

Appetizers

CIABATTA BREAD Oven roasted rustic Italian loaf with sea salt butter [gluten free available]	6
GARLIC BREAD Fresh grilled Tuscan garlic bread, olive oil [v]	19
MUSSELS Steamed mussels and sambuca tomato broth with Tuscan bread	31
BEEF CARPACCIO* Thinly sliced beef tenderloin, arugula, capers, grana, olive oil	32
BRUSCHETTA Thin homemade focaccia, heirloom cherry tomatoes, garlic, basil, olive oil [v]	24
ROLLINO Hand rolled crust, wild mushrooms, mozzarella, arugula [v]	27
CAPRESE Vine ripe tomatoes, buffalo mozzarella, basil, olive oil [v]	27
GRILLED CALAMARI Calamari, shrimp, chorizo sausage, arugula, heirloom cherry tomatoes	34
BURRATA Burrata cheese, arugula, heirloom cherry tomatoes, olive oil [v]	29
TUNA TARTAR* Ahi tuna, shallots, capers, Italian parsley, olive oil, crostini	32
FORNARINA Thin crust filled with robiola cheese, white truffle oil [v]	27
FRIED CALAMARI Fried calamari, artichokes, zucchini, tartar sauce, marinara sauce	32
SALMON CARPACCIO* Cured Norwegian salmon, watercress, endive, lemon, olive oil	28
GRILLED SHRIMP Heirloom cherry tomatoes, garlic, thyme, olive oil	33
OLIVE & GRANA Castelvetrano olives, Spanish olives, Reggiano cheese [v]	18
CROSTINO Tuscan bread, prosciutto, melted mozzarella, clarified sage butter	27

Salad

ASIAGO Arugula, pancetta, pears, asiago cheese, lemon vinaigrette	21
ESTIVA Butter lettuce, apples, dolcelatte cheese, caramelized walnuts, olive oil [v]	21
ARUGULA Arugula, grilled artichokes, shaved grana, olive oil [v]	21
CAESAR Romaine, homemade focaccia croutons, anchovy dressing	21
BEETS Mix greens, red & golden roasted beets, goat cheese, lemon vinaigrette & balsamic [v]	21

Soup

MINISTRONE Fresh seasonal vegetables, vegetable broth [v]	18
LENTICCHIE Whole Tuscan lentils & vegetable puree [V]	18
SOUP of the Day	18

Pizza

PEPPERONI Tomato sauce, mozzarella, spicy pepperoni	31
MARGHERITA Tomato sauce, mozzarella, fresh basil [v]	28
MEATBALL Tomato sauce, mozzarella, sliced homemade meatballs	30
PROSCIUTTO Tomato sauce, mozzarella, prosciutto, arugula, shaved grana	36
CHORIZO Tomato sauce, mozzarella, chorizo, avocado, red onions, jalapeno, fresh cilantro	30
MUSHROOMS Tomato sauce, mozzarella, wild mushrooms, fresh basil [v]	29
CAPRA Pesto, mozzarella, grilled artichokes, sun dried tomatoes, goat cheese, pine nuts [v]	29
VEGANA Gluten free crust, tomato sauce, asparagus, broccolini, cherry tomatoes, yellow squash [v]	37

Gluten free pizza crust available for \$10

Allergies: Acqolina strives to accommodate all guests’ allergies and dietary restrictions. A risk of cross contamination is always present.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

22% service charge will be added to all parties of 9 guests or more. No separate checks. No personal checks accepted.

Entrees

CHIC KEN PARMESAN Breaded free-range chicken breast, mozzarella, tomato sauce	49
FILET MIGNON* Grilled boneless 8oz. herbs, olive oil	66
LAMB CHOPS* Grilled Colorado lamb chops, herbs, olive oil	68
LASAGNA Beef and veal ragù, mushrooms, mozzarella	39
EGGPLANT PARMESAN Eggplant parmigiana, drizzled with pesto [v]	38
CHICKEN MILANESE Breaded free-range chicken breast, tomato & shaved parmesan with greens	47
VEAL SCALOPPINE Veal top round, lemon caper, white wine sauce	49
GRILLED SALMON* Grilled wild Norwegian salmon and herbs	49
CIOPPINO Mixed seafood & spicy tomato broth with Tuscan bread	59

