

Aqua Pazza

135 Richmond St 02109-1414 · +18573503105 · Updated: Jan 14, 2026

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CAVIAR SERVICE 1

Caviar Service

30g served with polenta bilinis and pickled red onions

AVAILABLE OPTIONS

Osetra Gold: \$159.99

Osetra Royal: \$219.99

ANTIPASTO / APPETIZER 12

Caesar

\$13.99

Baby Romaine / Mascarpone / Lemon / Ricotta Balls

Insalata Mista

\$13.99

Passion Fruit Purée / Roasted Pears Parmigiano / Cheese Crostini / Spicy Pecans

Traditional Meatballs

\$18.99

Certified Angus Beef / Pomodoro / Whipped Ricotta

Burrata

\$21.99

Homemade Tomato Jam / Balsamic / Pistachjio

Cacio e Pepe with Arnacini

\$18.99

Breaded Rice Ball / Black Pepper / Pecorino

Shrimp Scampi

\$23.99

Lemon / Cherry Tomatoes / Sformatino di Patate

Grilled Octopus Positano Style

\$20.99

Eggplant Caponata / Burrata

Zucchini Flowers & Chips

\$20.99

Goat Cheese / Lemon / Truffle Honey (seasonal)

Dry Aged Beef Carpaccio

\$22.99

Baby Kale / Parmigiano / Truffle Essence

Eggplant Parmigiana

\$18.99

Layered Eggplant / Fior di Latte / Pomodoro / Basil

Calamari & Fritto Misto

\$22.99

Calamari / Scallops / Shrimp / Pickled Jalapeno / Fried Onion Strings / Tartar Dip

Charcuterie

\$23.99

Mortadella / Sopressata / Parma Prosciutto / Italian Cheeses

RAW / CRUDO 8

Oysters

Blood Orange Mignonette / Horseradish / Cocktail Sauce

Jumbo Shrimp Cocktail

\$10.99

Salmon Crudo

\$18.99

Lemon Basil Puree | Pickled Scallions Ginger Vinaigrette

Tuna Crudo

\$19.99

Truffle Mascarpone / Potato Stick / Shaved Black Truffle

Kampachi Tartare

\$23.99

Avocado / Jalapeño / Cilantro / Spoonbill Caviar / Yuzu Ponzu

Alaskan King Crab

Hot or Cold

1/2 Aquapazza Seafood Tower

12 Oysters / 2 Shrimp Cocktail / 1/4 Chicken Lobster / Alaskan King Crab

Aquapazza Seafood Tower

24 Oysters / 4 Shrimp Cocktail / 1/2 Chicken Lobster / Alaskan King Crab

PRIMI / PASTA 9

Homemade Spaghetti & Meatballs

\$27.99

San Marzano Tomato / Basil / Garlic / Grana / Meatballs

DePasquale's Famous Manicotti

\$26.99

Fresh Ricotta / Parmigiano / Bufala Mozzarella / Collino Tomato / Basil

Cacio e Pepe

\$26.99

Black Pepper Fettuccine / Pecorino

Nerano (Zucchini Pasta)

\$26.99

Zucchini / Provolone del Monaco / Parmigiano

Lobster Pillows

\$31.99

Ravioli / Mediterranean Fish Fumet

Gnocchi

\$28.99

Brown Butter / Potato / Chives / Smoked Pancetta

Homemade Spaghetti Vongole

\$31.99

Chitarrine / Manilla Clams / White Wine / Garlic

Pappardelle al Cinghiale

\$31.99

Wild Boar / Red Wine / Porcini Mushrooms

Risotto of the Day

Chef's Daily Selection

SECONDI 10

Wagyu Burger	\$28.99
Black Truffle Aioli / Guanciale / Red Onion Jam	
Chicken Parmigiana	\$31.99
A North End Classic	
7-Spice Brick Chicken	\$34.99
7 Spice Marinated Half Chicken, Roasted "Under the Brick", Swiss Chard stuffed with Truffle Potatoes	
Salmon	\$35.99
Pink Peppercorn / Pear / Topped with Romesco	
Orata	\$42.99
Whole Boneless Fish / Vin Blanc / Artichokes	
Veal Chop Milanese	\$56.99
Bone In / Arugula / Lemon / Grana Padana	
Certified Angus 12oz Prime Filet Mignon	\$63.99
Wild Mushroom Demi / Bone Marrow	
Braised Beef Short Ribs	\$39.99
Creamy Parmigiano Polenta / Roasted Chestnuts / Red Wine Reduction / Sweet Italian Glaze	
Whole Seasonal Fish (Carved Tableside)	
Dover Sole / Orata / Branzino / Snapper	
Aqua Pazza (Catch of the Day)	
Mussels / Clams / White Wine / Garlic / Roasted Potatoes	

