vegetable broth

Tomato Bisque

cream of tomato

Fritte

From the fryer

Fries

classic potato, ketchup

cajun spice, fry sauce

classic potato, cheddar cheese sauce

truffle, parmesan, garlic aioli

italian herbs, olive oil, romano, marinara sauce

Arancini

rice balls

risotto, mozzarella, parmigiana, san marzano tomato

Olive all'Ascolana

Fried olives

green olives, harissa yogurt

queen olives, feta stuffed

Panzerotti

mini calzones

san marzano tomato sauce, mozzarella, basil

ricotta, mozzarella, parmigiana

three-cheese, olives

kale pesto, sweet potato, mozzarella

Mozzarella in Carrozza

fried mozzarella wedges

white bread, mozzarella, san marzano tomato

Polpette di Melanzane

eggplant balls

eggplant, parmesan

ANTIPASTO

Assorted platters for starters or accompaniments

Antipasto Platter

cheeseboard, crudites, roasted vegetables, caprese skewers, and focaccia

Cheeseboard

assorted cheeses, marinated olives, spiced nuts, sourdough crackers, fruits, and spreads

Caprese Skewers

fresh mozzarella, cherry tomato, basil, balsamic

Crudités

seasonal vegetables and dip

Roasted Vegetables

carrots, pistachio, hot honey

fennel, thyme, parmigiana

portobello, herbs de provence

winter vegetables, garlic, rosemary

Crostini

ricotta, roasted tomato, balsamic

roasted grapes, whipped feta, pistachio, orange

whipped ricotta, hot honey, lemon zest

mushroom pâté, chive

Polenta Sticks

baked polenta

polenta, parmesan, garlic aioli

Stuffed Artichokes

artichoke bottoms stuffed with herbed breadcrumbs, caper aioli

DESSERT PIZZA

Prepared on our pizza dough and baked fresh

S'mores

chocolate fudge, marshmallow, graham cracker

Biscoff Tiramisu

espresso custard, mascarpone, biscoff cookie butter, coffee bean crumble

Apple Cheesecake

baked apples, mascarpone cheesecake, cinnamon crumble

Cinnamon Bun

cinnamon butter, vanilla icing

Lemon Meringue

lemon curd, meringue cream, basil

Bananas Foster

cinnamon, caramelized banana, rum

DESSERT

Assorted desserts

Zeppole

mini fried doughnuts

Fried Oreos

battered and fried cookies

*** Visit us at aquaegrano.com for the latest updates.

*** Follow us on Instagram @aquaegrano to keep up with the latest pictures of our food and events.