

Gli Antipasti

A colorful and delicious way to set the stage for the coming feast, an invitation to the table. In Italian tradition, antipasti are selected for color, flavor, texture and how well they complement both each other and the meal to come. Antipasti can be served on individual plates, in bite-sized pieces on a plate that is passed around the table or presented as an elegant centerpiece for grazing.

CARPACCIO

Thinly sliced Angus beef, rocket, parmesan shaves

TONNATO

Slow cooked veal loin, capers, tuna sauce

ARANCINI

Rice, cured pork cheek, onion, tomato sauce

PARMIGIANA

Baked eggplants, tomato sauce, mozzarella, basil

TAGLIERE

(best to share for 2 or 4 persons)

Parma ham, Milano salami, mortadella, herbed ham, bresaola, parmesan, artichokes, marinated olives

Le Insalate

At acquapazza®, we believe in the magic that comes with combining authentic Italian and local flavors. A dish composed of one or more vegetables, raw or cooked, and seasoned with oil, salt, vinegar or lemon.

PANZANELLA

Soaked Tuscan bread, red onion, tomato, artichokes, vinegar dressing

CAVOLFIORE ARROSTO

Roasted cauliflower, bell peppers, celery, currants, almonds, parsley, white balsamic dressing

CHEF KALE CESARE

Romaine lettuce, kale, roasted veggies, anchovy dressing, parmesan, croutons

GORGONZOLA

Radicchio lettuce, gorgonzola crumbles, beetroot, toasted walnuts

La Burrata

A well-known cheese originated from the South of Italy in the Apulia region. The famous Mozzarella cheese is used as a solid outer shell for the tasty Stracciatella and cream filling. Slice it open and discover an explosion of creaminess!

BURRATA Roasted pumpkin, rocket salad, basil pesto  

BURRATA Parma ham, bell pepper confit, black olives tapenade 

BURRATA Cherry tomato, anchovies, balsamic vinegar

 VEGETARIAN

 VEGAN

 SPICY

 PORK

 CONTAIN NUT

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Le Zuppe

The Italian word for "soup". Zuppa specifically refers to a type of soup for which the main ingredients are vegetables common to the country.

ACQUAPAZZA

Saffron seafood soup, garlic bruschetta

PAPPA AL POMODORO

Tuscan soup with fresh tomatoes, bread, olive oil, garlic, basil

MINISTRONE

Thick vegetable soup, broken spaghetti, parmesan croutons, pesto

Piadina

Italian grilled flat bread with fries and pickled vegetables

PARMA

Prosciutto di parma, mozzarella, arugula, tomato

TRENTO

Bresaola, brie cheese, mushrooms, garden leaves

GENOA

Tuna flakes, mozzarella, arugula, black olives, caper, tapenade

PALERMO

Grilled eggplants, pecorino cheese, tomato sauce, basil

Le Bruschette

An antipasto from Italy consisting of grilled bread rubbed with garlic and topped with olive oil and salt. Bruschetta originated in Italy during 15th century.

BASILICATA

Sliced tomatoes, oregano

PUGLIA

Garlic, extra virgin olive oil

TRENTINO

Gorgonzola, speck ham

CAMPANIA

Mozzarella, tomato sauce, basil

PIEMONTE

Brie cheese, bacon, grilled mushrooms

Panini

Sandwiches Italian style with fries and pickled vegetables.

HAMBURGER IN FOCACCIA

Cheeseburger packed with southern Italian oomph: spicy 'Nduja tomato sauce, creamy stracciatella cheese, and warm focaccia

UMBRO

Porchetta with tonnata sauce, parsley and crispy capers on ciabatta

ATESINO

Cured herbed speck ham with stracchino, aceto balsamico and radicchio on a focaccia



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La Pasta

Italian pasta is a collective name for food made from wheat flour and water. The name refers to the resulting dough (pasta also literally means "dough") of which different shapes are rolled and cut. Pasta is boiled in water and served with a sauce.

Choose among one of our unique pastas and combine it with one of our artfully crafted sauces.

