

## APPETIZERS

### CALAMARI AND ARTICHOKEs \*

Crispy fried squid and marinated quartered artichoke hearts, served with our lemon and triple garlic aioli. 14.5

### GRILLED LAMB RIBLETTES \*

Seasoned with garlic & mint, grilled and served with fresh mint pesto, feta cheese, sweet balsamic reduction and toasted carried pine nuts. 12

*Cooked to order to your specifications. Contains nut product.*

### BRUSCHETTA WITH TOMATO AND FETA

Garlic bruschetta toast with 'salsa al pomodoro' of diced Roma tomatoes, garlic, fresh basil, feta cheese, olive oil and balsamic. 9

### PESTO STEAMED CLAMS \*

Fresh local steamer clams simmered with sweet basil pesto, white wine, fresh herbs and pine nuts. Side of toasted focaccia. 16 / 10

*Contains nut product.*

### ROASTED GARLIC ESCARGOT

Cremini mushroom caps are filled with roasted garlic, pesto, tender escargot and Parmigiano-Reggiano. Fire-roasted and topped with lemon cream and fresh chives. 9

### SMOKED SALMON HUMMUS

House smoked salmon, cannellini bean and chickpea blend served chilled with fresh lemon, garlic, roasted red pepper, Italian sea salt, horse radish and extra virgin olive oil. Served with crispy pizzette chips for dipping. *Contains nut product.* 9.5

### AHI WITH BLACK TRUFFLE

Premium grade tuna is flash seared with Italian herbs, sliced and served with a black truffle vinaigrette and shaved Parmigiano Reggiano. 15

*Cooked to order*

### PARMIGIANO-REGGIANO FLATBREAD AL FORNO

Crispy flat bread sprinkled with fresh rosemary and Parmigiano-Reggiano; flash seared in the wood oven. Served with slow roasted garlic cloves. 9.5

With Cambozola blue cheese. 13

*Ordering guide:*

*Rare – soft*

*Medium – a little crispy*

*Well – very crispy*

### CRAB CAKES WITH BALSAMIC

Fresh Dungeness crab meat and pepper cakes are seared to a golden brown, served atop smoked Roma tomato butter sauce and sweet balsamic reduction. 15.5

### MOZZARELLA MARINARA

Crispy fried fresh ciliegine mozzarella balls, zesty marinara and chopped Italian parsley. 10

### ANTIPASTI ADRIATIC

Chef Bill's selection of hand sliced premium Italian meats, vegetables and cheeses. 17 / 9

## SOUPS AND SALADS

### TUNA CONFIT SALAD\*

Chef's housemade olive oil braised tuna with garbanzo beans, artichoke hearts, capers, scallions, oregano and Italian herb vinaigrette. 10

### CAESAR SALAD

Crisp romaine heart tossed with garlic croutons and Parmigiano-Reggiano in creamy Caesar dressing with fresh lemon, garlic, anchovy and fruity olive oil. 8 / 5

*Dressing contains pasteurized egg product*

### CREAMY PORCINI MUSHROOM SOUP

Italian porcini, cremini and shiitake mushrooms are simmered in a rich vegetable stock with cream and fresh Italian herbs.

Cup 6 Bowl 11

### SKEWERED CAPRESE SALAD

Fresh ciliegine mozzarella skewered with baby pear tomatoes & fresh basil. Drizzled with extra virgin olive oil & sweet balsamic reduction. 9

### ORZO AND ACINI PASTA SALAD\*

Tender orzo and acini de pepe pasta, tossed in a lemon-herb vinaigrette with celery, olives, onion, peppers, artichoke and capers. 6.5 With chilled sweet bay shrimp 9.5

### CHOP CHOP SALAD

Chopped romaine and iceberg lettuce, roasted chicken, Italian wine salami, provolone cheese, garbanzo beans, fresh basil and Italian vinaigrette with grated Parmigiano-Reggiano and diced Roma tomatoes. 0

### FIELD GREENS SALAD

A medley of baby greens tossed in balsamic vinaigrette and topped with sun dried cranberries, crumbled feta cheese and toasted almonds. 8.5 / 5.5

*Dressing contains pasteurized egg product.*

*Contains nut product.*

### GRILLED ROMAINE SALAD WITH PEAR

Warm grilled heart of romaine lettuce with Italian gorgonzola blue cheese vinaigrette, baby tomato, cracked smoked hazelnuts and crisp pear. 11

*Contains nut product.*

### LENTIL AND ITALIAN SAUSAGE SOUP

Tender lentils, Italian sausage, garlic, carrots, celery, tomato, spinach and a touch of cream.

