

BOTTLED BEER

	\$3.50
Anchor Steam	\$3.50
Birra Moretti	\$3.50
Bridgeport Blue Heron	\$3.50
Red Stripe	\$3.50
Pinkus Organic Pilsner	\$6.00
Kaliber (non-alcoholic)	\$3.50
Lindeman's Lambic Framboise	\$8.00 / \$14.00

OTHER BEVERAGES

Rieme Natural Sparkling Lemonade blood-orange / grapefruit / plain lemon	\$8.00
Pelligrino Sparkling Water	\$3.25
Panna Water	\$3.25
Aranciata	\$2.25
Limonata	\$2.25
Iced Tea	\$1.95
Coffee	\$1.95

And a full espresso bar featuring
Caffe Umbria coffees and Monin syrups.



acqua via

500 Capitol Way S

360-357-6677

www.acquavia.com

SMALL PLATES

SICILIAN ANCHOVIES filet of imported anchovy, imported olive medley	\$4.00
ROASTED BEET CARPACCIO scaloppini of roasted beet, toasted walnut, orange coulis, blue cheese	\$5.00
PESTO TRIO mission fig & goat cheese / roasted pine nut & basil / roasted pepper & grape leaf	\$5.50
HOUSE CURED DUCK PROSCIUTTO balsamic onion marmalade, aged blue cheese, crostini	\$5.50
HERB ROASTED LAMB SIRLOIN toasted pistachio-olive tapenade, aged balsamic, crostini	\$7.00
SMOKED SALMON AND LOX hard boiled egg, capers, green onion, aioli, lemon creme fraiche, crostini	\$6.50
GOAT CHEESE - THYME FONDUE fresh baked baguette	\$9.50
OLIVES AND CROSTINI marinated olive medley, toasted organic bread	\$6.50
STEAMED MUSSELS pancetta, white beans, tomato-basil sauce, crostini	\$10.00
ACQUA VIA SALAD spinach, spring mix, green leaf, italian vinaigrette	\$4.00
SIDE OF TOASTED ORGANIC BREAD	\$2.50

ENTREE SALADS

ROASTED CHICKEN dried cranberries, spinach, toasted walnuts, blue cheese vinaigrette	\$12.50
PANZANELLA pesto crostini, roasted mushrooms, caramelized onions, tomato, spinach, lemon olive oil	\$12.50
DUCK PROSCIUTTO butter leaf, spring mix, green leaf, watercress, toasted almonds, orange coulis, blue cheese vinaigrette	\$12.50
CAPITALE butter leaf lettuce, lardoons, toasted almonds, hard boiled egg, spicy mustard vinaigrette	\$12.50
ACQUA VIA spinach, green leaf, spring mix, house dressing	\$7.00

EXECUTIVE CHEF: JEFF TAYLOR

CHEF: WILLIAM TAYLOR

menu items subject to change

SAMPLERS

SEAFOOD marinated washington octopus, smoked salmon and lox, lemon crème fraiche, gremolata, crostini	\$15.50
ahi sashimi, avocado, mint vinaigrette, toasted sesame seeds, seared scallops, grape and citrus fruit salsa	
CURED MEAT AND CHEESE with grapes and sliced apple speck prosciutto Armandino Batali's hot sopressata La Brebille - France, fine, spreadable texture, mild flavor Pico Affine - France, soft in texture, essence of nuts	\$14.50
CHEESE with grapes and sliced apple Tronchon - Spain, firm texture, mild flavor Clochette - France, sweet and grassy, floral aroma Irish Whiskey - Ireland, vintage cheddar, irish whiskey Irish Porter - Ireland, rich classic cheddar, porter beer	\$14.50

ENTREES WITH ACQUA VIA SALAD ALL \$16.50

HERB RUBBED ROASTED CHICKEN mushroom-spinach bread pudding, chicken veloute'	
SEAFOOD STEW clams, mussels, tilapia, prawns, gremolata, tomato basil sauce	
VEGETABLE LASAGNA blend of four cheeses, shredded zucchini, spinach, tomato-basil bechamel	
YELLOW FIN TUNA LOIN pan seared, black olive aioli, watercress, roasted tomato, roasted cauliflower	
PRAWNS WITH CROSTINI hazelnut, blue cheese sauce, toasted organic bread, shredded fennel, black olive, spring mix	
BAKED PENNE WITH LAMB RAGU braised ground lamb, tomato crème, cinnamon crème fraiche, blend of four cheeses, chiffonade of basil	

A LA CARTE PASTA All \$12.00

PENNE parmesan, parsley, white truffle oil, roasted chicken	
CLAM LINGUINE	
PENNE WITH ITALIAN SAUSAGE	
LINGUINE tomato, basil, mozzarella	
LINGUINE A LA CARBONARA	
PENNE crumbled gorgonzola, walnuts, spinach	