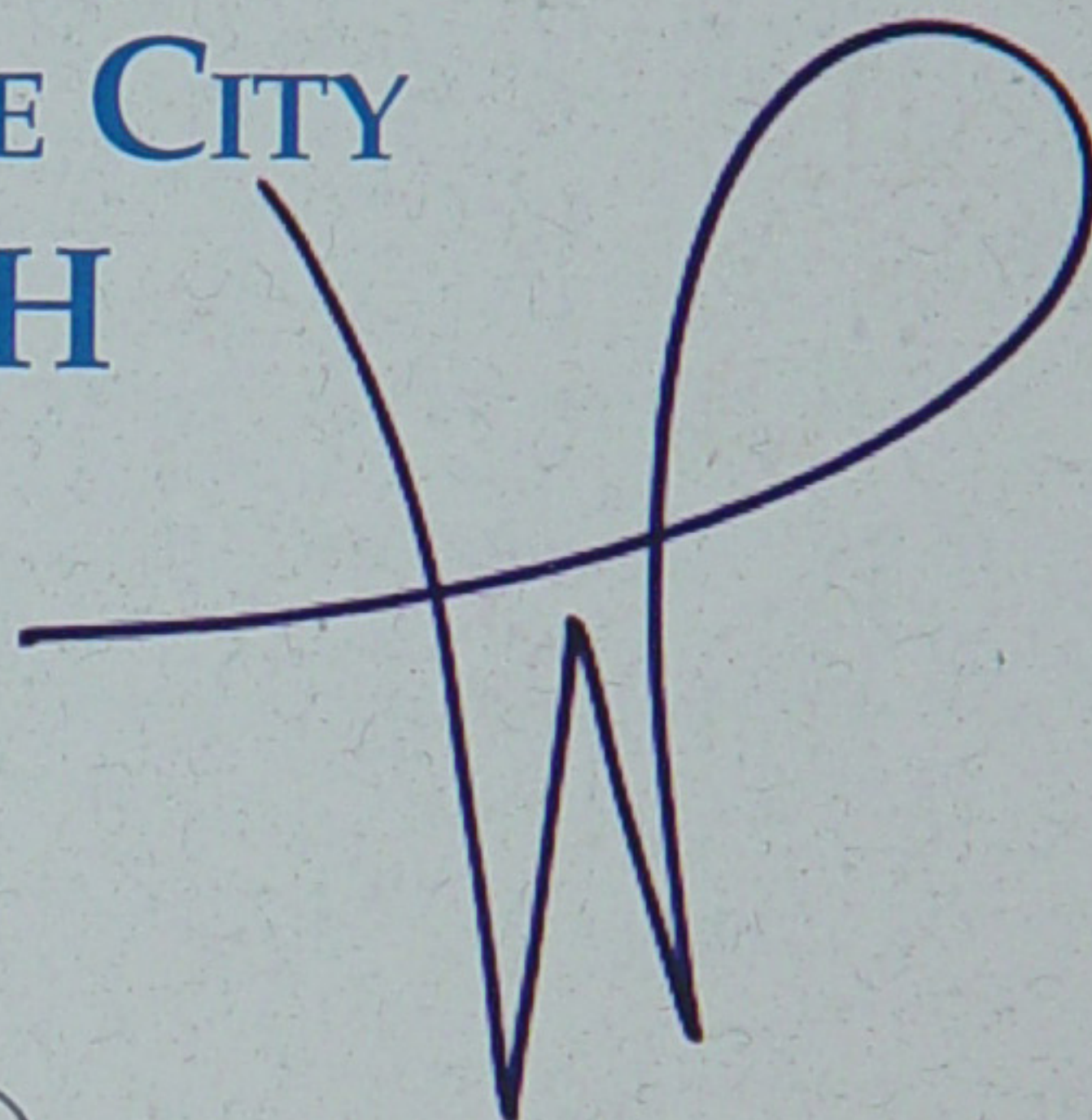


WALTER POTENZA
SELECTED CHEF FOR THE
2002 OLYMPIC WINTER GAMES
SALT LAKE CITY
UTAH



Walter Potenza 2002
Julie Potenza 2002

AQUAVIVA
PROVIDENCE

Aqua Viva

soups ~ salads ~ appetizers ~ and tapas

Acquacotta

\$5.95

Famous Tuscan soup of tomatoes, poached egg, fresh basil, extra virgin olive oil, with crostini

Minestrone alla Milanese

\$5.95

Fresh vegetable soup, in veggie stock, infused with Arborio rice and Umbrian extra virgin olive oil

Insalata di spinaci, zibibbi e mele

\$8.95

Fresh organic spinach salad with dark raisins, toasted pine-nuts and bitter apples in vinaigrette

Insalata di tonno e pepperoni

\$8.95

A salad made with imported tuna, onion, roasted peppers and scallions in lemon and citrus olive oil

Panzanella Toscana

A Tuscan salad of focaccia bread soaked in tomatoes and basil, with fresh mozzarella and red onion

Composta serale

Priced Accordingly

Special salad combination offering of the evening

Antipasto del Casato Aquaviva

\$8.95

A medley of roasted peppers, salami, artichokes, olives, eggplant and pecorino cheese in evoo

