

AQUA

for every occasion

Nibbles & Aperitifs

Hand stretched sourdough flatbread 4.5
Garlic & fior di latte mozzarella

Homemade focaccia bread 3
With a spicy roasted pepper sauce

Olives 3
Marinated in chilli & Italian herbs

Gin & Bellinis

Malfy Lemon G&T 6.5 Malfy Orange G&T 6.5
Beefeater Pink G&T 6.5 Aperol Spritz 6.5
Campari & Soda 5 Negroni 7.5 Bellinis 7

Starters

Great for sharing!

Courgette, Pea & Mint Soup 4.5

Cornish/Brixham Mussels 6.5 / 12.5
Steamed in Marsala wine, fennel, shallots & cream

Baked Scallops 8.5
Scallops baked in their shell with garlic butter,
breadcrumbs, crispy onions & parsley

Calamari 6.5
Deep fried calamari with a harissa aioli

Arancini 5
Deep fried risotto with truffle pecorino & spicy aioli

King Prawns 7.5

King prawns baked in garlic
butter & chilli

Beef & Pork Meatballs 6
Beef, pork & fennel meatballs

Fritto Misto 7
Fried mix fish with a garlic aioli

Burratina 6.5
Fresh mozzarella & double cream cheese with roasted
Romano red pepper & drizzled with honey

Steaks & Grills

All our steaks are 28 day aged & served with
hand cut triple cooked chips and a choice of sauce:

Béarnaise sauce / peppercorn sauce / garlic red wine jus
/ Marsala wine & portobello mushroom

Sirloin 10oz 19.5 Fillet 7oz 23.5

Burger 10.5
Italian herb beef burger with quicke's cheddar cheese,
lettuce, tomato relish & hand cut triple cooked chips

Half a Char-grilled Chicken 13.5
With rosemary roasted potatoes, apple slaw & spicy aioli

Half a Lobster 22.5
Grilled lobster with hand cut triple cooked chips
& your choice of thermidor sauce or garlic butter

Lunch & Early Dinner

Served 12pm to 7pm, Monday to Friday

2 courses 12 3 courses 15

Courgette, pea & mint soup
Arancini with truffle pecorino
Spinach, bacon & gorgonzola salad
Beef, pork & fennel meatballs

Chicken Cacciatore
Mussels, Marsala wine & cream
Spinach, cavolo nero, leek & pea risotto
Avacado Chicken salad
Tribeca pizza
Pappardelle bolognese

Lemon posset
Sticky toffee pudding
Espresso

Pasta

Dorset Clam Vongole 12.5
Clam linguine vongole
with a chilli gremolata

Strozzapreti Ham Hock 11
With ham hock, smoked pancetta, leek,
sundried tomato & cream.
Aqua's posh carbonara!

Wild Boar Ragu 11
Classic Tuscan wild boar ragu
with pappardelle

Lobster Linguine 19
Lobster with a pomodoro, sundried
tomatoes & mascarpone linguine

Linguine Gamberoni 12
Tossed with king prawns in a rich tomato
ragu with a hint of chilli

Gluten free pasta available

Meat & Fish

Roast Cod 14
Pan fried cod with a creamy leek dauphinoise potato,
sautéed spinach with a lemon cream sauce

Seabass 14
Chilli, rosemary & Sicilian lemon dressing, tomato & zucchini risotto

Venetian Fish Stew 14
Fruits of the sea with a rich shellfish tomato sauce

Smoked Haddock Risotto 12
Smoked haddock, spinach & pea risotto with creamy mascarpone

Pork Cheeks 13
8 hour braised pork cheeks with mash potato, black
pudding fritter & red wine jus

Rack of Lamb 18
Herb-crusted rack of lamb with buttered cavolo nero
& green beans with a red wine jus

Farcito 12
Italian crumbed chicken stuffed with mozzarella & green pesto
served with crispy onion & herb-buttered garlic spaghetti

Sides all at 2.5

Sautéed Potatoes
Roasted with rosemary & rock salt
Polenta Chips
Served with parmesan, rosemary & rock salt

Courgette Fritti
Served with parmesan, lemon & rock salt

Cavolo Nero, Leek & Peas
Served with garlic & olive oil

Rocket Salad
Served with a parmesan & balsamic glaze

Hand Cut Triple Cooked Chips

Truffle Chips
With truffle parmesan

Dauphinoise Potatoes
Rich, creamy, layered potatoes

Garlic Spinach
Wilted with garlic butter

Salads, Vegan & Vegetarian

Aqua Salad 10.5
Barrell aged feta, radish, plum tomatoes, sundried
tomatoes, portobello mushrooms mixed with spinach
& rocket leaves dressed with pesto

