



Italian Inspired Cuisine Fort Lauderdale Intracoastal

701 Bayshore Drive
(954) 999-3750
AquaWaterfrontBistro.net

APPETIZERS

SHARING IS CARING
Feel Free To Share

MUFFULATTA

A New Orleans classic upgrade served with Roman flatbread. 8.

HUMMUS

Served with Naan bread. 14.

CARPACCIO

Sliced Filet Mignon, Arugula, shaved parmesan, and capers with lemon dressing. 17.

SHRIMP COCKTAIL

Argentinian Shrimp, with red sauce 18.

CAPRESE

Tomatoes, burrata, fresh basil, EVOO, Balsamic reduction. 15.

CHEESEPLATE

Assorted cheese and fruit plate. 16.

SOUPS

Made Fresh Daily
Please Ask your Server
For Today's Selections

SALADS

ROMAINE LETTUCE

Add Chicken 4.
Add Shrimp 2. Each

SAN TORINI

Feta, Ham, Chicken baked and sliced over traditional Greek salad 17.

TUNA SALAD

Tomatoes, Pickled onions, cucumbers, croutons, romaine red wine vinaigrette. 16.

ITALIAN CHEF

Ham, Soppressata, Provolone, Burrata, tomatoes, Artichoke hearts, olives, Italian vinaigrette 17.

TRADITIONAL CAESAR

Shaved parm, romaine, croutons, dressing 12.

ARUGULA SALAD

With shaved parm, sun dried tomatoes in a lemon vinaigrette. 15.

BEET & GOAT CHEESE

Arugula, candied pecans in balsamic dressing. 15.

HOUSE SALAD

Tomatoes, cucumbers, onions, croutons, house balsamic dressing 10.



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GOURMET SANDWICHES

1. HOT ROAST BEEF

House made with Fresh Mozzarella, hot cherry peppers and Au Jus on Italian bread. 19.

2. CHICKEN PARMESAN

Fresh mozzarella, Basil, house gravy, on Italian bread. 17.

3. CHICKEN VODKA PARMESAN

Pesto, vodka sauce, fresh mozzarella on Italian bread. 18.

4. CHICKEN CUTLET

Lettuce, tomato, mayo on Italian bread. 17.

5. BEST MEATBALL PARM ON THE WATER

Homemade. 18.

6. MEATBALL VODKA PARMESAN

19.

7. GRILLED CHICKEN RABE

Chicken, broccoli rabe, Provolone, hot cherry peppers on Italian bread. 18.

8. THE ITALIAN

Hot Soppressata, Capicola, Prosciutto, Provolone, Roasted peppers, lettuce, onion, red wine vinaigrette on Italian bread. 18.

9. MUFFULATTA

New Orleans classic with Soppressata, capicola, prosciutto, provolone red wine vinaigrette and muffuletta on Italian bread. 19.

10. TURKEY & CHEESE

Cracked pepper turkey, Cheddar, LTO, V.O, mayo on Roman flat bread 18.

11. PROSCIUTTO & CHEESE

Burrata, roasted peppers, arugula, EVOO, balsamic reduction on Roman flat bread. 18.

12. HOT SOPPRESSATA

Roasted peppers, arugula, burrata, EVOO, balsamic reduction on Roman flat bread. 18.

13. THE HORSEY

Roast beef, cheddar, LTO, horsey sauce on Italian bread. 18.

14. THE TUNA

Tuna fish salad, LTO, red wine vinaigrette on Italian bread 18.

15. ITALIAN TUNA

Tuna fish salad, hot cherry peppers, arugula, tomatoes, onions, balsamic vinegar on Italian bread 18

16. GRILLED CHICKEN SANDWICH

Lettuce, Tomatoes, Onions, Mayo on Roman flat bread 17.

17. BRIE & FIG JAM

Pistachio cream, Prosciutto, Arugula, Jalapeno honey on Roman flat bread 18.

18. CRACK PEPPER TURKEY

Pistachio cream, Fig jam, Arugula, Brie, Jalapeno honey on Roman flat bread. 18.

19. CAPRESE

Tomatoes, Burrata, pesto, EVOO, balsamic reduction, S&P, Roman flat bread, 18.

**See our Lunch Menu for
Half-Sandwich Specials**



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LUNCH MENU

WEEKDAY SPECIAL
M-F 11am-3pm
HALF SANDWICH
WITH SMALL SALAD
17.50

SALADS

GREEK SALAD

Tomatoes, olives,
cucumbers, pickled onions
feta cheese 12.

CAESAR

Traditional Caesar Romaine,
dressing, croutons, shaved
cheese 10.

ARUGULA SALAD

Shaved cheese, sun dried
tomatoes, lemon vinaigrette
10.

