

Valentine's Celebration Dinner

Il Antipasti (appetizers)

Short Rib and Polenta

Slow-braised short rib is served atop creamy polenta with a rich wine-infused demiglace, roast carrot and basil oil. 12

Parmigiano Reggiano Flatbread

With fresh rosemary and served with slow roasted garlic confit. 16
Add a wedge of Cambozola blue cheese. 20
Served Medium – a little crispy

Tuscan Shrimp

Wild royal red shrimp with artichoke hearts, spinach, sundried tomatoes, cannellini beans, and garlic. 20

Mozzarella Marinara

Fresh mozzarella balls breaded, fried crisp and served atop Chef Bill's zesty marinara. 14

Roasted Portobello with Seafood

Portobello mushroom cap is filled with crab, scallop, shrimp, roasted red pepper, sweet butter sauce, and served with broccoli rabe. 18

Piccole Zuppa e Insalata (small soups & salads)

Arugula and Burrata Salad

Fresh Rocket greens on garlic bruschetta with butternut ricotta, diced poached pears, honey vinaigrette, and onion jam. 12

Caesar Salad

Whole leaves of romaine with garlic croutons, Parmigiano Reggiano, and Adriatic's Caesar dressing. 11 *Contains anchovy.*

Mixed Greens Salad

A medley of mixed fresh greens tossed in a balsamic vinaigrette and served crispy shallots in a roasted parmesan cup. 10

Grilled Romaine Salad

Half romaine with Italian vinaigrette is grilled and served with gorgonzola cheese, crispy pancetta, grape tomatoes, and balsamic reduction. 13

Creamy Mushroom Soup

Chef Bill's famous recipe. Cup 8

Minestrone with Ditalini Soup

Italian vegetable soup with pasta. Cup 7

Specialita di San Valentino (Valentine's specials)

Lobster Risotto

6oz. North Atlantic lobster tail is roasted in butter and served over slow simmered saffron infused risotto with even more lobster. 62

Tagliatelle Smoked Salmon Alfredo

Thick fettuccine pasta with house-smoked salmon, roasted scallions and garlic cream. 33 *Contains egg product.*

Ribeye Fiorentina **

22oz. ribeye grilled with Adriatic seasoning and served with sautéed potato gnocchi, fresh spinach, garlic, and fresh lemon. 68

King Salmon alla Mediterranean

Alaskan King Salmon filet is grilled and served atop tender cous cous with pomegranate, olive, and tomato. 46

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. 34

Squid Tonnarelli with Shrimp

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

Alaskan Halibut with Pesto Polenta

Lemon-roasted filet of halibut is served atop a crispy pesto infused polenta cake with grilled asparagus, Dungeness crab, and prosecco butter sauce. 39 *Contains nut product.*

Filet with Asparagus **

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

Chianti Braised Chicken

Chicken hind quarter is slow braised in Chianti wine, Italian herbs, baby mushrooms, pearl onions, and carrots. Served over creamy polenta with Asiago cheese and fresh rosemary. 29

Roasted Branzino Puttanesca

Mediterranean Branzino is oven-roasted with fresh Italian herbs and tomato, served atop garlic orzo pasta with zesty Puttanesca sauce and topped kalamata olive tapenade. 37

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

Myself, Crystal, Chef Dwayne, and our entire Adriatic team wish a wonderful Valentine's Celebration!

Augurandoti Tanto Amore,
Chef Bill