

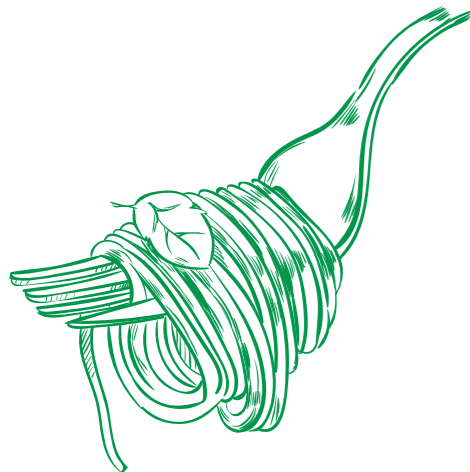
ANTIPASTI

- Carpaccio di manzo** 🌿 26.00
thin sliced tenderloin, parmesan, rocket leaves and radish, horseradish mayo
- Arrosticini – Abruzzese** 28.00
Italian lamb skewers with garlic bread, onion parsley, cherry tomato salad
- Frito misto** 🥥 17.50
Lightly battered and deep-fried medley of fresh prawns, calamari, seabass, and vegetables with pesto mayo
- Insalata caprese** 🥥 14.00
Ripe heritage tomatoes and bocconcini balls with basil pesto
- Bruschetta** 🥥 25.00
Trio of bruschetta toasted garlic scented Italian toasted bread, marinated tenderloin beef, fresh tomato, sundried tomato and olives and parmesan



ZUPPE

- Zuppa di pesce amalfitana** 🍷 10.50
Fish soup from amalfi region with white wine tomato and cannellini beans
- Zuppa di zucca** 🌿 🥥 8.00
Vegan, gluten and lactose free options are available
Roasted pumpkin velouté, velvety smooth soup served with parmesan and focaccia croute candied pumpkin seed and rosemary oil



PIZZA

🌿 Gluten free options available on all pizzas

- Parma** 🐷 18.00
Parma ham, mushroom mozzarella on tomato base
- Acquolina mare** 18.00
Signature pizza with seafood, capers, basil and garlic tomato concasse
- Verdure** 16.00
Eggplant, zucchini, bell peppers, artichokes, mushroom, mozzarella, tomato sauce
- Margherita** 14.00
Buffalo mozzarella fresh basil tomato sauce
- Piadina** 🐷 18.00
Italian flatbread sandwich, with cream cheese, arugula, tomato, onion, parma ham, buffalo mozzarella and truffle oil

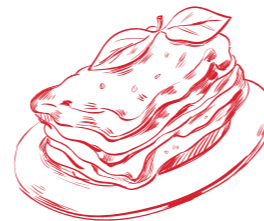


PRIMI PIATTI

🌿 Gluten free options available

- Risotto alla milanese** 🌿 🍷 11.00
Saffron, sour butter and gold leaf
- Risotto il mare** 🍷 20.00
River prawn, calamari, barramundi, white wine, fish stock, lemon and thyme
- Spaghetti con polpette di maiale** 🐷 14.50
Pork meat balls and spicy tomato sauce
- Lasagna alla bolognese** 26.00
Baked layered pasta, béchamel sauce and beef ragu
- Tagliatelle con marinara** 16.00
Handmade pasta, assorted seafood, tomato sauce, basil dressing
- Linguini al granchio** 🍷 16.00
Linguini pasta with crab meat and prosecco, butter and herbs

Seasonal choice - ask from your server



SECONDI PIATTI

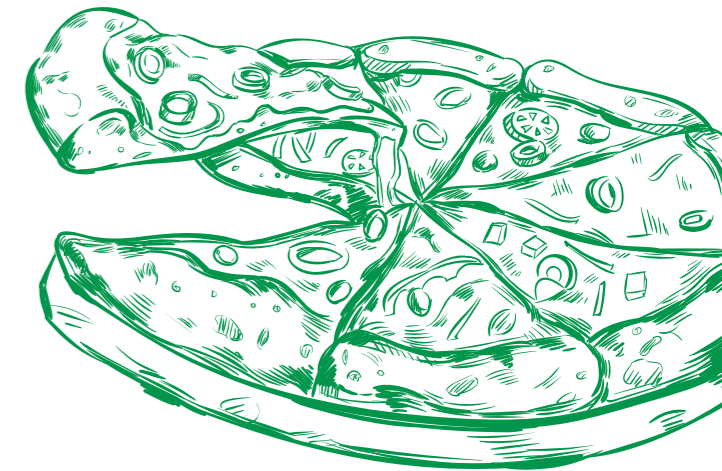
- Filetto di manzo** 🍷 49.50
Seared 120-day old grain fed beef tenderloin, beef fat potato, puree of squash, rich porcini mushroom sauce.
- Tonno alla griglia** 🍷 13.00
Grilled tuna, sauce of white wine tomato orange and olive with capers and parsley
- Kalido Gamberi alla griglia** 27.00
Kalido region Grilled Prawn, herb butter, citrus salad
- Pollo alla cacciatora** 🍷 14.50
Italian hunters chicken stew with white wine and spaghetti aglio e olio
- Cotoletta alla milanese** 50.00
Shallow fried breaded veal cutlet with mix green, lime and herby garlic mayo
- Bistecca di broccoli** 🌿 🥥 13.50
Grilled broccoli steak with black olive roast tomato and olive oil emulsification, pine kernels
- Parmigiana di melanzane** 🌿 15.00
Layers of baked eggplant, vegetables, béchamel and tomato sauce

CONTORNI E INSALATINI

- Beef fat potatoes** 4.00
- Rocket and pear salad** 7.00
- Roasted broccoli parmesan and pine kernels** 10.00
- Cherry tomato red onion salad balsamic dressing** 6.00

DOLCI DESSERTS

- Italian double mousse biscuit** 8.50
Chocolate ganache, mousse and biscotti
- Tiramisu acquolina** 8.00
Coffee dipped savoiardi sponge fingers, mascarpone cheese and masala topped with chocolate
- Torta barozzi** 8.00
Italian brownie, soft gooey cake from modena, dusted with cocoa and peanut ice cream
- Zuppa inglese** 8.00
Layers of pomegranate and rum soaked sponge, vanilla and chocolate custard
- Affogato** 7.00
Vanilla ice cream, hot espresso pistachio
- Semifreddo** 🌿 8.00
Frozen fruit mousse coated with gianduja chocolate crunch serve with raspberry sorbet
- Piatto di frutta fresca** 🍷 6.00
Fresh fruit platter



🍷 Lactose Free 🌿 Gluten Free 🌿 Vegan 🌿 Vegetarian 🐷 Contains Pork 🍷 Wine 🥥 Contains Nuts

All seafood are sustainably sourced. Please inform us of your dietary preferences or allergies. Prices are in US Dollars (USD) subjected to 10% service charge and applicable government taxes.



Acquolina

LUNCH
MENU