CONTORNI 6

Italian Fries	\$12.99
Shishito Peppers	\$12.99
Bonito / Smoked Salt	
Baby Brussels Sprouts	\$14.99
Pancetta / Sweet Black Balsamic	
Double Mashed Potatoes	\$12.99
Broccoli Rabe	\$14.99
Crispy Shallots / Mascarpone / Lemon	
Wild Mushrooms	\$13.99
Fresh Herbs / Shallots / Sesame	

I DOLCI 5

Key Lime Pie	\$14.00
Tart, sweet, classic with graham cracker crust	

Chocolate Mousse	\$13.00
Dark chocolate with whipped cream	
Mixed Berries	\$13.00
Mint, honey, limoncello topped with Lemon Sorbetto	
Cannoli Siciliano	\$12.00
Whipped ricotta & chocolate chips	
Deconstructed Tiramisú	\$14.00
Sponge cake soaked in coffee liquor & mascarpone cream	

LIQUORE CAFFE CALDO 4

Italian Coffee	\$15.00
amaretto, kahlua, coffee, whipped cream	
Roman Coffee	\$13.00
sambuca, coffee, whipped cream	
Sicilian Coffee	\$13.00
amaretto, coffee, whipped cream	
Caffe Nocciola	\$13.00
hazelnut, coffee, whipped cream	

AQUAPAZZA COCKTAILS 7

Espresso Martini	\$19.00
Skyy Vanilla / Kahlua / Baileys / Frangelico / Disaronno / Espresso	
Aperol Spritz	\$15.00
Aperol / Prosecco	
Margarita di Palma	\$17.00
Tortilla Silver / Cointreau / Pama / OJ / Lime	
Bellini	\$15.00
Combiar Peach / Prosecco / OJ	
Old Fashioned	\$16.00
Rock & Rye / Agave / Bitters / Orange / Cherry	
Negroni della Casa	\$17.00
Barr Hill Gin / Campari / Antica Carpana / Prosecco	
Aqua Cosmo	\$17.00
Skyy Citrus / Cointreau / Lime Juice / Cranberry	

BEER 9

Stella	\$7.00
Peroni	\$7.00
Bud Light	\$7.00
Corona	\$7.00
Heineken	\$7.00
Sam Seasonal	\$7.00
Down East Cider	\$7.00
Allagash	\$7.00
Cloud Candy IPA	\$7.00

CORDIALS 28

Barr Hill Gin	\$13.00
Rock Rye Whiskey	\$12.00
Skyy Citron	\$12.00
Skyy Orange	\$12.00
Patron XO	\$13.00
Fireball	\$12.00
Camapri	\$11.00
Apperol	\$11.00
Molinari	\$12.00
Banfi Grappa	\$12.00
Jack Honey	\$11.00
Romana Black	\$12.00
Gran Marnier	\$12.00
Disaronno	\$11.00
Khalua	\$11.00
Frangelico	\$11.00
Baileys	\$11.00
Chambord	\$11.00

Limoncello	\$10.00
Goslings	\$12.00
Strega	\$10.00
Galiano	\$10.00
Cynar	\$10.00
Lillet	\$11.00
Drambui	\$11.00
Tia Maria	\$11.00
Malibu	\$11.00
B & B	\$12.00

AMARO 4

Amaro Nonino, Nonino	\$14.00
Averna	\$11.00
Montenegro	\$12.00
Fernet	\$12.00

DESSERT WINE 1

Moscato d'Asti "La Serra," Marchesi di Grassi, Piemonte 375ml	AVAILABLE OPTIONS
	\$14.00
	\$28.00

