



ACQUA

Punta Engano Road, Lapu-Lapu, Cebu, 6015, Philippines

À LA CARTE

CHI BEN COMINCIA

For a good beginning

CAPRESE (V) PHP 750

Rustic Italian caprese with original Napoli's bufala cheese, basil pesto and tomato bio

INSALATA CESARE AL CRUDO DI PARMA (P) PHP 680

Chef Andrea's caesar salad with parma ham, mesclun, romaine, scraped parmesan, butter croutons, and aged balsamic vinegar

ALBESE AI FUNGHI CHIODINI, PARMIGIANO E OLIO AL TARTUFO PHP 650

Dry-cured beef carpaccio, shimeji mushroom confit, scraped parmesan cheese, white truffle oil, tomato concasse, and citronette

TAGLIERE DE SALUMI E FORMAGGI (P) PHP 680

Imported selection of Italian fine cold cuts, cheese and garlic bruschetta

SALMONE MARINATO AGLI AGRUMI PHP 560

Salt-cured salmon, sunkist Orange, citronette, Italian pickles, watercress

VITELLO TONNATO ALLA PIEMONTESE PHP 550

Finely-sliced roasted veal served with special tuna caper sauce, asparagus tips, and grated egg

INSALATA MEDITERRANEA (V) PHP 500

Mesclun leaves, grilled garden vegetables, kalamata olives, sun-dried tomato, feta cheese, artichoke, evo oil, and aged balsamic vinegar

DAL CALDERONE

From the Pot

CACCIUCCO TOSCANA PHP 420

Fresh chunk of wild-caught grouper, New Zealand mussels, squid, and tiger prawns in a mild spicy tomato soup

VELLUTATA DI ZUCCA, ZENZERO E RICOTTA FRESCA (V) PHP 400

Traditional pumpkin and ginger veloute, homemade ricotta cheese, and croutons

Rustic Italian minestrone soup brewed with rich garden vegetable stock and butter croutons

I CLASSICI DELLA TRADIZIONE

The Classics from Italian Tradition

BOLOGNESE	PHP 550
CARBONARA (P)	PHP 500
AMATRICIANA (P)	PHP 500
MARINARA	PHP 550
PESTO (V)(N)	PHP 500
AOP (AGLIO, OLIO, PEPERONCINO) (V)	PHP 500
ARRABBIATA (V)	PHP 480

DAL PASTIFICIO A MANO

Signature and Handmade

TAGLIOLINI ALL'ASTICE DEL PACIFICO	PHP 4200
Homemade spaghetti, prawn ragout, steamed Pacific lobster, lemon scent, light tomato sauce and salad	
TORTELLI DI PESCATO NERO DI SEPPIA, COUSCOUS, SGOMBRO E SUA ZUPPA	PHP 750
Squid ink tortelli stuffed with grouper, mediterranean couscous, stir-fried mackerel and jus	
TAGLIATELLE ALLA CREMA DI PORCINI E TARTUFO (V)	PHP 700
Handmade tagliatelle in creamy mushroom and truffle sauce	
TAJARIN AL RAGU DI AGNELLO, RIDUZIONE AL BAROLO, GREMOLATA, PECORINO DOP	PHP 680
Handmade tagliolini noodles, lamb ragout, parsley and lemon gremolata, barolo red wine reduction, and pecorina cheese DOP	

DAL PASTIFICIO A MANO

Signature and Handmade

PLIN AGNOLOTTI DI CODA DI BLUE, CIOCCOLATO AMARO	PHP 650
Slow-cooked oxtail-stuffed plin agnolotti, aged parmesan cheese, glazed jus, and grated bitter chocolate	
RAVIOLI DI PATATE AFFUMICATE, RICOTTA, SALSA ZAFFERANO LIMONE, PISTACHIO(V)(N)	PHP 600
Handmade ravioli with smoke potato and ricotta, saffron cream Sicilian lemon sauce, pistachio crumble	

FETTUCCINE ALLA CARBONARA DI VERDURE SCAGLIE DI REGGIANO
36 MESI (V)

PHP 580

Homemade fettuccine pasta, creamy egg yolk sauce, crunchy vegetables and aged parmesan cheese

I NOSTRI RISOTTI

Rice Offerings

RISSOTO ALLO ZAFFERANO, GAMBERETTI E ZUCCHINE

PHP 680

Saffron, prawns and zucchini risotto

RISSOTO AI FRUTTI DI MARE

PHP 650

Seafood marinara risotto with squid, mussels and prawns

BARBABIETOLA E GORGONZOLA (V)

PHP 600

Beetroot risotto, gorgonzola sauce, and orange zest

RISOTTO AI FUNGHI E PREZZEMOLO (V)

PHP 600

Parmesan risotto with porcini mushroom cream, parsley, and parmesan cheese

DALLA GRIGLIA E DAL TORNO

From the grill and the oven

FIorentina DI ANGUS 600 GRAMS, PATATE ARROSTO,
MOSTARDA, FONDO BRUNO ALL'ANICE STELLATO

PHP 4850

Grass-fed Black Angus tomahawk 600-gram steak, roasted potatoes, Dijon mustard-star anis jus, and salad

