

APPETIZERS

CALAMARI AND ARTICHOKE *

Crispy fried squid and marinated quartered artichoke hearts, served with our lemon and triple garlic aioli. 13

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. 7.5

PESTO STEAMED CLAMS *

Fresh local steamer clams simmered with sweet basil pesto, white wine, fresh herbs and pine nuts. Side of toasted focaccia. 14.50

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

ANTIPASTI ADRIATIC

Salami, prosciutto, pepperoni, marinated artichoke hearts, Italian olives, sliced Parmigiano-Reggiano, roasted peppers, marinated ciliegine fresh mozzarella balls. 14

CRISPY PORTOBELLO SPIEDINI

Portobello mushroom spears are lightly covered with Italian bread crumbs, fried crisp and served with a zesty fresh cucumber and yogurt tzatziki sauce. 8.5

PARMIGIANO-REGGIANO FLATBREAD AL FORNO

Crispy flat bread sprinkled with fresh rosemary and Parmigiano-Reggiano, flash seared in the wood oven. With slow roasted garlic cloves. 8
With Cambozola blue cheese. 11

Ordering guide:

Rare – soft

Medium – a little crispy

Well – very crispy

CRAB CAKES WITH BALSAMIC

Fresh crab meat and pepper cakes are seared to a golden brown, served atop smoked Roma tomato butter sauce and sweet balsamic reduction. 13

MOZZARELLA MARINARA

Crispy fried fresh ciliegine mozzarella balls, zesty marinara and chopped Italian parsley. 8.5

WHITE BEAN DIP

Cannellini bean and chickpea blend served chilled with fresh lemon, garlic, Italian sea salt and extra virgin olive oil. Served with crispy pizzette chips for dipping. 6

SOUPS AND SALADS

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. 6.5

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 5.5 Bowl 9.5

SKEWERED CAPRESE SALAD

Fresh ciliegine mozzarella skewered with baby pear tomatoes and fresh basil. Drizzled with extra virgin olive oil and sweet balsamic reduction. 7.5

FIELD GREENS SALAD

A medley of baby greens tossed in balsamic vinaigrette and topped with sun dried cranberries, crumbled feta cheese and toasted almonds. 7

Dressing contains pasteurized egg product

Contains nut product

GRILLED ROMAINE WITH PEAR

Warm grilled heart of romaine lettuce with Italian gorgonzola blue cheese vinaigrette, baby tomato, cracked smoked hazelnuts and crisp pear. 10

Contains nut product.

LENTIL AND ITALIAN SAUSAGE SOUP

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

Cup 5 Bowl 9

ENTREE SALADS

ADRIATIC CHICKEN SALAD

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. 18

Dressing contains pasteurized egg product

STEAK SALAD 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. 20

Cooked to order to your specifications.

CHOP CHOP SALAD

Chopped romaine and iceberg lettuce tossed with roasted chicken, Italian wine salami, provolone cheese, garbanzo beans and fresh basil in a zesty Italian vinaigrette with grated Parmigiano-Reggiano and diced Roma tomatoes. 17

ENTRÉE SPECIALTIES

PARMIGIANO-REGGIANO CRUSTED TILAPIA*

Seared 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. 25

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. 19

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. 27

Cooked to order. Contains nut product.

KOBE STEAK WITH MUSHROOMS *

Tender flat iron steak fire-grilled with Adriatic Seasoning and served with acini di pepe tossed with fresh cremini, portobello and oyster mushrooms and Italian herbs. 29

Cooked to order to your specifications.

ADRIATIC CIOPPINO *

Prawns, clams, scallops, calamari, white fish, fresh spinach and Italian herbs simmered in a rich tomato cioppino sauce. With garlic bruschetta. 27

Cooked to order.

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. 21

Cooked to order.

CHICKEN PEPPERONATA *

Garlic, white wine, Dijon and herb marinated skin-on chicken breast, grilled and served over lemon and garlic linguine and a peperonata of bell peppers, onion and capers. 18

Cooked to order.

T-BONE FIORENTINA *

20oz. T-bone steak crusted with Italian sea salt, cracked pepper and herbs. Gnocchi and lemon-garlic sautéed spinach, Parmigiano-Reggiano roasted tomatoes. 35

Cooked to order to your specifications.

SIDES

SAUTEED MUSHROOMS WITH GARLIC & HERBS 7

CRISPY POLENTA 6

CREAMY POLENTA WITH ASIAGO & ROSEMARY 6

PESTO GNOCCHI WITH BALSAMIC & TOMATO 7

HERB & LEMON BROCCOLI 5

HAND MADE MEATBALLS – FOUR 6

**We will honor any of your special dining requests that we can.
Vegetarian, low seasoning, substitutions, gluten free, etc.
Let your server know and we will do our best to accommodate your request.
If Chef can, he will!**

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. 16

SMOKED SALMON PENNE *

Apple wood smoked salmon tossed in cream sauce with fresh garlic, roasted scallions, penne pasta, Parmigiano-Reggiano and fresh dill. 20

SPAGHETTI WITH MEATBALLS

Our own hand made specialty meatballs served over spaghetti that is tossed in our famous pomodoro pasta sauce. 17

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. 18

CHICKEN FETTUCCINE ALFREDO

Pasta, garlic, butter, rich cream, Italian sea salt, fresh cracked pepper, shaved Parmigiano-Reggiano. A classic Italian favorite. 17

PAPPARDELLE WITH VODKA SAUCE

Fresh wide pappardelle pasta tossed with Miss Monique's favorite sauce of tomato, cream, Parmigiano-Reggiano and vodka. 16