Cup 5.5 Bowl 10

## ENTREE SALADS

### ADRIATIC CHICKEN\*

Romaine and baby greens tossed in balsamic vinaigrette with red onion, pear, sliced baby tomatoes, sun dried cranberries, crumbled feta cheese, garlic croutons, cilantro and warm garlic-seared chicken breast. Toasted pita bread. 19

*Dressing contains pasteurized egg product*

### TUNA CONFIT\*

Chef's housemade olive oil braised tuna with garbanzo beans, artichoke hearts, capers, scallions, grilled asparagus, sun dried tomato, hard-boiled egg, fresh oregano and Italian herb vinaigrette. 21

*Contains egg product.*

### STEAK WITH GORGONZOLA \*

Romaine, radicchio and arugula greens tossed with Gorgonzola blue cheese, red wine vinaigrette and crispy fried onions. Served with sliced sirloin steak and garlic bruschetta. 23

*Cooked to order to your specifications.*

### CHOP CHOP

Chopped romaine and iceberg lettuce, roasted chicken, Italian wine salami, provolone cheese, garbanzo beans, fresh basil and Italian vinaigrette with grated Parmigiano-Reggiano and diced Roma tomatoes. 18

## CHEF BILL'S SPECIALS

### PARMIGIANO-REGGIANO CRUSTED TILAPIA\*

Searched tilapia fillets are crusted with Parmigiano-Reggiano and served with butter sauce, crispy rosemary polenta cake and grilled herb zucchini. 22  
*Cooked to order to your specifications.*

### GARLIC TOP SIRLOIN \*

Adriatic seasoned center-cut 10 oz. top sirloin fire-grilled over high heat, with roasted garlic sauce, garlic-rosemary fingerling potatoes and grilled herb zucchini. 29  
*Cooked to order to your specifications.*

### CHICKEN ALLA PARMIGIANA \*

Chicken breast is lightly crusted with Parmigiano-Reggiano and herb bread crumbs, served over olive oil-herb seasoned pappardelle pasta and grilled zucchini with zesty marinara and sliced fresh mozzarella. 21  
*Cooked to order.*

### GRILLED PRAWNS WITH SPAGHETTI SQUASH\*

Garlic seasoned prawns are grilled and served atop sautéed spaghetti squash (vegetable pasta) with red bell peppers, grilled herb-zucchini and pesto butter sauce. 25  
*Cooked to order. Contains nut product.*

### CHICKEN PEPERONATA \*

Garlic, Dijon and herb marinated skin-on chicken breast, grilled and served over linguine fini and a peperonata of bell peppers, onion and capers. 21  
*Cooked to order*

### ALASKAN SOCKEYE SALMON

Grilled with fresh garlic-olive oil, served atop fresh grilled asparagus and sautéed heirloom tomatoes. 29  
*Cooked to order to your specifications*

### SMOKED BALSAMIC ST. LOUIS PORK RIBS \*

Mediterranean spice rubbed Niman Ranch pork ribs are smoked until tender, basted with Chef Bill's famous balsamic BBQ sauce and served with Italian pasta-potato salad and Moroccan coleslaw. 22  
*Cooked to order.*

### ALASKAN KING SALMON\*

Fire-grilled with fresh lemon-herb butter, served with a cannellini bean, red onion, tomato, caper and fresh basil insalata atop lemon-olive oil drizzled fresh arugula. 33  
*Cooked to order to your specifications.*

### BALSAMIC BARBECUE PORK CHOP \*

Bone-in pork loin chop seasoned with rosemary and roasted garlic, smoked, fire-grilled and served atop sweet corn risotto and zesty balsamic barbecue sauce. 23  
*Cooked to order.*

### STEELHEAD WITH FRESH PESTO

Baked skin-on with extra virgin olive oil, fresh lemon and crushed red pepper. With fresh basil pesto, linguine fini garlic pasta and grilled zucchini. 24  
*Cooked to order to your specifications. Contains nut product.*

