

# ACQUA

## ANTIPASTI

### **Focaccia con mozzarella di bufala, pomodori essiccati e prosciutto**

Focaccia with buffalo mozzarella, dried tomatoes and raw ham

**18.00 / 15.00 (without raw ham)**

### **Polpette di lesso con salsa verde e carciofi saltati**

Meatballs made from boiled beef with Florentine-style green sauce prepared with anchovies, served with sautéed artichokes

**17.00**

### **Saute di cozze al pomodoro con crostoni di pane**

Sautéed mussels with tomato sauce and crispy toasted bread slices

**16.00**

### **Melanzane alla parmigiana**

Eggplant casserole

**Starter 16.00 / Main course 27.00**

**(Main course: with potatoes as side dish)**

**Antipasti „al vassoio“ 23.00 / person (for 6 or more people)**

## PRIMI

### **Fresh pasta homemade with egg and durum wheat flour**

### **Paccheri al ragù di vitello tagliata a mano e carciofi**

Paccheri with hand-cut veal ragout and artichokes

**Starter 20.00 / Main course 26.00**

### **Paccheri al pesce spada e olive taggiasche, menta e briciole di pane**

Paccheri with swordfish, Taggiasca olives, mint and breadcrumbs

**Starter 21.00 / Main course 27.00**

### **Ravioli di patate e menta con pesto di zucchine e mandorle**

Ravioli filled with potatoes and mint, served with zucchini pesto and almonds

**Starter 20.00 / Main course 26.00**

**Primi starter „al vassoio“ 29.00 / person**

**Primi main course „al vassoio“ 35.00 / person (for 6 or more people)**

# ACQUA

## SECONDI

### **Suprema di faraona agli asparagi e patate schiacciate**

Guinea fowl supreme with asparagus sauce, mashed potatoes and green asparagus

**46.00**

### **Punta di petto di manzo al mirto, patate arrosto e verdure**

Beef brisket served with myrtle sauce, roasted potatoes and vegetables

**42.00**

### **Coda di rospo con salsa all'aneto, asparagi e patate al prezzemolo**

Monkfish in dill sauce, served with parsley potatoes and green asparagus

**48.00**

### **Asparagi bianchi alla veneta con scaglie di montasio e patate al prezzemolo**

White asparagus with chopped egg, hollandaise foam, and Montasio cheese shavings, served with parsley potatoes

**39.00**

**Bistecca alla fiorentina (1kg)  
grigliata con verdure, patate e insalata**  
Grilled T-bone Steak with vegetables,  
potatoes and salad  
**160.00 (for 2 people)**

We generally recommend and serve the Bistecca rare.  
Other levels of doneness are possible upon explicit request. However, we cannot guarantee the tenderness of the meat in such cases.

## ACQUA CLASSICI

**Testina di vitello bollita alle verdure con cipolle rosse e salsa verde con acciughe**  
Boiled veal head with steamed vegetables, red onions and green sauce Florentine-style prepared with anchovies

**Starter 16.00 / Main course 26.00**

**(Main course: with potatoes as side dish)**

**Trippa alla Fiorentina con pane grigliato**  
Tripe in tomato sauce with grilled bread

**Starter 16.00 / Main course 26.00**

**(Main course: with potatoes as side dish)**

**Cavatielli alla salsiccia e broccoli**  
Cavatielli with salsiccia and broccoli

**Starter 20.00 / Main course 26.00**

### **Risotto agli asparagi verdi**

Risotto with green asparagus

**Starter 21.00 / Main course 27.00**

### **Filetto di manzo al vino rosso con patate arrosto e verdure miste**

Beef fillet with red wine sauce, roasted potatoes and vegetables

**54.00**

# ACQUA

## DOLCI DELL'ACQUA

### **Panna cotta alle albicocche e crumble ai fiori d'arancia**

Panna cotta with apricot and orange blossom crumble

**9.00**

### **Tiramisù classico**

Classic tiramisu

**10.00**

### **Tartelletta alla crema di latte e fragole al cioccolato**

Tartlet with milk cream and chocolate-covered strawberries

**12.00**

### **Sgroppino**

Lemon sorbet cocktail

**15.00**

### **Gelato fatto in casa**

Homemade ice cream

**4.00** / scoop

Ice cream: Vanilla, chocolate, hazelnut, pistachio, coffee

Sorbet: Raspberry, lemon

## SPUMONI

### **Handmade ice cream from Puglia! Vegan, lactose- und gluten-free**

#### **Pizzika**

Chocolate sorbet with chilli chutney

**12.00**

#### **Limone e zenzero**

Lemon sorbet with ginger

**12.00**

#### **Pistacchio e nocciola**

Pistachio and hazelnut ice cream with peanuts

**12.00**

#### **Marzapane e caffè**

Marzipan ice cream with a coffee-chocolate core

**12.00**

#### **Cuore nero**

Olive ice cream with rum-chocolate

**12.00**

#### **Fichi e cupeta**

Fig ice cream with almonds

**12.00**

#### **Tre Mori**

Chocolate ice cream with hazelnuts

**12.00**