

Welcome  
'Restaurant Week'  
Guests!

# Dinner at the Adriatic

CHEF BILL / OWNER  
CHEF DWAYNE

## INZIO / *Start*

### TUSCAN SHRIMP

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

### MOZZARELLA MARINARA

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

### CAESAR SALAD

Chopped romaine, house made garlic croutons, Parmigiano Reggiano, Chef Bill's Adriatic Caesar dressing.

*Contains anchovy*

## DOLCE / *Desserts*

### CHOCOLATE MOUSSE

Very rich molded chocolate mousse, salted caramel, espresso crème, chocolate tuile.

### TRUFFLE SAMPLER

A sampler of hand rolled decadent truffles.  
*One each of the following:*

**Dark chocolate and dark chocolate covered**  
*contains nut product.*

**Lemon infused white chocolate**

**Dark chocolate almond crusted**  
*contains nut product.*

### SPUMONI ICE CREAM

An Italian favorite blend of cherry, Pistachio and chocolate.  
Chef Bill's is the best!  
*contains nut product.*

\*\* 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

## PIATTO PRINCIPALE / *Entrées*

### KING SALMON with CANNELLINI BEAN INSALATA

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

### PEPPERCORN NEW YORK STEAK

Seared New York Strip Steak, Adriatic seasoning, black and pink peppercorns, crispy rosemary seasoned polenta, grilled asparagus, garlic-peppercorn steak butter.

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### Restaurant Week Details

#### 3 course Meal - \$50

Beverages, Tax, and Gratuity not included.

#### Dates Available;

Sunday-Thursdays, 14-18 April &  
Sunday-Thursdays, 21-25 April

**Choose one (1) menu item from each menu category.**

where the south sound *celebrates*

we invite you to indulge, to savor, to fully embrace the richness of every meal that becomes a cherished memory and a joyous celebration of life and connection!

*Chef Bill*

## The Adriatic

- Award Winning Chef & Wine Program
- Award of Excellence from Wine Spectator
- Premier Banquet & Catering Programs
- Best Happy Hour Anywhere
- Amazing Outdoor Dining