## SIDES

SAUTEED MUSHROOMS WITH GARLIC & HERBS 8.5

CRISPY POLENTA 7

CREAMY POLENTA WITH ASIAGO & ROSEMARY 7.5

HAND MADE MEATBALLS – FOUR 8

HERB & LEMON BROCCOLI 6

## PASTA

### RIGATONI WITH BOLOGNESE SAUCE

Al dente rigatoni with traditional Bolognese meat sauce of beef, Italian sausage, pear tomatoes, garlic, red peppers, crushed chilies and herbs tossed with a little cream. 18

### SMOKED SALMON PENNE \*

Apple wood smoked salmon tossed in cream sauce with fresh garlic, roasted scallions, penne pasta, Parmigiano-Reggiano and fresh dill. 22

### SPAGHETTI WITH MEATBALLS

Our own hand made specialty meatballs served over spaghetti that is tossed in our famous pomodoro pasta sauce. 18

### CHICKEN FETTUCCINE ALFREDO

Pasta, garlic, butter, rich cream, Italian sea salt and fresh cracked pepper. A classic Italian favorite. 19

### CLAM LINGUINE

Whole steamer clams and tender pieces of sea clams in a light sauce of olive oil, lemon, shallots, garlic, white wine, Italian parsley, crushed red pepper and butter. 20

### ROASTED CHICKEN CANNELONI

Thin crepes filled with roasted chicken, sun-dried tomatoes, fresh basil, ricotta, Parmigiano-Reggiano, scallions, baked in garlic cream sauce, pine nuts, fontina and mozzarella. 17.5

*Contains nut product.*

### ADRIATIC LASAGNE

We make it daily and it's worth it! Rich meat lasagna made with fresh pasta, ricotta, feta, mozzarella and Parmigiano-Reggiano cheeses and our zesty marinara. 19

### PAPPADELLE ADRIATIC

Tender Pappardelle pasta tossed with Italian sausage slices, tender prawns, calamari & white fish in Chef's special spicy red sauce. 23

*Cooked to order. Contains nut product.*

## PIZZA

### Our 'Forno' Story

One of the special features of our restaurant is the wood burning forno, Italian for oven. 'Al Forno' refers culinarily to dishes baked in the oven.

Our oven was built and installed by Wood Stone company from Bellingham, Washington and has been "fired up" for over 15 years. It is 100% wood fired like the classic fornos from the old country.

The inside dome shape of the oven helps create and keep a consistent airflow of high heat throughout the entire surface. We cook at a level of around 800 degrees to be able to cook quickly and give the pizzas a crisp exterior crust with some charring.

I've always considered cooking in our wood forno a culinary performance with the pizza cook being the conductor in keeping everything moving in the right order for the perfect Italian style thin crust pizza.

Enjoy!  
Chef Bill

### CLASSIC MARGHERITA

Made for a Queen. Fresh made mozzarella, seasoned pomodoro pizza sauce, Italian sea salt, fresh basil and extra- virgin olive oil. 14.5

### FIVE CHEESE

A cheese lover's delight with pomodoro pizza sauce, mozzarella, provolone, white cheddar, smoked Gouda and Parmigiano-Reggiano cheeses. 13

### VEGETABLE

Fresh pesto, Portobello mushroom, eggplant, tomato, zucchini, red onion, asparagus, mozzarella and roasted red pepper. 15

### CHEF'S ULTIMATE CARNE

Italian sausage, pepperoni, prosciutto, salami, pancetta, pomodoro pizza sauce, onion, mozzarella and garlic cream. A meat lover's dream! 20

### BARBECUE PORK

Chef Bill's slow roasted pulled pork with balsamic barbecue sauce, red onions, scallions, provolone and smoked mozzarella. 17

### PEPPERONI AND SAUSAGE

A classic! Spicy Italian sausage, thin sliced pepperoni, sliced cremini mushrooms, mozzarella cheese and pomodoro pizza sauce. 16.5

### SHRIMP & CHEVRE

Sweet petite bay shrimp, fresh basil & herb pesto, toasted pine nuts, fontina and goat cheese. 18