PASTAS

HOMEMADE

Pappardelle, Tagliatelle, Tagliolini, Maltagliati

AIRDRY

Spaghetti, Linguini, Penne, Fusilli, Farfalle, Orecchiette

GLUTEN FREE

Spaghetti, Penne, Rigatoni, Farfalle

NO WHEAT PASTA

Chickpeas Fusilli, Green Peas Penne, Yellow Lentil Casarecce, Quinoa Penne

SALSA - SAUCES

BOLOGNESE

Minced beef, tomato sauce, parmesan

CACIO E PEPE

Pecorino cheese, black pepper

GAMBERI E ZUCCHINI

Tiger prawn, zucchini, rosemary

PESTO

Basil pesto, potatoes, green beans

CALABRESE

Spicy nduja sausage, tomato sauce, provolone cheese

CARBONARA

Italian bacon, egg yolk, black pepper, pecorino

VONGOLE

Sweet clams, white wine sauce, dry chili flakes, fresh parsley

NORCINA

Mushrooms, Italian pork sausage, cream

PUTTANESCA

Anchovies, olives, capers, tomato sauce, parsley

QUATTRO FORMAGGI

Gorgonzola, taleggio, fontina, parmesan

POMODORO

Tomato, basil, parmesan

AGLIO OLIO E PEPERONCINO

Garlic, extra virgin olive oil, chili

ARRABBIATA

Tomato, chili, pecorino

TONNO E PISELLI

Tuna flakes, green peas, oregano

SALMONE AFFUMICATO

Smoked salmon, vodka, cream, onion, arugula

MARINARA ROSSA

Indian ocean seafood, garlic tomato sauce, oregano

ALFREDO

Chicken, mushrooms, oregano, parmesan

AMATRICIANA

Cured pork cheek, onion, tomato sauce, pecorino

MARINARA BIANCA

Indian ocean seafood, white wine sauce, parsley

VERDURE

Zucchini, eggplants, green beans, parmesan cheese



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Le Paste Ripiene

An authentic Italian cuisine dish, popular for its unique shape and rich taste. In fact, the delicious recipes of classic Italian ravioli have become quite popular across the world. Ravioli is an Italian dumpling that's typically stuffed with ricotta, meat, cheese, and vegetables. The filling is then sealed between two thin layers of egg pasta dough.

RICOTTA E SPINACI AL POMODORO

Handmade stuffed spinach and ricotta ravioli, tomato sauce

ZUCCA E TARTUFO

Roasted pumpkin tortelli, truffle oil, parmesan, sage

BRANZINO

Seabass ravioloni, capers, black olives, oregano

Il Risotto

Rice has been grown in southern Italy since the 14th century, and its cultivation eventually reached Milan in the north. While, according to a legend, a young glassblower's apprentice of the Fabbrica del Duomo di Milano from Flanders, who used to use saffron as a pigment, added it to a rice dish at a wedding feast, the first recipe identifiable as risotto dates from 1809.

PORCINI

Carnaroli rice, porcini mushrooms, arugula, mascarpone

FRUTTI DI MARE

Carnaroli rice, Indian Ocean seafood, prawns, mussels, pesto

SALSICCIA E CAVOLFIORI

Carnaroli rice, Italian sausage, cauliflower, fennel seeds, parmesan

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Gli Gnocchi

A variety of pasta consisting of various thick, small, and soft dough dumplings that may be made from semolina or potato, Gnocchi are eaten as a first course as an alternative to soups or pasta.

SORRENTINA

Potato dumpling, tomato sauce, mozzarella, basil

ROMANA

Gratinated semolina dumpling, Italian sausage sauce, pecorino

4 FORMAGGI

Potato dumpling, 4 kinds of cheese, crushed walnuts

La Pizza Alla Pala

FOR TWO OR FOUR PERSONS

Made using a completely different technique, resulting in a very different-looking and tasting pie. For one, it's typically rectangular instead of round and is moister, thicker and heartier — all the better to support the myriad toppings Roman pizzaioli like to work with. But the differences start with the dough preparation.

All our pizzas are available with your choice of Pizza Alla Pala or Traditional Round Thin-Crust Pizza.

We offer options of Gluten Free Dough and Lactose Free Mozzarella

MARINARA

Tomato, garlic, oregano

MARGHERITA

Tomato, mozzarella

BUFALA

Buffalo mozzarella, fresh basil leaves

CAPRICCIOSA

Mozzarella, tomato, artichoke, olives, mushroom, cooked ham

ORTOLANA

Mozzarella, tomato, zucchini, eggplant, bell peppers, cherry tomatoes

RUSTICA

Mozzarella, tomato, rosemary, sausage, roast potato

5 FORMAGGI

Mozzarella, gorgonzola, brie, smoked cheese, parmesan

BOSCAIOLA

Mozzarella, tomato, porcini mushroom, rucola, parma ham, parmesan



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PANCETTA E UOVO

Mozzarella, tomato, bacon, egg, artichokes

SALMONE

Mozzarella, zucchini, smoked salmon, sour cream

POLLO AFFUMICATO

Mozzarella, tomato sauce, smoked chicken, oregano, shallot

DIAVOLA

Mozzarella, tomato, spicy salami, bell peppers

ITALIA

Buffalo mozzarella, cherry tomato, basil pesto

FRUTTI DI MARE

Tomato, seafood

MONTANARA

Mozzarella, tomato, mushroom, speck ham, brie

TONNO

Mozzarella, tomato sauce, tuna flakes, capers, onion, parsley

4 STAGIONI

Mozzarella, tomato, artichokes, mushrooms, ham

Le Pizze Speciali

Our unique acquapazza® folded pizzas.