Tuna 13.5
Seared tuna dressed with chilli & lemon, on a bed
of mixed leaf, green beans, plum tomatoes, olives,
soft boiled egg & roasted artichoke

Baked Portobello Mushroom 10
With cavolo nero, walnuts & raisins,
topped with pangratato

Green Risotto 10
Spinach, cavolo nero, leek & pea risotto

Fish Cakes 11.5
Smoked haddock, salmon & mature cheddar
fish cakes with sundried tomatoes, chilli
& mixed leafsalad with Aqua dressing

Avocado Chicken 10.5
Grilled marinated chicken with sweet cured
bacon, chicory & endive, avocado & pine nuts
in a lemon olive oil

Sourdough Pizzas

Our pizzas are hand-stretched, 12 inch stone baked, thin crust using authentic sourdough

Aqua Margherita 7
Fior di latte, San Marzano tomato sauce & basil

Carne 11
Fior di latte, San Marzano tomato sauce, Tuscan
salami, homemade meatball, red onion & red chilli

Aqua Bianco 9.5
White pizza with fior di latte, fig, mascarpone,
roasted artichokes & spinach

Prosciutto San Daniele 10
Fior di latte, San Marzano tomato sauce, prosciutto, rocket & parmesan

Black Olive & Feta 9
Fior di latte, San Marzano tomato sauce, black olives,
feta, roasted Romano peppers & balsamic onions

Tribeca 10
Fior di latte, san Marzano tomato, chicken,
N'duja, chilli, red onion, portobello mushrooms,
rocket & parmesan

Piemonte 9
Fior di latte, San Marzano tomato, Truffle pecorino,
truffle, parmesan, portobello mushroom & rocket

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Aqua Cocktails all at 7

Raspberry Daiquiri
Havana 3yr old, lime juice & raspberry puree

Punch
Lambs spiced rum, orange liquor,
pineapple & pomegranate,
long & refreshing

Italian Garden
Fresh mint & lime with Plymouth gin,
St Germain elderflower liqueur
& apple juice

Cosmopolitan
Absolut citron vodka, Cointreau,
lime juice & cranberry juice

Italian Pornstar Martini
Vanilla vodka, passion fruit liquor & prosecco

Mojito
Limes, fresh mint, demerara sugar
& Havana 3 year old rum

Espresso Martini
Absolut vodka, Kahlua, espresso coffee

Aqua Bloody Mary
Aqua spice mix, tomato juice, Absolut vodka

Salted Caramel Espresso Martini
Salted Caramel, Absolut vodka, Kahlua,
espresso coffee

Bramble Twist
Beefeater pink gin, St Germain,
prosecco & tonic

Pink Gin Fizz
Fresh grapefruit, beefeater pink gin
& lemonade

Naughty But Nice
Disaronno Amaretto, peach schnapps,
baileys & cream

Amaretto Sour
Disaronno amaretto, lemon juice & egg white

Red Wines

Aglanico del Vulture, Regio Cantina, Basilicata, Italy
Rich, smooth and outstanding quality for the price. If you like Malbec, try this
35 bottle

Primitivo, Contrade, Puglia, Italy
Dark brooding character from Southern Italy. Also known as Zinfandel in USA
6.75 | 14 | 27

Shiraz Lazio Siroe, Fontana Candida, Italy
Shiraz with great structure and oomph, from just outside Rome
6.5 | 13.5 | 26

Pinot Noir, Amodo, Provincia di Pavia, Italy
Light bodied and perfect with richer seafood or poultry
6.25 | 13 | 25

Chianti Riserva, Antica Cinta Piccini, Italy
Quality, medium bodied Sangiovese from arguably
Italy's most prestigious red wine region
6 | 12.5 | 24

Cannonau, Carignano, Bovale Sardo, Passo
Sardo Vino Rosso, Isola dei Nuragi, Italy
A rich fruit driven wine from a lesser known Italian region. Something different
6 | 12.5 | 24

Nero d'Avola, Molino a Vento, Organic Siciliane, Italy
Sicily's social red wine. Perfect with rich flavours in lamb and beef
5.75 | 12 | 23

Malbec, Arido, Mendoza, Argentina
A delicate & fruit-forward expression of this very fashionable grape
5.5 | 11.5 | 22

Merlot, Altoritas, Central Valley, Chile
Classic Chilean Merlot that we all love. Rich dark fruit
5 | 10.5 | 20

