

Lunch at the Adriatic

CHEF BILL / OWNER
CHEF DWAYNE

INIZIO / Start

SEARED AHI

Herb crusted and sliced Hawaiian Ahi medallion, citrus-caper vinaigrette, sliced cucumber, lemon pearls, chickpea crackers. 18

BRUSCHETTA with TOMATO and FETA

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

PARMIGIANO-REGGIANO FLATBREAD

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

OCTOPUS alla ADRIATIC

Grilled Octopus, insalata of cannellini beans, red wine vinegar, tomato, fresh basil, red onion, capers. 17

MOZZARELLA MARINARA

Fresh mozzarella balls, light breading, fried crisp, zesty marinara. 12

SEAFOOD GNOCCHI

Potato dumplings, octopus, langostino, bay scallops, shrimp, vodka sauce, Romano cheese. 16

PIZZA / Pizza

Thin Fresh-Made Neapolitan Crusts

CHICKEN and GORGONZOLA

Herb-roasted chicken, mozzarella, gorgonzola, tomato, balsamic reduction, red onion, parmesan, basil. 18

PEPPERONI and SAUSAGE

Pepperoni, Italian sausage, and sliced cremini mushrooms. 19

MARGHERITA

Red sauce, fresh mozzarella, fresh basil, extra virgin olive oil and Italian sea salt. 17

CAPICOLA DIAVOLO

Spicy, spicy! red pepper pesto, sliced Italian spicy capicola, mozzarella, provolone, pepperoncini, Italian pickled peppers, spicy red chilis. 18
Contains nut product

PANINI / Sandwiches

choice of fries, house salad or soup

MEATBALL SLIDERS

Two homemade meatballs, marinara, mozzarella. 14

GRILLED TBLT

Grilled with turkey, tomato, iceberg, bacon, arugula, basil mayo. 15 *Available not grilled.*

GRILLED CHICKEN CLUB

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

ADRIATIC SLIDERS **

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

ZUPPE E INSALATA / Soup & Salads

SOUP / ITALIAN MUSHROOM or SICILIAN CLAM & WHITE BEAN

Cup 8 Bowl 16

CAPRESE SPIEDINI

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

CAESAR SALAD

Chopped romaine, house made garlic croutons, Parmigiano Reggiano, Chef Bill's Adriatic Caesar dressing. 8 *Contains anchovy*

MIXED GREENS SALAD

Mixed greens medley, balsamic vinaigrette, feta, crispy onions, fresh flower petals, roasted parmesan cup. 9

HEIRLOOM TOMATO CARPACCIO

Thin-sliced heirloom tomato, burrata fresh creamy mozzarella ball, pesto oil, balsamic reduction, sea salt. 12

GRILLED ROMAINE SALAD

Grilled romaine, herb vinaigrette, Italian gorgonzola blue cheese, prosciutto, grape tomatoes, balsamic reduction. 11
ENTREE 18

CHOP CHOP SALAD

Chopped romaine and iceberg, roasted chicken, salami, fresh mozzarella, garbanzo beans, artichoke hearts, basil, Italian vinaigrette, Roma tomatoes. 14
ENTREE 20

PIATTO PRINCIPALE / Entrées

LUNCH COMBINATIONS

Your choice of the following (*) with house salad or soup. 14
with small chop chop salad. 17

* RIGATONI BOLOGNESE

* SPAGHETTI with MEATBALL

* ½ TBLT DELI SANDWICH

* 3-CHEESE PIZZA

TAGLIATELLE CHICKEN ALFREDO

Sliced grilled chicken breast, al dente tagliatelle pasta, garlic cream, Parmigiano Reggiano. 19 *Contains egg product.*

CHICKEN PEPERONATA

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

SHRIMP SPAGHETTI with VODKA CREAM

Royal red shrimp, black (squid ink infused) spaghetti pasta, zesty vodka cream, pecorino Romano. 21

RIGATONI BOLOGNESE

Chef Bill's famous Bolognese meat sauce with pear tomatoes, garlic, red peppers, crushed chilies, herbs, little cream. 18

KING SALMON with PESTO ORECCHIETTA

Lemon-garlic grilled Alaskan King salmon filet, orecchiette pasta, pesto cream, tomato, fresh basil, red onion, arugula. 31

SMOKED SALMON LINGUINE

House-smoked salmon, al dente thin linguine pasta, garlic cream, sliced grilled scallions, Parmigiano Reggiano. 24 *Contains egg product.*

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CHEF BILL'S

'Award-Winning'

ADRIATIC BURGER

100% all-beef patty
secret seasoning
garlic aioli
provolone
caramelized onions
tomato
bacon
arugula 18

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

** Cooked to order. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs might increase your foodborne illness risk.

- Parties of 8 or more;
20% service charge will be added to your bill.

- Outside food & beverage fees;
desserts - \$10, | wine corkage - \$25 per bottle.