CALZONE

Mozzarella, cooked ham, mushroom, oregano

MARE & MONTI

Half calzone, mozzarella, mushroom, half thin-crust pizza, tomato, mozzarella, seafood

VULCANO

Double thin-crust pizza, tomato, mozzarella, spicy salami, onion, oregano

Le Carni

Meat, one of the most important ingredients of Italian cuisine, is the basis of some of the most appetizing preparations from different regions. The versatility and the different cuts of white meat, red meat, pork and beef make this food one of the most renowned elements for second courses rich in taste .

TAGLIATA DI MANZO

Grilled beef striploin, broccoli puree, rosemary roasted potatoes, rock salt

FILETTO DI MANZO

Broiled angus beef tenderloin, pink peppercorn sauce, mashed potato, grilled asparagus

POLLO ALLA PARMIGINANA "THE ITALIAN WAY"

Breaded chicken breast, tomato sauce, parmesan, mozzarella, rosemary sauteed potato

SCALOPPINE AI FUNGHI

Veal scaloppine, mushroom, seasonal vegetables

I Pesci

Being Italy surrounded for more than three quarters by the sea, therefore having a great coastal development and being rich in deep and fishy lakes, also fish (both marine and lake), as well as crustaceans, molluscs and seafood, like meat, they enjoy a prominent place in Italian cuisine.

PESCATO DEL GIORNO

Grilled catch of the day reef fish, french fries, mesclun salad, capers oregano dressing

TAGLIATA DI TONNO

Yellow fin grilled tuna steak, tomato, olives, saffron infused potatoes

GRIGLIATA MISTA *(best to share for 2 or 4 persons)*

Grilled seafood platter of prawns, calamari, mussels, reef fish, white wine sauce, baguette

CALAMARI ALLA GRIGLIA

Grilled squids, cherry tomatoes salsa, grilled cauliflower



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MOKSHA[®] CUISINE

Freedom to Choose

A cuisine centered on ingredients. We place great emphasis on their origins, the value of seasonality and the benefits of sustainable eating.

At Cora Cora, guests are guided and supported to make healthy lifestyle choices, but there are no strict rules, and nothing is forced. All guests enjoy the flexibility to co-create their own experience.

INSALATA DI FREGOLA CON LIVE, SCORZA D'ARANCIA ED ERBETTE

Semolina dumplings salad, cerignola olives, orange zest, fresh herbs

PIZZA FUNGHI

Cauliflower crust, sauteed mushrooms, fresh basil, truffle oil

BRUSCHETTA AL PESTO

Sweet potato toast, crushed avocado, pesto

SPAGHETTI ALLA BOLOGNESE DI LENTICCHIE

Quinoa penne, lentil ragout, extra virgin olive oil, parsley

MERINGHE AL CIOCCOLATO

Chickpeas, agave syrup, dark chocolate

PANNA COTTA COCCO

Coconut milk, vanilla, agar agar, berries



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I Dolci

Desserts in Italian cuisine vary from region to region and in an infinite number of recipes and preparations, some of which, over time, have crossed regional or city borders, spreading nationally and, others, become internationally famous.

CLASSICO TIRAMISU CAFFE
Classic Italian coffee tiramisù

FRUTTA FRESCA DI STAGIONE
Seasonal exotic fruit platter

PANNA COTTA
Yogurt panna cotta with strawberry and rhubarb confit

BABA AL LIMONCELLO
Soaked napolitan brioche in limoncello punch, served with “crema inglese”

I Gelati

Why Gelato? Because It Is a Double Dose of Goodness. You probably heard this word a lot when your college roommate came back from their semester abroad in Italy. “I had gelato every day!” They probably said. “it’s mostly like ice cream, but more . . . Gelato-ey.” Indeed.

ICE CREAMS

-  Pistachio
-  Vanilla
-  Chocolate
-  Strawberry
-  Stracciatella
-  Amarena

SORBET

-  Pineapple
-  Mango
-  Coconut Crunch
-  Passion fruit
-  Lime and Mint
-  Watermelon

Dairy & Sugar Free, Vegan

Looking for a delicious ice cream that you can enjoy from the comfort of your home that is 100% vegan and dairy free? If so, then we have the ultimate ice cream listing for you!

-  Screw Pine
-  Pumpkin
-  Banana
-  Papaya and Pink Guava
-  Honey Ginger
-  Cocoa



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