## NON-ALCOHOLIC BEVERAGES

<b>ITALIAN SODAS</b> Classic Italian sodas in a variety of flavors. Served simply sparkling or with cream. The best handmade sodas in the city! 3.5				
Almond	Cherry	Lime	Orange	Blackberry
Coconut	Peach	Strawberry	Vanilla	Raspberry
<b>DRAFT SODAS</b>				
Coke	Diet Coke	Sprite	Mr. Pibb	
<b>ACQUA PANNA BOTTLED WATER</b> Still mineral water from the Brembo River in the Italian Alps. Individual 3 Large 6				
<b>SAN PELLEGRINO BOTTLED WATER</b> The world's favorite sparkling water from Terme, Italy. Individual 3 Large 6				
<b>PELEGRINO LIMONATA</b> 3		<b>PELEGRINO ARANCIATA</b> 3		
<b>ARNOLD PALMER</b> 3.25		<b>DEMANN CHINA BLACK ICED TEA</b> 3.25		

## BEERS

### DRAFT

	16oz Pint	24oz Grande
<b>BUD LIGHT</b>	5	7
<b>DOGFISH HEAD 90-MINUTE IPA</b>	6.50	8.50
<b>HARMON PT DEFIANCE IPA</b> <small>GO LOCAL</small>	5.75	7.75
<b>PERONI ITALIAN LAGER</b>	6	8
<b>MAC &amp; JACK'S AFRICAN AMBER</b> <small>GO LOCAL</small>	5.25	7.25
<b>MENS ROOM ORIGINAL RED</b> <small>GO LOCAL</small>	5.25	7.25
<small>A PORTION OF THE PROCEEDS FROM EVERY MENS ROOM ORIGINAL RED SOLD GOES TO SUPPORT THE VA PUGET SOUND FISHER HOUSE AND FT. LEWIS FISHER HOUSE.</small>		
<b>MORETTI ITALIAN</b>	6	8
<b>SAM ADAMS BOSTON LAGER</b>	5.5	7.5
<b>SEASONAL DRAFTS</b>	5.5	7.5
<b>SILVER CITY RIDGETOP RED</b> <small>GO LOCAL</small>	5.5	7.5
<b>STELLA ARTOIS</b>	6	8
<b>WIDMER HEFEWEIZEN</b>	5.5	7.5

### BOTTLED

<b>AMSTEL LIGHT</b>	4
<b>ANGRY ORCHARD CIDER</b> <small>GLUTEN FREE</small>	5
<b>BUDWEISER</b>	4
<b>COORS LIGHT</b>	4
<b>CORONA</b>	4.5
<b>GUINNESS STOUT</b> <small>CAN</small>	5
<b>HEINEKEN</b>	4.5
<b>MORETTI LA ROSSA</b>	5
<b>MICHELOB ULTRA</b>	4
<b>REDBRIDGE</b> <small>GLUTEN FREE</small>	5
<b>ST. PAULI GIRL N/A</b>	6

## SPECIALTY COCKTAILS

### GHIACCIO BELLINI

Our signature! Frozen blend of real peaches, Italian Prosecco and our favorite liqueurs served over a splash of house made Sangria. 9

### SWEET MISS SALLY

Perfect combo of strawberry-lemon goodness featuring Midnight Moon Strawberry Moonshine. 7

### HPNOTIQ COSMO

A twist on the classic with HpnotiQ, vodka, cranberry and lime. 8

### ADRIATIC AMBROSIA

Raspberry vodka shaken with zesty fresh lemonade and cranberry juice. Shaken to a perfect chill and served up. 8.5

### GRAND POM-A-RITA

Miss Monique's twist on the margarita featuring pomegranate liqueur. Must be adventurous! 8

### MR. MARKS

Once you meet Mr. Marks, you'll want more! Aromatic clementine vodka muddled with fresh oranges and a drop Scrappy's orange bitters. 7.5

## BACK BAR SELECTIONS

### VODKA

Absolut

Absolut Grapevine

Absolut Orient Apple

Absolut Peach

Absolut Peppar

Bainbridge Legacy\*\*

Belvedere

Belvedere Unfiltered

Cirôc 80

DryFly\*\*

Fremont Mischief\*\*

Grey Goose

Ketel One

Peabody Jones \*\*

Project "V" Single Silo \*\*

Smirnoff

Stoli Blueberi

Stoli Strasberi

Stolichnaya

Stolichnaya Elit

Sun Liquor Unlimited\*\*

Svedka

Svedka Clementine

Ultimat

VOX

Zodiac Gluten Free

\*\* Washington state craft distilleries

### GIN

Aviation

Beefeater

Bombay

Bombay Sapphire

Boodles

City of London

Dry Fly\*\*

Ebb & Flow\*\*

Hendricks

Tanqueray

Tanqueray #10

### RUM

Bacardi 151

Bacardi Light

Bacardi Limon

Captain Morgan Original

Gosling's "Black Seal"

