



**ADRIATIC GRILL**  
ITALIAN CUISINE & WINE BAR



**Dolci**

[www.AdriaticGrill.com](http://www.AdriaticGrill.com)

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## SEASONAL FAVORITES

### GRILLED PEACHES WITH BALSAMIC

Fresh Washington peach halves grilled until warm and served with sweet peach puree, white chocolate ice cream and balsamic reduction. 8.50

### LEMON PANNA COTTA WITH SPICED BLUEBERRIES

Triple-lemon Italian "Cooked Cream" with marscarpone cheese and cream. With blueberry compote, fresh basil syrup and vanilla whipped cream. 8

### ITALIAN TRUFFLES

Chef Bill's triple chocolate and almond infused truffles are hand rolled in cocoa powder, crushed almonds or grated chocolate. Served 2 of each truffle on top of vanilla whipped cream. *Contains nut product.* 5

### CHOCOLATE RUM CAKE

Layers of chocolate sponge cake with zabaglione, *illy*<sup>®</sup> espresso and dark rum. Topped with espresso-rum whipped cream and dark chocolate shavings. My version of Tiramisu. Not traditional...better. *MUST BE 21+* 9.50

### CHEESECAKE ALLA ADRIATIC

Individual size lemon-vanilla cheesecake served with vanilla whipped cream or your choice of homemade caramel sauce, homemade chocolate sauce or blueberry-port compote. 8.50

### CHOCOLATE VOLCANO CAKE

A warmed individual size rich chocolate cake. Served with vanilla whipped cream and homemade molten raspberry sauce. 9

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## FROZEN SWEETS

### AFFOGATO AL CAFE

Silky white chocolate ice cream drizzled with hot **illy**® espresso and topped with whipped cream and chocolate covered espresso beans. 7.50

### ICE CREAM & SORBETTO

Your server will let you know which seasonal ice cream and sorbetto flavors Chef is featuring. 6

All sorbetto's can be served granite style with Montelliano Italian Prosecco Brut. *Must be 21+.* 8

### SPUMONI

An Italian favorite with cherry-rum, pistachio and chocolate-chocolate chunk. It's rich and full of flavor. And ours is the best! *Contains nut product.* 7.50

## DOLCE AMORE

Features Chef Bill's exclusive hand rolled truffles made daily. Complemented by a personal sized bottle of Rosa Regale sparkling red wine. 22

*CONTAINS NUT PRODUCT. MUST BE 21+*



**ESPRESSO** *(Italy's #1 Premium Espresso Since 1933)*

	<b>Single</b>	<b>Double</b>
<b>Espresso</b>	3.50	4.50
<b>Americano</b>	3.50	4.50
<b>Latte</b>	4.50	5.50
<b>Cappuccino</b>	4.50	5.50
<b>Mocha</b>	4.50	5.50

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## DESSERT DRINKS

### MINT SHAKERATTO

Fresh brewed espresso topped martini style with hand shaken mint whipped cream. 7

### PEARFECTION

Unexpected and delightful. Featuring Xanté virgin Belgian pear liqueur over ice with a sweet, aromatic fizz. 6.50

### COCONUT CHOCOLATINI

Creamy...cool...coconutty...this hand-shaken martini features Pearl coconut vodka hand shaken with cream to melt in your mouth. 8

### CAFFE MAROCCHINO

illy® espresso brings the taste of Turin to you in this frothy espresso shot. 5

## LIMONCELLO

*This chilled authentic lemon liqueur has been an Italian after-dinner tradition for over 100 years.*

<b>FINAMORE</b>	<i>Italy</i>	8.50
<b>PALLINI</b>	<i>Sorrento</i>	8
<b>CARAVELLA</b>	<i>Milan</i>	7
<b>GIAO LUISA</b>	<i>Sorrento</i>	6.50

## GRAPPA

*We recommend this fragrant grape based-pomace brandy as a perfect "digestivo".*

<b>DI MOSCATO D'ASTI</b>	<i>Michele Chiarlo, Italy</i>	13
<b>BRUNELLO DI MONTALCINO</b>	<i>Castello Banfi, Italy</i>	8
<b>LAMPONI</b>	<i>Poli Distillerie, Italy</i>	22
<b>DI SANGIOVESE</b>	<i>Soft Tail Spirits, Washington</i>	15
<b>PERE</b>	<i>Poli Distillerie, Italy</i>	18
<b>AMARONE DI VALPOLICELLA</b>	<i>Zenato, Italy</i>	10

*\*Start off your grappa experience with an illy® espresso shot for a traditional "Ammazzacaffe". Only an additional 1.50.*

## PORT & MARSALA

<b>TAYLOR'S 10 YEAR OLD TAWNY</b>	7
<b>TAYLOR'S 20 YEAR OLD TAWNY</b>	9.50
<b>MELILO ITALIAN SWEET MARSALA</b>	6