Calamari fritti e piccanti

\$8.95

Fried squid tossed with tarragon and lemon, blended with hot finger pepper - garlic sauce

Cozze alla Tarantina

\$8.95

Canadian farmed mussels simmered in onion, garlic, wine and herbs, served with garlic crostini

Formaggio caprino nel coccio

\$8.95

Imported goat cheese baked in clay with light tomato and basil served with Parmigiano crostini

Polenta frita con formaggio

\$8.95

Fried polenta served with Gorgonzola cheese sauce and a touch of cream, infused with herbs

Bruschetta con caprino e funghi

\$8.95

Grilled country bread topped with goat cheese and a medley of herb roasted mushrooms

Pollo a la Parrilla con salsa de avellanas

\$10.95

Herb-marinated chicken breast, complemented with a sauce of hazelnut, garlic, mushrooms and parsley

Gambas al Ajillo

\$11.95

Shrimp sauteed with garlic and saffron, reduced with sherry wine, served over parsley savory wheat

Lomito al cabrales

\$10.95

Roasted pork loin, topped with goat cheese and field mushrooms in a sauce of sherry and fresh herbs

Lomo de Cerdo con manzanas

\$10.95

Honey-glazed roasted pork loin with stewed bitter apples, finished in a Calvados brandy sauce

Zarzuela Aquaviva (2)

\$17.95

Typical paella, made with clams, chicken, pork and shrimp, blended with saffron Spanish rice and sherry

WALTER'S TERRA COTTA COOKERY

This style of cooking was popular among the Etruscans, some 200 years before the Roman Empire. The terra cotta store water in the walls of the clay, basting the ingredients during the cooking process, and imparting a unique flavor to the food. We use unglazed Terra cotta pots made with American red clay. We also make the pots - and that's no crock.

ENTREES

LA TJELLA DI MAMMA ELDA

A childhood favorite for me as my mother would make her famous tjella on Sundays and Holidays. A terra cotta pot is filled with tacconelle pasta, tossed in a delicious authentic ragu sauce made with a medley of pork, beef and veal, encased in eggplant. Topped with fresh scamorza cheese.

\$17.95

LA FIACCHERAIA RINASCIMENTALE

A dish found during the Italian Renaissance. Farfalle pasta is combined with imported pancetta, roasted chicken and sweet peppers, topped with Gorgonzola cheese and fresh basil.

\$17.95

IL PASTICCIO DI AGNELLO CON GNOCCHETTI DI PATATE

A specialty from the Basilicata region. Prepared with potato gnocchi, tossed with a rich lamb ragu braised in Montepulciano wine, topped with roasted eggplant & aged Pecorino cheese.

\$18.95

IL TIMBALLO DI RIGATONI ALLA PECORARA

A Calabrian specialty. Tubular rigatoni baked with a rich veal stew, cooked in onion and carrots, finished with ricotta cheese and seasoned toasted bread crumb, tossed in olive oil and Pecorino Romano

\$18.95

IL BRODETTO ALLA MARCHIGIANA

Specialty found in Portonovo, in the Marche region, at Napoleon's fortress.

Made with a selection of fresh tuna, shrimp, white fish, clams, mussels and squid from local waters, and baked in Terra cotta with a sauce of fresh tomato, saffron and bay leaf infused vinegar.

\$22.95

ALTERNATIVE ENTREES

NODINO DI VITELLO AI TARTUFI

Our milk-fed veal steak, is coated with fresh herbs, then pan-seared. The sauce is made with a reduction of Umbrian Truffles, cream, sherry wine and natural veal demi-glaze.

Served with risotto made with Sangiovese wine.

\$23.95

RISOTTO CON GAMBERI ED ASPARAGI IN STAGIONE

Our Carnaroli risotto is blended with a sauce velouté of lobster, sherry, paprika and fresh shrimp broth.

Shrimp and organic asparagus are added for final poaching and presentation.

\$19.95

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WALTER'S ITALIAN-JEWISH CUISINE

Chef Walter Potenza is the first chef in the United States to feature the cuisine of the Italian-Jewish Heritage. After the Inquisition of 1492, Sephardic Jews settled in Italy, bringing with them new ingredients and traditions. We proudly re-create some of them.

APPETIZERS

☆ I RISI E BISI ALLA MANIERA VENEZIANA

A classic soup from the Venetian Jewish Ghetto Vecio, made with rice and peas in a fresh chicken broth, topped with Parmigiano Reggiano and a drizzle of extra virgin olive oil

\$6.00

☆ L'INSALATA DI FUNGHI E MELENZANE

Considered to be a poisonous vegetable by the gentiles, from the Ghetto of Ancona, we offer a salad of grilled eggplant and a medley of mushrooms, tossed in aged balsamic vinegar, fresh mint and Umbrian olive oil from Poggio Montali.

\$7.00

☆ GLI SPINACI TENERI DEI CASTELLI ROMANI

Popular among the Roman-Jews near Porta Ottaviana, in the Old Jewish Ghetto in Roma. Fresh tender organic spinach, carefully blended with raisins & toasted pine nuts, in a garlic-lemon sauce.