Montepulciano d'Abruzzo, Parini, Italy
Medium bodied, easygoing with food or without
4.75 | 10 | 19

Sangiovese blend, Castalbello Rosso, Italy
One of the many fun ingredients of a Mediterranean diet
4.5 | 9.5 | 18

175ml / 1/2 bottle carafe / bottle

White Wines

Chardonnay 'Grand Cru', Rapitalà, Sicily
A great alternative to a white Burgundy, enriched with oak
12 | 24.5 | 48

Cortese, Gavi di Gavi, Enrico Serafino, Italy
A richer mouthfeel, but with the best elements of a crisp white.
A superb option for a mix of tastes
8.75 | 18 | 35

Greco di Tufo, Rocco del Dragone Tre Fiore, Italy
From the Campania region (near the Amalfi coast), and a hidden gem!
7 | 14.5 | 28

Sauvignon Blanc, Marlborough, Vidal, New Zealand
A modern classic from New Zealand's premier
Sauvignon Blanc growing region
7 | 14.5 | 28

Albariño, Pulpo, Rías Baixas, Pagos del Rey, Spain
On-trend and seafood friendly, from North-Western Spain
6.75 | 14 | 27

Soave Classico, Bolla, Italy
A classic and a fantastic upgrade for Pinot Grigio fans
6.25 | 13 | 25

Grillo, Molino a Vento, Organic, Sicilia, Italy
Richer in flavour, a vibrant Sicilian that loves seafood
6 | 12.5 | 24

Verdicchio dei Castelli di Jesi Classico, Filaretto, Italy
Very sippable and crisp. A refreshing alternative to Pinot Grigio
5.75 | 12 | 23

Chardonnay, Corte Vigna, Italy
Juicy unoaked Chardonnay with crisp peach and nectarine flavours
5.5 | 11.5 | 22

Pinot Grigio delle Venezie, Antonio Rubini, Italy
A light, bright version of that well-known style
5 | 10.5 | 20

Trebbiano Castalbello Bianco, Italy
Clean, dry and very easy to drink
4.5 | 9.5 | 18

175ml / 1/2 bottle carafe / bottle

Mocktails all at 4

(non alcoholic)

Bambini Bellini
Cranberry juice, fresh lime & peach purée
topped with lemonade

Sorrento Sunset
Orange juice, cranberry juice, bitter lemon
& a dash of grenadine

Virgin Mojito
Limes, fresh mint & ginger ale

Beer & Cider

Peroni Draught
pint 4.9 / 2.5 half

Anchor Steam
Lager/Ale
4.5 355ml bottle

Peroni
3.7 330ml bottle

Goose Island IPA
4.5 355ml bottle

Peroni Gluten Free
4 330ml bottle

Heineken Alcohol Free
4 330ml bottle

Peroni Ambra
- Italian Cocktail
5.5 270ml

Mela Rossa Italian
Craft Cider
3.8 300ml bottle

Bath Gem Ale
4.7 500ml bottle

Thatchers West
Country Cider
4.7 500ml

Menabrea Amber
4 330ml bottle

Soft Drinks

Acqua Pana
Still Water
4.3

Coke Zero /
Diet Coke / Sprite
2.6 bottle

San Pellegrino
Sparkling Water
4.3

Coca Cola
3

San Pellegrino
Aranciata
2.8

Fresh
Orange juice
2.5

San Pellegrino
Limonata
2.8

Cranberry juice
2.5

Luscombe Hot
Ginger Beer
2.8

Apple juice
2.5

Luscombe Wild
Elderflower bubbly
2.8

Grapefruit juice
2.5

Pomegranate
juice
2.5

2 for 1 Bellini Time

All Bellinis are 7
from noon to 7pm every day

Classic Bellini
White peach purée & Prosecco

Riverside Bellini
Raspberry purée, Chambord & Prosecco

Morello Bellini
Morello cherry purée & Prosecco

Rosé Wines

Pinot Grigio Rosé delle Venezie,
Parini, Veneto, Italy
Drier style of wine that shows off Pinot Grigio in a different light
5.5 | 11.5 | 22

Zinfandel Rosé, Vita, Puglia, Italy
Southern Italian version of strawberries
and cream
4.5 | 9.5 | 18

175ml / 1/2 bottle carafe / bottle

Sparkling

Champagne, Taittinger Brut Réserve, France
Luxurious sparkler from a top quality
family-owned Champagne house
9.5 | 55

Prosecco Extra Dry, Il Baco da Seta, Italy
Italian festive fizz that needs no occasion
4.5 | 26

125ml / bottle