PORTS 3

10 Yr Taylor Fladgate Tawny	\$13.00
20 Yr Taylor Fladgate Tawny	\$17.00
30 Yr Taylor Fladgate Tawny	\$22.00

SPARKLERS 7

N.V. Prosecco, Gambino, Italy	AVAILABLE OPTIONS
	\$13.00
	\$52.00

N.V. Brut, Ferrari, Trentino	AVAILABLE OPTIONS
	\$18.00
	\$72.00
N.V. Veuve Clicquot Brut "Yellow Label," Champagne	\$122.00
N.V. Veuve Clicquot Brut "Rose," Champagne	\$142.00
N.V. Moët & Chandon "Imperial," Champagne	\$107.00
2012 Dom Perignon, Champagne	\$395.00
2009 Cristal, Louis Roederer, Champagne	\$500.00

ROSÉ ¹

2018 Mollinara/Merlot "Bertarose," Bertani, Toscana	AVAILABLE OPTIONS
	\$14.00
	\$56.00

WHITE ¹⁵

2020 Gavi, Beni di Batasiolo Piemonte	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2021 Chardonnay, Tormaresca, Puglia	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2021 Pinot Grigio, Villa Marchesi, Friuli	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2020 Sauvignon Blanc "Terre al Monte," Rivera, Puglia	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2020 Falanghina, Masseria Farattasi, Campania	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2020 Riesling, Firestone, Central Coast	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2021 Trebbiano d'Abruzzo "Dama," Marramiero, Abruzzo	\$48.00
2020 Pinot Gris, Ponzi, Willamette Valley, Oregon	\$48.00
2020 Verdicchio dei Castelli di Jesi, Bucci, Marche	\$57.00
2020 Pinot Grigio, Jermann, Friuli	\$79.00

2019 Chardonnay, Jordan, Russian River, Sonoma Valley	\$86.00
2019 Muller Thurgau, Pojer y Sandri, Trentino	\$48.00
2021 Kerner, Novacella, Alto Adige	\$48.00
2020 Fiano di Avellino "Bechar," Antonio Caggiano, Campania	\$69.00
2020 Sauvignon Blanc, Cakebread Cellars, Napa Valley	\$79.00

RED 16

2019 Cabernet Sauvignon, Tuck Beckstoffer, Red Hills	AVAILABLE OPTIONS
	\$14.00
	\$56.00
2018 Sangiovese "Il Nero di Casanova," La Spinetta, Toscana	AVAILABLE OPTIONS
	\$15.00
	\$60.00
2020 Rosso di Montalcino, Carparzo, Toscana	AVAILABLE OPTIONS
	\$14.00
	\$56.00
2018 Chianti, Grati, Toscana	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2019 Montepulciano d'Abruzzo "Aida," Marchesi de Cordano, Abruzzo	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2019 Pinot Noir, Bottega Vinaia, Trentino	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2020 Merlot, Monte Luce, Veneto	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2019 Primitivo, "Kalema", Fabiana, Salento, Puglia	\$48.00
2019 Rosso Veronese "Alanera," Zenato, Veneto	\$52.00
2015 Motepulciano di Abruzzo "Trinita", Marchesi de Cordano	\$72.00
2019 Sangiovese/Cabernet Sauvignon/Merlot "Tre," Brancaia, Toscana	\$54.00
2018 Vino Nobile di Montepulciano, Dei, Toscana	\$69.00
2019 Nebbiolo Langhe, Campe' Della Spinetta, Langhe	\$79.00
2018 Pinot Noir "Thea's Selection," Lemelson, Willamette Valley	\$78.00

