

Dinner

Appetizers

Antipasti Plate

Salami, pepperoni, capicola and prosciutto with fresh mozzarella balls, pepperoncini, olive medley, pickled asparagus, sundried tomatoes, and marinated artichoke hearts. 18

Mozzarella Marinara

Fresh mozzarella balls breaded, fried crisp and served with a side of Chef Bill's zesty marinara. 12

Bruschetta with Tomato and Feta

Garlic bruschetta served with 'salsa al pomodoro' diced Roma tomatoes, garlic, fresh basil, feta cheese, olive oil and balsamic. 11

Moroccan Chicken Spiedini

Skewered (5) breast of chicken seasoned with traditional Moroccan spices, grilled, and drizzled with a zesty red pepper and garlic aioli. 16

Parmigiano-Reggiano Flatbread

Flatbread with Parmigiano-Reggiano and rosemary, flash-fired in the pizza oven and served with slow roasted garlic confit. 14
 With a wedge of Cambozola blue cheese. 18 *Served Medium – a little crispy*

Small Soups and Salads

Caesar Salad

Chopped romaine with garlic croutons and Parmigiano Reggiano and Caesar dressing. 6.5 Add grilled chicken breast. 12 *Contains anchovy.*

Field Greens Salad

A medley of baby greens tossed in balsamic vinaigrette and topped with sun dried cranberries, crumbled feta cheese and toasted almonds. 7.5
Contains nut product.

Skewered Caprese Salad

Fresh ciliegine mozzarella balls skewered with grape tomatoes and fresh basil. With extra virgin olive oil and balsamic reduction. 9.5

Creamy Mushroom Soup

It is famous! Cup 7.5 Bowl 14

Spicy Sausage and Lentil Soup

A little spicy in a good way! Cup 6 Bowl 11

Entrées

(Each entree comes with homemade garlic focaccia)

Chicken Peperonata

Lemon, Dijon, and Italian herb marinated chicken breast served over garlic linguine and topped with sautéed pepper, onions, and capers. 24

Grilled Romaine with Garlic Shrimp

Half head of romaine lettuce is lightly grilled and served with sautéed, diced and chilled garlic shrimp, smoked hazelnuts, grape tomatoes, gorgonzola vinaigrette and shredded fresh pear. 24

Garlic Top Sirloin **

Adriatic center-cut top sirloin fire-grilled over high heat, with roasted garlic sauce, garlic-rosemary fingerling potatoes and grilled herb zucchini. 37

Caesar Salad with Grilled Chicken

Chopped romaine with garlic croutons and Parmesan and Caesar dressing. With grilled sliced chicken breast. 21 *Contains anchovy.*

Spaghetti with Meatballs

Our own hand made specialty meatballs served with spaghetti that is tossed in our famous pomodoro pasta sauce. 19

Pepperoni and Sausage Pizza

Thin crust with pepperoni, Italian sausage, and mushrooms. 18

Rigatoni with Bolognese Sauce

Al dente rigatoni with traditional Bolognese meat sauce of beef, Italian sausage, pear tomatoes, garlic, red peppers, crushed chilies, and herbs tossed with a little cream. 20

Steelhead with Fresh Pesto **

Baked with extra virgin olive oil, fresh lemon and crushed red pepper. With fresh pesto, garlic linguine pasta and grilled herb zucchini. 29
Contains nut product.

Adriatic Lasagna

Chef Bill's favorite (oops...famous) lasagna! Individual lasagna portions cooked in their own dish. Served with an old-style house green salad with chopped Roma tomato, garbanzo beans and Italian dressing. 18

Chop Chop Salad

Chopped romaine and iceberg lettuce, roasted chicken, Italian salami, provolone cheese, garbanzo beans, fresh basil, Italian vinaigrette, and diced Roma tomatoes. 19

Penne Alfredo with Smoked Salmon

Penne pasta with house-smoked salmon and garlic cream sauce. 25
 Sub roasted and sliced chicken breast. 22
 Sub jumbo shrimp. 26

** These items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.

OUR HOURS!

Monday – Thursday 12p-8p, **Friday 12p-9p,** **Saturday 12p-9p,** **Sunday 12p-8p**

New Happy Hour is Monday thru Friday 12p-6p!

Let us help you CELEBRATE!

Our Banquet Rooms are Available for Family Gatherings, Business Parties or just for Fun....

ALSO FOR.....Wedding's, Birthdays, Anniversaries or ANY other reason to CELEBRATE!

Contact [Sara](mailto:Sara@theadriaticoakbrook.com) at 253-584-8888 or at bqtsales@theadriaticoakbrook.com