

Lunch at the Adriatic

Il Antipasti (appetizers)

Mozzarella Marinara

Fresh mozzarella balls, light breading, fried crisp, zesty marinara. 13

Parmigiano-Reggiano Flatbread

Fresh flatbread, Parmigiano-Reggiano, rosemary, oven flash-fired, garlic confit. 15 *Served Medium – a little crispy* Add Cambozola wedge. 19

Tuscan Shrimp

Royal red shrimp, artichoke, basil, sundried tomatoes, cannellini beans, garlic, tomato sauce, over bruschetta. 16

Bruschetta with ‘Salsa al Pomodoro’

Garlic bruschetta, Roma tomatoe, garlic, basil, feta, olive oil, balsamic. 12

Short Rib with Polenta Slow-braised, Chianti-infused demiglace, creamy polenta, rosemary gremolata. 17

Insalate e Zuppe (salads & soups)

Caprese Spiedini

Skewered fresh Ciliegine mozzarella balls, grape tomatoes, Fresh basil, extra virgin olive oil, balsamic reduction. 10

Caesar Salad

Chopped romaine, housemade garlic croutons, Parmigiano Reggiano, Chef Bill’s Adriatic Caesar dressing. 7 *Contains anchovy.*

Mixed Greens Salad

Mixed greens medley, balsamic vinaigrette, feta, crispy onions, fresh flower petals, in a roasted parmesan cup. 8

Grilled Romaine Salad

Grilled half romaine, herb vinaigrette, gorgonzola, crispy pancetta, tomatoes, balsamic reduction. 11 entrée size 17

Chop Chop Salad

Chopped romaine and iceberg, roasted chicken, salami, provolone, garbanzo beans, basil, Italian vinaigrette, Roma tomatoes. 12 entrée size 18

Soup – Chef Bill’s Famous Mushroom or Tuscan Chicken and Bean Cup 7 Bowl 15

Burrata and Arugula Salad

Fresh Rocket greens, citrus-honey vinaigrette, butternut-ricotta bruschetta, creamy Burrata fresh mozzarella ball, diced honey poached pears, homemade 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. 18

Pepperoni and Sausage - pepperoni, Italian sausage, and mushrooms. 19

Margherita - red sauce, fresh mozzarella, fresh basil, extra virgin olive oil and Italian sea salt. 17

Capicola Diavolo – spicy, red pepper pesto, sliced Italian spicy capicola, mozzarella, provolone, pepperoncini, Italian pickled peppers, spicy red chilis. 18 *Contains nut product*

Cheese Pizza with Soup or Salad – small cheese pizza with house salad or soup (see below). 14 With small Chop Chop salad 18

Specialità del Pranzo (lunch specials)

Seafood Cannelloni

Fresh crepes rolled with lobster, scallop, shrimp, basil, ricotta, provolone, mozzarella, roasted red pepper, lemon cream, pesto, balsamic reduction. 18 *Contains nut product*

Chicken Peperonata

Lemon-Dijon-herb marinated chicken thighs, garlic linguine, sautéed peppers, onions, capers. 18

Pasta with Soup or Salad

Select an individual sized pasta with soup or salad.

Pasta - Rigatoni Bolognese or Spaghetti with Meatball.

Salad (mixed greens, diced tomato, garbanzo beans), choice of Italian, Balsamic Vinaigrettes or house-made Ranch.

Soup – mushroom or Tuscan chicken & bean. 15 with small Chop Chop salad 19

Tagliatelle Chicken Alfredo

Sliced grilled chicken breast, garlic cream, Parmigiano Reggiano. 19 *Contains egg product* Sub house-smoked salmon. 25

Shrimp Spaghetti with Vodka Cream

Royal red shrimp, black (squid ink infused) spaghetti, zesty vodka cream, pecorino Romano. 24

Manicotti with Marinara

Pasta tubes filled with ricotta, Parmigiano Reggiano, mozzarella, garlic, basil, scallions, sweet marinara. 12

King Salmon with Cannellini Insalata

Lemon-garlic grilled Alaskan King salmon filet, over insalata of cannellini beans, tomato, fresh basil, red onion, capers. 31

Rigatoni Bolognese

Chef Bill’s famous Bolognese meat sauce with pear tomatoes, garlic, red peppers, crushed chilies, herbs, little cream. 19

Chicken alla Milanese

Lemon-herb seasoned fried chicken breast cutlet, salad of arugula, lemon, tomato, fresh basil, parmesan, tzatziki. 21

Panini (sandwiches)

All sandwiches are served with your choice of Fries, Salad or Soup

Salad choice is mixed greens with diced tomato and garbanzo beans with your choice of Italian, Balsamic Vinaigrettes or house-made Ranch

Soup – mushroom or Tuscan chicken & bean | with small Chop Chop salad add \$4

Adriatic Burger **

Chef Bill’s award-winning handmade all beef burger, garlic aioli, provolone, caramelized onions, tomato, bacon, arugula. 18

Spicy Chicken Sliders

Two breaded chicken breasts, Chef Bill’s Italian BBQ sauce, sliced spicy pickles, provolone, red greens, tzatziki, focaccia. 17

Sandwich with Soup or Salad

Half a Salumi Sandwich (deli style-not grilled) with soup or salad.

Salad (mixed greens, diced tomato, garbanzo beans), choice of Italian vinaigrette, Balsamic Vinaigrette or house-made Ranch.

Soup – mushroom or Tuscan chicken & bean. 14

Adriatic Sliders **

Two seasoned beef patties, garlic aioli, provolone, caramelized onions, arugula. 14

Salumi Grilled Sandwich

Grilled Italian roll, capicola, mortadella, salami, mozzarella, red onion, tomato, herb mayo, mixed greens. 15

Grilled Chicken Club

Herb-marinated chicken breast, pesto mayo, provolone, pomodoro relish, tomato, bacon, arugula. 19 *Contains nut product.*

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

** 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