2017 Barolo, Mauro Molino, Piemonte \$84.00

2018 Chianti Classico Riserva, Volpaia, Toscana \$96.00

FROM THE VAULT - WHITE 7

2019 Chardonnay, Jordan, Russian River \$86.00

2020 Chardonnay, Far Niente, Napa Valley \$157.00

2019 Chardonnay "Rojjs Bass," Gaja, Piemonte \$197.00

2018 Chardonnay "Gaia Rey," Gaja, Piemonte \$545.00

2018 Sauvignon Blanc "Alteni di Brassica," Gaja, Piemonte \$262.00

2020 Gavi di Gavi "Black Label," La Scolca, Piemonte \$117.00

2020 "Vista Mare," Ca' Marcanda, Gaja, Toscana \$157.00

FROM THE VAULT - AMERICAN REDS 17

2019 Zinfandel/Cabernet Sauvignon/Syrah, The Prisoner, Napa Valley \$98.00

2017 Meritage, Trilogy, Floral Springs, Oakville \$149.00

2018 Meritage, Opus One, Napa Valley \$696.00

2017 Petite Syrah, Stags Leap Winery, Napa Valley \$107.00

2019 Merlot, Duckhorn Vineyards, Napa Valley \$99.00

2019 Merlot "Three Palms," Duckhorn Vineyards, Calistoga, Napa Valley \$225.00

2019 Pinot Noir "Flowers," Sonoma Coast \$96.00

2019 Pinot Noir "Dundee Hills," Domaine Drouhin, Willamette Valley \$112.00

2018 Pinot Noir, Hazel, Russian River, Valley \$123.00

2017 Cabernet Sauvignon, Neyers, Napa Valley \$99.00

2017 Cabernet Sauvignon, Jordan Winery, Alexander Valley \$138.00

2014 Cabernet Sauvignon, Jordan Winery, Alexander Valley \$274.00

2016 Cabernet Sauvignon, Silver Oak, Alexander Valley \$190.00

2020 Cabernet Sauvignon, Caymus, Napa Valley \$189.00

2016 Cabernet Sauvignon "CCS," Schrader, Napa Valley \$1,150.00

2016 Cabernet Sauvignon "RBS," Schrader, Napa Valley \$1,025.00

1998 Cabernet Sauvignon, Quilceda Creek, Columbia Valley \$600.00

2016 Amarone della Valpolicella Classico, Tenuta San't Antonio, Veneto	\$122.00
2018 Amarone della Valpolicella Classico,"Cielo" Centenero, Veneto	\$94.00
2017 Amarone della Valpolicella Classico, Zenato, Veneto	\$225.00
2012 Amarone della Valpolicella Classico, Bertani, Veneto	\$262.00
2015 Nebbiolo "Tre Vigne," Gattinara, Travaglini Piemonte	\$127.00
2018 Barolo "Castiglione," Vietti, Piemonte	\$132.00
2017 Barolo "Pisapola," Ascheri, Piemonte	\$109.00
2012 Barolo Riserva, Beni di Batasiolo, Piemonte	\$197.00
2017 Barolo "DaGromis," Gaja, Piemonte	\$242.00
2017 Barolo "Sperss," Gaja, Piemonte	\$750.00
2017 Barbaresco, Beni di Batasiolo, Piemonte	\$98.00
2018 Barbaresco "Vigneto Marcarini," Pertinace, Piemonte	\$143.00
2006 Barbaresco "Vigneto Staderi," La Spinetta, Piemonte	\$520.00
2007 Barbaresco "Vigneto Staderi," La Spinetta, Piemonte	\$485.00
2017 Barbaresco "Costa Russi," Gaja, Piemonte	\$1,050.00
2012 Brunello di Montalcino, Canneta, Toscana	\$99.00
2017 Brunello di Montalcino, Castiglion del Bosco, Toscana	\$113.00
2017 Brunello di Montalcino "Campo Giovanni," San Felice, Toscana	\$147.00
2016 Brunello di Montalcino Riserva, Tenuta Caparzo, Toscana	\$222.00
2015 Chianti Classico Grand Selezione "Il Grigio," San Felice, Toscana	\$117.00
2019 Chianti Classico Riserva "Marchese," Antinori, Toscana	\$112.00
2015 Sangiovese/Cabernet Sauvignon "Campaccio," Terrabianca, Toscana	\$157.00
2020 Merlot/Syrah/Sangiovese "Promis," Ca' Marcanda, Gaja, Toscana	\$139.00
2021 "Guidalberto," Tenuta San Guido, Toscana	\$165.00
2017 Cabernet/Merlot/Syrah "Il Borro," Toscana	\$180.00
2019 "Tignanello," Antinori, Toscana	\$312.00
2014 "Tignanello," Antinori, Toscana	\$1,020.00
2019 "Sassicaia," Tenuta San Guido, Toscana	\$875.00

2019 "Ornellaia," Tenuta dell Ornellaia, Bolgheri

\$615.00

1998 Merlot "Disiderio," Avignonese, Toscana

\$550.00