Pasta

SPAGHETTI Homemade veal, beef meatballs, tomato sauce	35
FETTUCCINE Fettuccine, salmon, asparagus, light brandy cream sauce	36
CARBONARA Spaghetti, guanciale, eggs, pecorino, light white wine cream sauce	35
RIGATONI Tube pasta, wild mushrooms, shallots, light pink cream sauce [v]	35
CACIO & PEPE Bucatini, pecorino, black pepper, olive oil [v]	31
ORECCHIETTE Ear shaped pasta, broccolini, sausage, shaved pecorino, olive oil	35
LINGUINE & MIXED SEAFOOD Thin flat pasta, mixed seafood, spicy tomato sauce	45
RAVIOLI Homemade pasta filled with veal, ricotta cheese, sage butter sauce	38
PAPPARDELLE Broad ribbon pasta, braised lamb ragù, fava beans, light cream	35
PENNE Small tube pasta, eggplant, fresh mozzarella, tomato-basil sauce [v]	31
GNOCCHI Homemade potato dumplings, veal and beef ragù	38
GARGANELLI Small tube pasta, prosciutto, asparagus, light cream pink vodka sauce	35
CAPELLINI Angel hair pasta, heirloom cherry tomatoes, basil, garlic, olive oil [v]	27
LINGUINE & CLAMS Linguine, manila clams, garlic, white wine sauce	39
BOSCAIOLA Fettuccine, wild mushrooms, garlic, olive oil [v]	33
TAROZZI Homemade pasta filled with goat cheese, ricotta, spinach, tomato sauce & pesto	34
BUCATINI Long hollow pasta, guanciale, pecorino, spicy tomato sauce	33
TROFIE Curled shaped pasta, chicken, heirloom tomatoes, black olives, pesto sauce	34
SPAGHETTONE Thick spaghetti pasta, shrimp, roasted tomatoes, zucchini, arugula, olive oil, garlic	42
RISOTTO Of the day	MP

Sides

BRUSSELS SPROUTS Sautéed brussels sprouts, olive oil [v]	19
MUSHROOMS Sautéed wild mushrooms, garlic, parsley, olive oil [v]	18
GRILLED ARTICHOKE Grilled marinated artichoke hearts, olive oil [v]	20
MASHED POTATOES [v]	17
SPINACH Sautéed baby spinach, garlic, olive oil [v]	18
BROCCOLINI Sautéed broccolini, garlic, olive oil [v]	18
ASPARAGUS Grilled Asparagus, garlic, olive oil [v]	19
TRUFFLE FRIES Parmesan cheese & white truffle oil [v]	19
FRENCH FRIES [v]	17

Specialty Cocktails

ITALIAN GIN & TONIC Miles Gin, Aperol, Sweet Vermouth, Fever-tree Tonic Rosemary, Orange Twist	19
BARREL-AGED MANHATTAN Michter’s Bourbon & Rye Whiskey, Carpano Antica Vermouth, Angostura Bitters, Aged in Charred New Oak Barrel, Luxardo Cherry	21
BARREL-AGED NEGRONI London Dry Gin, Campari, Aperol, Carpano Antica Vermouth, Aged in Charred New Oak Barrel Orange Zest	20
COOL & SPICY MARGARITA Corazón Silver Tequila, Cointreau, Cucumber, Jalapeño	20
LYCHEE MARTINI Wheatley Vodka, Fresh Lychee Juice, Lychee Fruit	20
NEW FASHIONED Benchmark Bourbon, Luxardo Cherry, Bitters, Fresh Lemon and Orange	21

Bottled Beer

PERONI NASTRO AZZURRO 12oz Italian Lager with a Crisp, Refreshing Taste and Subtle Citrus Aroma	8
STONE IPA 12oz The Iconic West Coast Style IPA, Citrusy, Tropical and Piney	8
PAULANER HEFE-WEIZEN 11.2oz Light Hops Flavor, Subtle Bitterness with an Unmistakably Fruity Character	8
ATHLETIC BREWING CO. RUN WILD IPA 12oz Non-Alcoholic, Malt Beverage with Natural Aromas	8

ACQUOLINA
ASPEN

TRATTORIA & PIZZERIA