\$7.00

ENTREES

☆ LE TAGLIATELLE ALL'USO FRISINSAL

From the old ghetto in Trieste, egg made ribbon pasta, tossed with roasted chicken, raisin and pine nuts, combined with a veal sauce made with a reduction of vegetables and red wine.

\$16.00

☆ POLLO FARCITO CON DATTERI ALL'ARANCIA E ZENZERO

Believed to be of North African origin, this recipe is found in Sicily and in Tuscany. In Livorno, chicken breast is filled with dates and tarragon, then poached in a sauce of orange, ginger and lemon.

\$16.00

☆ L'AGNELLO BRASATO AL VINO COLLOVO

From the city of Trani in Puglia, a lamb stew, slowly cooked in Primitivo red wine and fresh herbs, topped with egg, blended with lemon juice.

\$18.00

☆ IL TONNO FRESCO CON SUGO DI LIMONE, OLIO E CARCIOFINI

From the city of Marsala in Sicily, fresh tuna coated with semolina, cooked in white wine and garlic. Finished with a sauce of turmeric, lemon, artichokes and olive oil.

\$19.00

18% gratuity added to parties of 6 or more

SANGRIA

Glass \$4/Pitcher \$15

BOTTLED BEER

Samuel Adams Lager	USA	12 oz.	3.00
Rolling Rock	USA	12 oz.	2.50
Pete's Wicked Ale	USA	12 oz.	3.00
Coors Light	USA	12 oz.	2.50
Labatt Blue	Canada	12 oz.	3.00
Hoegaarden White Ale	Belgium	12 oz.	3.75
Chimay Grand Reserve	Belgium	25.4 oz.	10.50
Stella Artois	Belgium	12 oz.	3.25
Heineken	Netherlands	12 oz.	3.00
Newcastle Brown Ale	England	18.6 oz.	4.75
Boddingtons	England	16 oz.	3.75
Guinness Pub Draft	Ireland	16 oz.	3.75
Haake-Beck (N-A)	Germany	12 oz.	3.00
Hacker-Pschorr Weisse	Germany	12 oz.	3.25
Amstel Light	Holland	12 oz.	3.00
Moretti	Italy	12 oz.	3.25
Peroni	Italy	12 oz.	3.25
Corona Extra	Mexico	12 oz.	3.00

WHITE WINES

Flight 1 - 5.75

Italian Style

Campanile Pinot Grigio	Friuli	6.50	26.00
Lagaria Pinot Grigio	Veneto	5.00	19.00
Ruffino Libaio Chardonnay	Tuscany	6.00	22.00

Italian whites exhibit smooth and soft fruits of citrus and apple character, nutty overtones and subtle floral nuances in the bouquet. Fresh and delicate, the finish is both clean and crisp.

Flight 2 - 6.25

California

St. Francis Chardonnay	Sonoma	6.75	24.00
Meridian Chardonnay	Santa Barbara	6.00	21.00
B.V. Coastal Chardonnay	Northern & Central Coast	5.75	19.00

California whites showing forward fruitiness dominated by tropical flavors of pineapple, melon, peach and pear, rich and round with hints of vanilla from partial oak aging to add complexity.

RED WINES

Flight 3 - 6.00

Italy

Centine Rosso di Toscana	Tuscany	6.25	23.00
Ruffino Chianti	Tuscany	6.00	22.00
Chiarlo Barbera D'Asti	Piedmont	5.75	21.00

The Sangiovese grape of Tuscany and Barbera grape of Piedmont are shown to be very modern with cherry and berry flavors in a smooth and mellow style. Natural acidity provides a great compliment to many styles of food from simple appetizers to complex entrées.

Flight 4 - 6.00

Spain

Conde De Valdemar Rioja Reserva	Rioja	6.50	26.00
Marques De Arienzo Rioja Crianza	Rioja	5.25	20.00
Torres Sangre De Toro	Penedes	4.75	17.00

Spanish reds, elegant and well-balanced, earthy with black currant and sun-ripened cherry fruit. Notes of black pepper on the medium-bodied frame, finishing with a spiciness from aging in large wood casks.

Flight 5 - 5.75

Mediterranean

Jaboulet "Parallele 45"			
Cotes du Rhone	France	6.00	23.00
Tradicao Palmela Red	Portugal	5.00	19.00
Berbarana "Dragon" Tempranillo	Spain	5.00	19.00

Due to the maritime influence wines from many European countries exhibit similar traits. Our Mediterranean flight showcases wines that have well-rounded ripe fruit flavors of plum and black cherry, almost "jammy" on the palate, yet maintaining good structure and balance on the lingering finish.

Flight 6 - 6.50

California

Camelot Pinot Noir	California	6.00	23.00
Beringer Founders' Estate Merlot	California	6.00	23.00
Haywood Cabernet Sauvignon	California	5.50	21.00

Classic varietals grown on the north coastal regions show the berry fruit character and lush mouth feel that have made California a world class grape growing region. Try this flight to experience three distinct flavors.