AGNELLO ALLA BRACE, RISOTTINO ALL'AGLIO CONFIT, SALSA AI
FUNGHI E ROSMARINO

PHP 1850

Grilled lamb cutlet, garlic risotto, mushroom, and rosemary sauce

FILETTO DI MANZO, SALSA AL TARTUFO BIANCO POLENTA,
ASPARAGI

PHP 1850

200 grams US tenderloin with roasted potato, white truffle jus, polenta and asparagus

MAGRO D'ANATRA D'OLTRALPE, SALSA CREMOSA ALL'UVA, MELA
VERDE, CAVOLO ROSSO, PATATA ALLA CLOROFILLA

PHP 1450

French duck breast, creamy grapes sauce, green apple, red cabbage, chlorophyll mashed potato

GAMBERONI ALLA GRIGLIA, RISOTTO AL NERO DI SEPPIA, SALSA
VERINE

PHP 1050

Grilled jumbo prawns, squid ink risotto, tomato concasse, zucchini carrots, brunoise and peppers

CERNIA IN CROSTA DI ZUCCHINE E PISTACCHIO, VERDURE
GRIGLiate, OLIO EVO(N)

PHP 1050

Zucchini and pistachio-crusted grouper fish, seasonal grilled vegetables and extra virgin olive oil

BRASATO AL BAROLO, PUREE DI PATATE, CAROTE ALLA VICHY E COMPOSTA DI CIPOLLE DI TROPEA	PHP 950
Braised veal cheek in Nebbiolo wine, garlic mashed potatoes, vichy carrots and Tropea onion compote	
SALMONE IN PANURA DI PREZZEMOLO, CIGLIEGINO, GLASSA AL BALSAMICO DI MODENA	PHP 900
Oven-baked salmon in parsley and lemon bread crust, cherry tomato and balsamic reduction	
BRACIOLA DI MAIALE ALLA MILANESE, SALSA ALLA MOZZARELLA DI BUFALA (P) (P)	PHP 800
Breaded pork chop, mashed potatoes and mozzarella bufala cheese sauce	
LASAGNA CLASSICA	PHP 600
Traditional Italian oven-baked lasagna with beef bolognese sauce	

I CONTORNI

Our Side Dishes

PATATE L FORNO, AGLIO E ROSMARINO (V)	PHP 150
Oven-baked potato wedges with rosemary and garlic	
VERDURE ALLA GRIGLIA O AL VAPORE (V)	PHP 150
Grilled or steamed garden vegetables	
PURE DE PATATE (V)	PHP 150
Mashed Potato	
CIOTOLA DI RISO BIANCO (V)	PHP 80
Plain Rice	

DOLCI TENTAZIONI

Sweet Temptations

AQUA TIRAMISU (V)(N)	PHP 400
Signature Aqua Dessert	
TAGLIATA DI FRUTTA	PHP 280
Sliced Seasonal fruit platter	
BONET DELLA TRADIZIONE (V)(N)	PHP 240
Cocoa, caramel sauce, ammaretti and rum flan	
CREMA CANNELLA E PERA CANDITA AL BARBARESCO D'ALTA LANGA, COULIS DI FRAGOLE (V)	PHP 240
Cinnamon mousse and Barbaresco red wine poached pear, strawberry coulis, and chocolate soil	
COPPA GELATO (V)	PHP 240
Two scoops of our Italian Ice Cream selections	

Halzelnut and walnut praline panna cotta

DAL TORNO A LEGNA

From our wood-fired oven

CRUDO DI PARMA (P) PHP 750

Tomato sauce, mozzarella cheese, parma ham, and parmesan flakes

BUFALINA (V) PHP 700

Tomato sauce, cherry tomato, mozzarella and bufala cheese

QUATTRO FORMAGGI PHP 680

Tomato sauce, mozzarella, gorgonzola, parmesan and cheddar cheese

FRUTTI DI MARE PHP 680

Tomato sauce, mozzarella cheese, prawns, calamari, garlic and mussels

HAWAIIAN (P) PHP 660

Tomato sauce, mozzarella cheese, pineapple and ham

QUATTRO STAGIONI (P) PHP 650

Tomato sauce, mozzarella cheese, artichoke, black olives, ham and mushroom

SALSICCIA PHP 600

Tomato sauce, mozzarella cheese, pork sausages, and barbecue sauce

DIAVOLA PHP 600

Tomato sauce, mozzarella cheese and spicy salami

CARBONATA (P) PHP 600

Mozzarella cheese, bacon, and cream egg yolk

ROMANA PHP 580

Tomato sauce, mozzarella cheese, ham and mushroom

MARGHERITA (V) PHP 500

Tomato sauce and mozzarella cheese

N - contains nuts; P - pork or lard; V - vegetarian; S - chef's special

Should you have any specific dietary requirements, including any allergies that you would like to make us aware of, please inform a member of our team. For more information, please ask to speak with our Restaurant Manager.

Acqua @ Shangri-La's Mactan Resort & Spa, Cebu - Punta Engano Road, Lapu-Lapu, Cebu, 6015, Philippines