BEET & GOAT CHEESE

Arugula, candied pecans,
balsamic dressing. 12.

TUNA HOUSE SALAD

Tomatoes, cucumbers,
onions, croutons, house
dressing 11.

DRESSINGS:

Red wine vinaigrette
Balsamic vinaigrette
Lemon vinaigrette
Ranch
Bleu Cheese
Greek
Lemon yogurt

GOURMET HALF-SANDWICHES

GRILLED CHICKEN RABE

Broccoli rabe, Provolone, cherry peppers. 11.

CHICKEN CUTLET Lettuce, tomato, onion on mayo 10.

CHICKEN CLUB CUTLET BLT Cheddar, BLT, mayo 11.

HOT ROAST BEEF

Fresh mozzarella, hot cherry peppers, Au jus. 11.

JALAPENO HOT HONEY CUTLET

Prosciutto, burrata, arugula, hot jalapeno honey. 11.

TURKEY & CHEDDAR

Cracked pepper turkey, LTO, red wine vinaigrette, mayo. 11

PROSCIUTTO & BURRATA

Roasted peppers, arugula, EVOO, balsamic reduction. 11.

HOT SOPPRESSATA

Roasted peppers, arugula, burrata, EVOO, balsamic reduction.
11.

THE HORSEY Roast beef, cheddar, LTO, horsey sauce. 11.

THE TUNA Tuna salad, LTO, red wine vinaigrette 10.

ITALIAN TUNA

With hot cherry peppers, arugula, T,O, balsamic vinegar 11.

GRILLED CHICKEN SANDWICH LTO on mayo 11.

BRIE & FIG JAM

Pistachio crème, fig jam, brie, prosciutto, arugula, 11.

CRACKED TURKEY

Pistachio cream, fig jam, arugula, brie, hot jalapeno honey. 11.

CAPRESE

Tomatoes, pistachio pesto, burrata, EVOO, balsamic reduction,
S&P, 11.



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BRUNCH MENU

Served Saturday & Sunday 11am – 3pm

TWO EGGS

With Bacon or Ham and grain toast, home fries. 15.

CROSSAINT

With Bacon or Ham and Egg and cheddar. 10.

LOX CREAM CHEESE

Scrambled eggs with home fries and grain toast. 17.

VEGGIE OMLETTE

Mushrooms ,peppers, onions with home fries. 14.

EGGS BENEDICT

Poached eggs, Capicola, Hollandaise on English muffin Home fries 16.

LOX EGGS BENEDICT

Poached eggs, Lox, Hollandaise, Pickled onions on English muffin home fries. 18.

LOX PLATE

Smoked salmon, tomato, onions, capers, cream cheese. Plain or Everything on Bagel. 19.

TRADITIONAL FRENCH TOAST

Topped with fresh fruit, Crushed candied pecans whipped cream and powdered sugar. 16.

STEAK AND EGGS

Filet Mignon, 2 eggs and toast 22.

AVACADO TOAST

One Slice 7. Two slices 12.

YOGURT

With Fresh Fruit & Granola 14.

SIDE FRUIT 6.

PANCAKE SPECIAL

Please see your server.



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PASTAS

CACIO E PEPE GAMBERI BROCCOLI RABE

Classic Italian pasta with Linguini, Broccoli Rabe, Shrimp and Pecorino Romano. 32.

LOBSTER RAVIOLI Medium spice pink sauce with peas, mushrooms, fresh basil, Pecorino Romano. 34.

PENNE BOLOGNESE Traditional Bolognese with Pecorino Romano and fresh basil. 28.

LINGUINI PISTACHIO PESTO Topped with shaved parmesan. 24.

LINGUINI & MEATBALLS
With Burrata, shaved parmesan. 22.

LINGUINI & VODKA MEATBALLS 26.

PENNE VODKA 24.

CHICKEN PARMESAN OVER PASTA 25.

CHILDRENS MENU

PENNE MARINARA 9.

PENNE BUTTER SAUCE 9.

HAM & CHEESE SANDWICH 9.

DINNER ENTREES

Served After 3pm

FRESH SALMON

Baked and served with rice and vegetable 29.

FILET MIGNON

Peppercorn sauce side served with mashed and vegetable 32.

LAMB CHOPS

Served medium-rare with pepper mint jelly, Sweet potato and vegetable 36.

CHICKEN THIGHS

Boneless marinated Chicken marinated in Lemon garlic oil, fresh herbs and baked. Served with sweet potato and vegetable. 28.

SIDES

RICE 4.

MASHED POTATO 4.

SWEET POTATO 4.

VEGETABLE OF THE DAY 4.

BROCCOLI RABE 5.

DESSERTS

PREMIUM ITALIAN GELATO 12.

**Ask for Server for Freshly Made Dessert
Specials**