

# ACQUA

## ANTIPASTI

**Focaccia con mozzarella di bufala, pomodori essiccati e prosciutto crudo**  
Focaccia with buffalo mozzarella, marinated tomatoes and raw ham  
**18.00 / 15.00 (without raw ham)**

**Animelle saltate con spuma di patate allo zafferano e carciofi**  
Sautéed calves' sweetbreads with saffron potato foam and artichokes  
**19.00**

**Triglie con crema di fagioli, pomodori essiccati e basilico**  
Seared red mullet with bean cream, marinated tomatoes and basil  
**18.00**

**Rollè di zucchine con ricotta ai carciofi, maggiorana e noci alla demi-glace di rape**  
Zucchini rolls filled with artichoke-ricotta, marjoram and walnuts, served with beetroot demi-glace  
**17.00**

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

## PRIMI

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

**Ravioli del plin al minestrone**  
Ravioli del Plin filled with braised meat, served with minestrone  
**Starter 18.00 / Main course 24.00**

**Risotto allo zafferano con scampi, cerfoglio e lardo di Colonnata**  
Saffron risotto with langoustines, chervil and Colonnata lardo  
**Starter 22.00 / Main course 28.00**

**Pappardelle ai funghi e tartufo**  
Pappardelle in a creamy mushroom and truffle sauce  
**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)**

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## SECONDI

### **Filetto di maiale con spugnole, patate a spicchio e cipolle borretane in agrodolce**

Pork fillet with morel sauce, served with potato wedges and sweet-and-sour

«Borretane» onions

**43.00**

### **Guance di vitello brasate con polenta e rape al burro e timo**

Braised veal cheeks with polenta and beets in thyme butter

**48.00**

### **Baccala alla pizzaiola con polenta e cipolle borretane in agrodolce**

Salted cod in tomato sauce with capers and olives, served with polenta and sweet-and-sour «Borretane» onions

**45.00**

### **Fagottino al porro, cime di rapa e patate con schiuma di fontina e polenta**

Stuffed pastry with leek, broccoli rabe, and potatoes, served with Fontina foam and polenta

**39.00**

### **Bistecca alla fiorentina (1kg) grigliata con bietola, patate e insalata**

Grilled T-bone steak with Swiss chard, potatoes and salad

**160.00 (for 2 people)**

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

## ACQUA CLASSICI

### **Testina di vitello bollita alle verdure con cipolle rosse**

Boiled veal head with steamed vegetables and red onions

**Starter 16.00 / Main course 26.00**

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

### **Trippa alla Fiorentina con bruschette**

Tripe in tomato sauce with Bruschette

**Starter 16.00 / Main course 26.00**

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

### **Scialatielli al ragù napoletano e la sua carne con patate e bietola**

Scialatielli with Neapolitan Ragù, served on three plates:

Pasta with tomato sauce, accompanied by the meats braised in it - pork rib, salsiccia, braising beef cut, beef meatball and beef roll - as well as potatoes and Swiss chard

**Main course 49.00**

### **Scialatielli al ragù bolognese originale**

Scialatielli with original Bolognese of beef, veal, and pork, cooked in milk and finished with tomatoes

**Starter 19.00 / Main course 25.00**

### **Filetto di manzo al vino rosso con patate a spicchio e bietola saltata**

Beef fillet with red wine sauce, potato wedges and sautéed Swiss chard

**54.00**

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## DOLCI DELL'ACQUA

### **Panna cotta alle pere con caviale di vin santo e cannella**

Panna cotta with pear and Vin Santo-cinnamon caviar

**9.00**

### **Mousse al gianduja con cialda e lamponi**

Gianduja mousse with tuile and raspberries

**12.00**

### **Crema Catalana al mandarino e amaretti**

Crème brûlée with mandarin and amaretti

**11.00**

### **Sgroppino**

Lemon sorbet cocktail

**15.00**

### **Gelato fatto in casa**

Homemade ice cream

**4.00 / scoop**

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

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**