

Breakfast Menu

Available from 6:00 am - 11:00 am, dial extension 6890.

Fresh Fruit and Juices

Freshly Squeezed Florida Orange and Grapefruit Juices, Apple, Tomato, V8, Pineapple, Cranberry \$6.50

Glazed Florida Grapefruit with Orange Blossom Honey and Seasonal Berry Compote \$8.50

Sliced Fruit Plate; Seasonal Fruit with Citrus Yogurt Dressing and Banana Nut Bread \$16.00

Market Berries with Cinnamon Whipped Cream \$13.00

Grains and Cereals

*Selection of Frosted Flakes, Shredded Wheat, Cornflakes, Rice Krispies, Raisin Bran or All Bran \$8.00
with Sliced Banana \$10.00 with Seasonal Berries \$12.00*

Irish Oatmeal with Warm Banana Brûlée \$10.00

Acqualina Favorites

*Our Market Omelet: Three Farm Fresh Eggs with Hash Browns
(Select 3) Ham, Bacon, Onions, Peppers, Mushrooms, American Cheese, Cheddar Cheese or Swiss Cheese, and
choice of (Select 1): Ham or Apple Smoked Bacon with Toast, Butter, Jam Preserves and Honey \$26.00*

Belgium Waffle with Fresh Berries, Vermont Maple Syrup and Soft Whipped Cinnamon Cream \$17.00

*Griddled Buttermilk Pancakes with a Choice of Granola, Shaved Chocolate or Blue Berries, with Maple Syrup
and Butter \$16.00*

Chilean Smoked Salmon with Toasted Bagel and Traditional Accompaniments \$18.00

Challah French Toast with Crushed Strawberries, Soft Cream and Maple Syrup \$16.50

Dining

Traditions

The Continental

Freshly Squeezed Florida Orange or Grapefruit Juice, Fresh Baked Breakfast Pastries and Muffins with Butter, Jams, Preserves and Honey, Coffee or Decaffeinated Coffee \$18.00

The American

Three Farm Fresh Eggs Any Style with Hash Brown Potatoes, Choice of Ham, Apple Smoked Bacon or Chicken Sausage, White, Whole Wheat or Multigrain Toast with Butter, Jams, Preserves and Honey \$24.00

Spa Inspired

Omelet of Egg Whites and Grilled California Asparagus, Melted Tomatoes and Multi-grain Bread with Promise and Preserves \$19.00

Eggs Benedict

Poached Eggs with Canadian Bacon, Griddled Muffin and Hollandaise Sauce \$18.00

New York Style Toasted Bagel and Cream Cheese \$8.00

Fresh Baked Breakfast Pastries and Muffins, Served with Butter, Jams, Preserves and Honey \$12.00

Accompaniments Choice of:

Apple Smoked Bacon, Ham, Link Sausage, Home Fried Potatoes, Cottage Cheese \$5.50 each

Beverages

Blended Coffee and Decaffeinated Coffee \$4.50

Cappuccino \$6.00

Espresso \$6.50

Selection of Teas \$4.00

Milk, Skim Milk \$3.50

Chocolate Milk \$4.00

Selections of Mineral Water

Panna small \$5.00 large \$8.00

San Pellegrino small \$5.00 large \$8.00

Dining

All Day Dining Menu

Available from 11:00 am - 10:00 pm, dial extension 6890.

Appetizers

<i>Minestrone Soup</i>	\$10.00
<i>Buffalo Mozzarella Salad; Fresh Buffalo Mozzarella with sliced tomato and fresh basil</i>	\$17.00
<i>Mulino Salad; Mixed Green Salad with Heart of Palms, Mushroom, Julianne of Carrots</i>	\$14.00
<i>Caesar Salad; Served with Traditional Dressing</i>	\$14.00
<i>Spinach Salad; Ill Mulino Classic Spinach Salad</i>	\$12.50
<i>Calamari; Lightly Fried Calamari with a Spicy Marinara</i>	\$18.00
<i>Fruit & Cheese Plate</i>	\$18.00