Malibu Coconut

Sailor Jerry

### TEQUILA

1800 Reposado

Cabo Wabo Blanco

Cazadores Reposado

Cuervo Gold

Patrón Anejo

Patrón Silver

Sauza Gold

Sauza Hornitos Reposada

### BOURBON & WHISKEY

Baker's 7 Yr

Basil Hayden

Black Velvet

Bushmills Irish

Crown Royal

Fremont "Mischief"\*\*\*

Gentleman Jack

Headlong White Dog\*\*

Jack Daniel's

Jack Daniel's Single Barrel

Jameson Irish

Jameson Irish 12 Yr

Jim Beam

Jim Beam Black

Johnnie Walker Black

Johnnie Walker Green

Johnnie Walker Red

Johnny Drum Green

Knob Creek

Maker's Mark

Redbreast Irish 12 Yr

Seagram's 7

Willett

Woodford Reserve

### SCOTCH

The Balvenie 12 Yr Double Wood

Chivas Regal 12 Yr

Cutty Sark

Dalwhinnie 15 Yr

Dewar's

Glenfiddich 12 Yr

Glenlivet 12 Yr

Highland Park 12 Yr

Lagavulin 16 Yr

Laphroig 10 Yr

The Macallan 12 Yr

Oban 14 Yr

### COGNAC & BRANDY

Christian Brothers

Courvoisier VS

E&J

Hennessy Privilège VSOP

Korbel Brandy

Navan *vanilla*

Rémy Martin VSOP

Rémy Martin XO

### Adriatic Accolades



**Winner**  
**Best Mediterranean Restaurant**  
 2010

**Winner**  
**Best Mediterranean Restaurant**  
 2011

**Winner**  
**Best Mediterranean Restaurant**  
 2012



**Winner**  
**Best Chef: Chef Bill Trudnowski**  
 2011



**Winner**  
**Best Chef: Chef Bill Trudnowski**  
 2012

**Winner**  
**Best Italian Restaurant: Adriatic Grill**  
 2012

---

**2011 Washington Wine Commission**  
**Restaurant Awards:**  
**Certificate of Recognition**  
 March 2011

**2012 Washington Wine Commission**  
**Restaurant Awards:**  
**Award of Distinction**  
 March 2012

**2012 Washington Wine Commission**  
**Restaurant Awards:**  
**W.R.A. Restaurant of the Year**  
 March 2012

---

### HAPPY HOUR

Our Guests that are 21 years and over can enjoy Happy Hour in our Wine Bar and Bar Side patio seven days a week. We feature premium wells, draft beer and food specials all at a great price!

Monday – Saturday 3:00 – 6:00,  
 9:00 – Close

Sunday All Day

Every Thirsty Thursday: Happy Hour is 3pm – Close!

*\*Happy Hour not available with any other coupons, discounts or promotional offers.*

---

### WINE WEDNESDAYS: ½ OFF ALL BOTTLE WINE\*

Explore our great wine list and get a great deal!

Come in on Wednesday, when we feature any bottle of wine at ½ price!

Enjoy in our Dining Room, Patio or Wine Bar during lunch or dinner.

*\*1/2 off bottled wine is not available with any other coupons, discounts or promotional offers.*

---

### CELEBRATIONS, PARTIES AND BUSINESS MEETINGS

We can take care of all your party needs from personal to professional events, from 10-100+ guests. Let us work with you to personalize the menu, space and service to fit all of your needs! FREE projector and AV equipment available.

E-mail your inquiry to: [info@adriaticgrill.com](mailto:info@adriaticgrill.com)

---

### BEST MILITARY DISCOUNT AROUND!

We are proud to support the men and women of our Armed Forces, and their families. Our Military discount is good on food and non-alcoholic beverages. Simply show your Military ID to your server and we will deduct it from the bill!

*Discount is good for all active duty, retired and reserve service members and their immediate dependents, up to 4 people.*

*\*Military discount is not available with any other coupons, discounts or promotional offers.*

---

*Where the Southland Celebrates!*