

H₂O CAFE

La Zuppa

PASTA E FAGIOLI TOSCANA

White bean soup with bucatini pasta, fresh spinach, a touch of light tomato

ITALIAN WEDDING SOUP

Homemade meatballs, fresh vegetables with a rich and savory broth

ZUPPA DI PESCE

Fish soup with light spicy tomato broth, shrimp, clams and scallops

Insalata

CAESAR SALAD

Gem lettuce tossed in our homemade caesar dressing, shaved parmesan and croutons

GREEK SALAD

Marzano tomatoes, feta cheese, cucumber, red onion, kalamata olives, oregano, red vinegar

CAPRESE

Fresh mozzarella, tomatoes, balsamic reduction

NICOISE

Pan seared yellow fin tuna, romaine lettuce, hard boiled eggs, string beans, marzano tomatoes potatoes, kalamata olives, capers, and a lemon dressing

ADD EXTRA PROTEIN TO YOUR SALAD:

Chicken 8 / Shrimp 10 / 4 oz. Steak 12

Antipasti

CALAMARI E ZUCCHINI

Fried calamari and zucchini Ligurian style, with a side of arrabbiata sauce

COZZE AL VINO BIANCO

Mussels cooked in white wine sauce, garlic, parsley, touch of chili flakes and extra virgin olive oil

EGGPLANT PARMIGIANA PIE

Thin slices of eggplant, marinara sauce, topped with mozzarella gratin

POLPETTE GIGANTI

Grandma's giant meatball, stuffed with peppers, mozzarella, prosciutto, topped with marinara sauce

BURRATA E PROSCIUTTO

Creamy Italian burrata, marzano tomato dressing, and prosciutto di parma

POLPO ALLA GRILIA

Grill Spanish octopus, taggiasca olives, paprika, potatoes, lemon dressing

Crudo

*CARPACCIO DI MANZO

Raw filet mignon cured in black pepper and salt, arugula, capers and shaved parmigiana reggiano

19

*TUNA TARTARE

Raw yellow fin tuna, avocado, cucumber, soy sauce and flatbread

24

*PESCE CRUDO DUO

Hamachi & yellow fin tuna / sashimi style, finished with preserved lemon vinaigrette, and extra virgin olive oil

26

La Pasta

FETTUCCINE AL FUNGHI

Wild mushrooms and asparagus in a butter truffle sauce

24

PENNE ALLA VODKA

Creamy vodka pink sauce, pancetta and green peas

24

PAPARDELLE BOLOGNESE

Meat sauce made with slowly cooked beef in a tomato, red wine reduction and Italian herbs

24

RIGATONI ROMANA

Made with tomato sauce, creamy ricotta cheese and a touch of basil

24

MEATBALLS SPAGHETTINI

Homemade meatballs, pomodoro basil sauce

24

LINGUINE VONGOLE

Manila clams, white wine sauce, garlic, olive oil, and a touch of chili flakes

26

FETTUCCINE DOLCE VITA

Brandy cream sauce, green peas and baby shrimp

26

ORECCHIETTE ALLA BARESE

Little ear shaped pasta with broccoli rabe, Italian sausage, garlic and olive oil

27

GAMBERI E CAPESANTE ALL AGLIO

Spaghettoni garlic and oil, jumbo shrimp, scallops, zucchini and touch of red pepper crushed

31

LINGUINE DI MARE

Spanish octopus, baby shrimp, clams, mussels and an array of fresh fish in a delicious light tomato sauce

34

SCAMPI LANGOSTINE

Langostine tails, lemon, garlic, white wine, Italian bread crumbs over linguine pasta

69

Risotto

FUNGHI

Arborio rice, wild mushroom, garlic, basil and a touch of cream

26

FRUTTI DI MARE

Arborio rice, mussels, manila clams, scallops, shrimp and fresh tomato with a touch of saffron

28

CHAMPAGNE

Arborio rice, shrimp, goat cheese, champagne and asparagus

28

H₂O CAFE

Manzo

LOMBATA ALLA MILANESE 49

Flattened veal chop lightly breaded, marzano tomatoes, arugula and lemon preserved vinaigrette

No choice of Side

COSTOLETTE DI VITELLO ALLA PARMEGIANA 49

Thinly cut veal chop, lightly breaded, marinara sauce, mozzarella gratin

VEAL OSSO BUCO 49

Slow cooked veal shank braised, over risotto milanese

No choice of Side

FILLETO AL TARTUFO 59

8 oz fillet mignon center cut, topped with mushroom truffle cream sauce

FILLETO AL BAROLO 59

8 oz fillet mignon center cut, topped with portobello and porcini mushrooms in a delicate barolo red wine reduction

NODINO ALLA GRILLIA 65

16 oz. veal cowboy grilled, roasted garlic and rosemary

BISTECCA ALLA FIORENTINA 69

16 oz. bone-in NY strip, pan seared, cooked with black pepper, rosemary and garlic over sautéed spinach

Pollo

POLLO PARMIGIANA 27

Chicken breast lightly breaded, marinara sauce and mozzarella gratin

POLLO PICCATA 27

Chicken breast with roasted bell peppers and capers in a delicate lemon sauce

POLLO MARSALA 27

Golden brown chicken breast with mushroom sauce and sweet marsala wine

POLLO FIORENTINA 27

Stuffed chicken with sautéed spinach, fontina cheese, and brandy cream sauce

POLLO FRANCAISE 27

Egg battered and pan seared chicken breast in a delicate lemon sauce

GELATO 7

Vanilla or pistachio (2 scoops per serving)

TORTINO DI CIOCCOLATO 11

Chocolate lava cake and vanilla ice cream

CHEESECAKE & RICOTTA 11

Creamy cheesecake & ricotta combined, the best of both worlds with fresh strawberries

TIRAMISU 11

Mascarpone cheese mixed with the richness of espresso coffee, and delicate touch of amaretto

Pesce

SALMONE SELVAGGIO 34

Grilled wild Canadian salmon topped with portobello mushrooms and touch of garlic

DENTICCE OREGANATO 39

Snapper fillet, shrimp, seasoned with garlic butter, bread crumbs and fresh oregano

GAMBERI FRANCESE 39

Jumbo shrimp, egg battered and a touch of garlic in a white wine sauce

CARCIOFI E GAMBERETTI 44

Grilled jumbo shrimp and artichokes, topped with roasted garlic, charred lemon and parsley

ORATA 44

Grill spanish dorado butterfly, capers, fresh oregano, charred lemon

BRANZINO ALLA PIASTRA 49

Fresh whole deboned grilled Mediterranean fish, finished with taggiasca olives, capers and extra virgin olive oil

SEA BASS LIVORNESE 54

Chilean sea bass Tuscan style, cooked in light tomato sauce, olives, capers and marzano tomatoes

All entrees are accompanied by a side of broccolini sautéed or steamed, and roasted potatoes. Any changes are subject to extra charges

Sides

SPINACH, sautéed or steamed 10

BROCCOLI RABE, sautéed garlic and oil

WILD MUSHROOMS, olive oil and oregano

GRILLED ASPARAGUS

Dulce

MERENGUE KEY LIME PIE 11

Traditional key lime pie custard, in graham cracker topped with toasted meringue

MANGO SORBET 11

Made with fresh mangos and garnished with delicious berries

ZABAIONE CON FRUTTI DI BOSCO 14

Light foamy custard, port wine, egg yolks pasteurized, sugar and mixed berries