

*Il Antipasti* (appetizers)

**Short Rib with Polenta**

Slow-braised short rib is served atop creamy polenta with a rich wine-infused demiglace, roast carrot and basil oil. 17

**Bruschetta with Tomato and Feta**

Garlic bruschetta served with 'salsa al pomodoro' diced Roma tomatoes, garlic, fresh basil, feta cheese, olive oil and balsamic. 12

**Parmigiano-Reggiano Flatbread**

Flatbread with Parmigiano-Reggiano and rosemary, flash-fired in the pizza oven and served with slow roasted garlic confit. 15  
With Cambozola blue cheese wedge. 19 *Served Medium – a little crispy*

**Tuscan Shrimp**

Royal red shrimp with artichoke hearts, basil, sundried tomatoes, cannellini beans, garlic in a roasted tomato sauce over bruschetta. 15

**Mozzarella Marinara**

Fresh mozzarella balls breaded, fried crisp and served on Chef Bill's zesty marinara. 13

**Pesto Clams**

Manila clams steeped with butter, white wine and pesto. Served with toasted focaccia. 22 *Contains nut product.*

**Roasted Portobello with Seafood**

Portobello mushroom cap is filled with lobster, scallop, shrimp, basil, ricotta, roasted red pepper, balsamic reduction, and served with broccoli rabe. 17

*Insalate e Zuppe* (salads & soups)

**Caprese Spiedini**

Ciliegine fresh mozzarella balls are skewered with grape tomatoes and fresh basil. With extra virgin olive oil and balsamic reduction. 11

**Caesar Salad**

Chopped romaine with housemade garlic croutons, Parmigiano Reggiano, and Adriatic's Caesar dressing. 8 *Contains anchovy.*

**Mixed Greens Salad**

A medley of greens tossed with balsamic vinaigrette, feta cheese, crispy onions, and flower petals in a roasted parmesan cup. 9

**Grilled Romaine Salad** (entrée)

Half head of romaine is grilled and served with herb vinaigrette, gorgonzola cheese, crispy pancetta, grape tomatoes, and balsamic reduction. 20

**Chop Chop Salad** (entrée)

Chopped romaine and iceberg lettuce, roasted chicken, salami, provolone cheese, garbanzo beans, basil, Italian vinaigrette, and Roma tomatoes. 22

**Soup – Chef Bill's Famous Mushroom or Tuscan Chicken and Bean** Cup 8 Bowl 16

**Burrata and Arugula Salad**

Fresh Rocket greens with citrus-honey vinaigrette on butternut-ricotta bruschetta with a creamy Burrata fresh mozzarella ball, diced honey poached pears, and onion jam. 13

*Pizza* (pizza)

Thin Neapolitan crusts are made fresh and hand-tossed

**BBQ Chicken** – balsamic BBQ sauce, roasted chicken, mozzarella, smoked gouda, red onion, cilantro. 22

**Pepperoni and Sausage** - pepperoni, Italian sausage, and mushrooms. 23

**Margherita** - red sauce, fresh mozzarella, fresh basil, extra virgin olive oil and Italian sea salt. 20

**Capicola Diavolo** – spicy, spicy! red pepper pesto, sliced Italian spicy capicola, mozzarella, provolone, pepperoncini, Italian pickled peppers, spicy red chilis. 21 *Contains nut product*

*Specialità della cena* (dinner specials)

**Saffron Risotto with Lobster**

Tender pieces of North Atlantic lobster are served sautéed in slow simmered saffron infused risotto. 47

**Halibut alla Mediterranean**

Grilled Alaskan Halibut filet served atop cous cous with pomegranate, artichoke heart, tomato, peppers, and almonds. 41 *Contains nut product*

**Rigatoni Bolognese**

Chef Bill's famous Bolognese meat sauce of beef, Italian sausage, pear tomatoes, garlic, red peppers, crushed chilies, and herb tossed with a little cream. 24

**Grilled Shrimp with Spaghetti Squash**

Garlic grilled jumbo shrimp are grilled and served with sautéed spaghetti squash, with roasted red pepper, grilled herb zucchini, and pesto butter sauce. 38  
*Contains nut product.*

**Garlic Top Sirloin** \*\*

Adriatic 8oz. center-cut top sirloin fire-grilled over high heat, with roasted garlic sauce, garlic-rosemary fingerling potatoes and grilled herb zucchini. 44

**Squid Tonnarelli with Shrimp**

Royal red shrimp tossed with squid ink infused spaghetti in a zesty vodka cream sauce with Romano cheese. 35

**Chicken with Red Pepper Pesto**

Zesty red pesto marinated chicken thighs are served over cannellini beans with marinara, roasted peppers, and basil. 25  
*Contains nut product*

**Tagliatelle Smoked Salmon Alfredo**

House smoked salmon with garlic cream and scallions. 33  
Sub grilled and sliced chicken breast. 25 *Contains egg product*

**Filet with Chianti Demiglace** \*\*

Very tender 7oz. CAB tenderloin steak served with gorgonzola mashed potatoes and prosciutto wrapped asparagus with a rich chianti wine reduction. 58

**Smoked Pork Chop with Corn Risotto**

Bone-in pork loin chop seasoned with rosemary and garlic, smoked, then grilled and served atop roasted corn risotto with Chef Bill's famous balsamic BBQ sauce. 33

**King Salmon Fiorentina**

Alaskan King salmon steak-cut is served with sautéed fresh spinach, potato gnocchi, lemon. and parmesan roasted Roma tomato. 39

———— **We ARE where the South Sound CELEBRATES** ————

**I, Crystal, Chef Dwayne, and our entire Adriatic team wish a wonderful dining experience!**

*Augurandoti Tanto Amore,*

*Chef Bill*

\*\* Cooked to order. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs might increase your foodborne illness risk. Parties of 8 or more-an automatic 20% service charge will be added. | F&B outside fees: desserts-\$10, wine bottle corkage-\$25