

Welcome  
'Restaurant Week'  
Guests!

# Lunch 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.*

S  
A  
V  
E

R  
O  
O  
M

-

S  
A  
V  
O  
R

L  
I  
F  
E

## PIATTO PRINCIPALE / *Entrées*

### GRILLED ROMAINE SALAD with GARLIC SHRIMP

Grilled seasoned romaine, herb vinaigrette, gorgonzola, crispy pancetta, tomatoes, balsamic reduction, sautéed garlic shrimp.

### SEAFOOD CANNELLONI

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

### Restaurant Week Details

**3 course Meal - \$25**

**Dates Available;**

Sunday-Thursday, 14-18 April &  
Sunday-Thursday, 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

\*\* 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