Entrees

<i>Penne Rigate; Marinara Sauce topped with Ricotta Cheese</i>	\$18.00
<i>Pappardelle; Served with Tomato Basil Sauce</i>	\$24.75
<i>Poached Salmon; Served with Dijon sauce</i>	\$22.00
<i>Cannelloni; Homemade Pasta Stuffed with Veal, Lamb, Beef, and Spinach topped with Béchamel and Tomato Sauce</i>	\$26.75
<i>Chicken Asparagus; European cut Chicken Breast served with Asparagus and topped with Fontina Cheese in a Lemon and White Wine Sauce</i>	\$32.00
<i>Veal Saltimbocca; Veal Sautéed with Sage and Prosciutto</i>	\$32.00

Dining

<i>Risotto Primavera; Prepared with Seasonal Vegetables</i>	<i>\$22.00</i>
<i>Our Market Omelet: Three Farm Fresh Eggs with Hash Browns Potatoes (Select 3) Ham, Bacon, Onions, Peppers, Mushrooms, American Cheese, Cheddar Cheese or Swiss Cheese</i>	<i>\$26.00</i>
<i>BLT Sandwich; Bacon, Lettuce and Tomato served on a White or Whole Wheat Toast</i>	<i>\$10.00</i>
<i>Burger; Beef Burger served with Lettuce, Tomato, Onions served with French Fries</i>	<i>\$16.00</i>
Side Dishes	
<i>Broccoli, Broccoli Rabe, Rosemary Potatoes, French Fries, Sautéed Spinach</i>	<i>\$8.00 each</i>
Acqua Kid's Cuisine	
<i>Chicken Fingers with Potato Chips and Fruit Cup</i>	<i>\$10.00</i>
<i>Kosher All Beef Hotdog served with Mustard and French Fries</i>	<i>\$8.00</i>
<i>Penne Served with Butter Sauce or Marinara and Fruit Cup</i>	<i>\$9.00</i>
Desserts	
<i>Ice Cream, Strawberry, Chocolate, Vanilla</i>	<i>\$9.00</i>
<i>Tiramisu</i>	<i>\$10.00</i>
<i>Cheesecake</i>	<i>\$11.00</i>
Beverages	
<i>Blended Coffee and Decaffeinated Coffee</i>	<i>\$4.50</i>
<i>Cappuccino</i>	<i>\$6.00</i>
<i>Espresso</i>	<i>\$6.50</i>
<i>Selection of Hot and Cold Teas</i>	<i>\$4.00</i>
<i>Soft Drinks</i>	<i>\$3.50</i>

Dining

Late Night Dining

Available from 10:00 pm - 6:00 am, dial extension 6890.

Appetizers

Minestrone Soup *\$10.00*

Buffalo Mozzarella Salad; Fresh Buffalo Mozzarella with sliced tomato and fresh basil *\$17.00*

Caesar Salad; Served with Traditional Dressing *\$14.00*

Fruit & Cheese Plate *\$18.00*

Entrees

BLT Sandwich; Bacon, Lettuce and Tomato served on a White or Whole Wheat Toast *\$10.00*

Burger; Beef Burger served with Lettuce, Tomato, Onions served with French Fries *\$16.00*

Turkey Club; Served with French Fries *\$18.00*

Margarita Pizza *\$22.00*

Cheese Pizza *\$22.00*

Acqua Kid's Cuisine

Toasted Grilled Cheese Sandwich with Potato Chips *\$8.00*

Chicken Fingers with Potato Chips and Fruit Cup *\$10.00*

Kosher All Beef Hotdog served with Mustard and French Fries *\$8.00*

Desserts

Ice Cream, Strawberry, Chocolate, Vanilla *\$9.00*

Dining

<i>Tiramisu</i>	<i>\$10.00</i>
<i>Cheesecake</i>	<i>\$11.00</i>
<i>Key Lime Pie</i>	<i>\$10.00</i>
<i>Chocolate Mousse Cake</i>	<i>\$11.00</i>
Beverages	
<i>Blended Coffee and Decaffeinated Coffee</i>	<i>\$4.50</i>
<i>Selection of Hot and Cold Teas</i>	<i>\$4.00</i>
<i>Milk, Skim Milk</i>	<i>\$3.50</i>
<i>Soft Drinks</i>	<i>\$3.50</i>

Dining