SHELLSTOCK SPAGHETTINI

Prawns, scallops, clams and Dungeness crab with spaghetti pasta, garlic, seafood broth, white wine, fresh lemon and gremolata seasoning. 24

FROM THE OVEN

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

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. 18

CLASSIC MARGHERITA PIZZA

Made for a Queen. Fresh made mozzarella, seasoned pomodoro pizza sauce, Italian sea salt, fresh basil and extra-virgin olive oil. 13.5

FIVE CHEESE PIZZA

A cheese lover's delight with pomodoro pizza sauce, mozzarella, provolone, white cheddar, smoked Gouda and Parmigiano-Reggiano cheeses. 11

ROASTED CHICKEN AND CHEVRE PIZZA

Creamy chèvre cheese with grilled chicken, thin shaved zucchini, Romano pecorino, roasted garlic cloves and Italian sea salt. 16

PEPPERONI AND SAUSAGE PIZZA

A classic! Spicy Italian sausage, thin sliced pepperoni, sliced cremini mushrooms, mozzarella cheese and pomodoro pizza sauce. 14

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
Contains nut product.

CARNE AL FORNO PIZZA

Italian sausage, pepperoni, prosciutto, salami, pancetta, pomodoro pizza sauce, onion, mozzarella and garlic cream. A meatlover's dream! 18

PEPPERONI PIZZA

Thin sliced pepperoni, pomodoro pizza sauce and mozzarella. The pepperoni is King! 13

SMOKED SALMON PIZZA

Chef Bill's famous house-smoked salmon, white garlic pizza sauce, goat cheese, sliced shallots, fresh chopped dill and salmon eggs. 17

MOLTO MUSHROOM PIZZA

Cremini, portobello, button and oyster mushrooms with garlic-rosemary olive oil, mozzarella, provolone and Italian herbs. 15



ADRIATIC GRILL

ITALIAN CUISINE & WINE BAR

ITALIAN SODA 3.50

Cherry, Lime, Orange, Blackberry, Raspberry, Coconut, Peach, Strawberry, Watermelon

ACQUA PANNA

Natural mineral water from the Brembo River in the Italian Alps.

Small 3 Large 6

DRAFT ROOT BEER

12oz – 3.25 16oz – 4.50 25oz – 7

SAN PELLEGRINO

Sparkling water from Terme, Italy.

Small 3 Large 6

LIMONATA OR ARANCIATA 3

BEERS

DRAFT

	16oz Pint	24oz Grande
PERONI ITALIAN LAGER	6	8
MORETTI ITALIAN	6	8
STELLA ARTOIS	5.50	7.50
HARMON PT DEFIANCE IPA <small>GO LOCAL</small>	5.75	7.75
BOUNDARY BAY BREWERY ESB <small>GO LOCAL</small>	5.25	7.25
SCHOONER EXACT <small>GO LOCAL</small>	5.50	7.50
MAC & JACK'S AFRICAN AMBER <small>GO LOCAL</small>	5.25	7.25
WIDMER HEFEWEIZEN	5.50	7.50
BUD LIGHT	4.75	6.75
SAM ADAMS BOSTON LAGER	5.50	7.50
SEASONAL DRAFTS	5.50	7.50

BOTTLED

MORETTI LA ROSSA	4.5
HEINEKEN	4.5
CORONA	4.5
COORS LIGHT	4
BUDWEISER	3.5
BUD LIGHT LIME	3.5
MICHELOB ULTRA	3.5
MILLER LIGHT	3.5
GUINNESS STOUT <small>CAN</small>	5
GREEN'S DUBBEL ALE <small>GLUTEN FREE</small>	9
KALIBER	4
ST. PAULI GIRL N/A	4

SPECIALTY COCKTAILS

GHIACCIO BELLINI

Our signature. Frozen blend of real peaches, Italian Sparkling Wine, Appleton Estate V/X rum & sangria. 8

HPNOTIQ COSMOPOLITAN

A twist on the classic with HpnotiQ, vodka, cranberry & lime. 8.50

ADRIATIC AMORE

Satisfy your craving for liquid love with our blend of Stoli Razberi, fresh squeezed limes and our secret ingredient. 8

ITALIAN SUNRISE

Enjoy the sunrise...Italian style. Featuring DiSarrono Amaretto for a warm finish. 7

ADRIATIC AMBROSIA

Stoli Razberi, fresh lemonade and cranberry. Shaken to perfection and served up chilled. 8.50

PEARFECTION

Unexpected and delightful. Featuring Xanté pear liqueur over ice with a sweet secret ingredient. 6.5

BACK BAR SELECTIONS

VODKA

Absolut	7.5
Absolut Citron	7.5
Absolut Mandarin	7.5
Absolut Peppar	7.5
Absolut Vanilia	7.5
Absolut Wild Tea	7.5
Belvedere	9
Chopin	9
Ciròc	10
Dry Fly <i>Made in Washington</i>	8
Finlandia	7
Grey Goose	9
Grey Goose L'Orange	9
Hangar One	10.5
Ketel One	8
Pearl	6.5
Pearl Blueberry	6.5
Pearl Coconut	6.5
Pearl Pomegranate	6.5
Sky	7.5
Stoli Blueberi	7.5
Stoli Cranberi	7.5
Stoli Ohranj	7.5
Stoli Persik	7.5
Stoli Razberi	7.5
Stoli Strasberi	7.5
Stoli Vanil	7.5
Stolichnaya	7.5
Stolichnaya Elit	16
Svedka	6
Svedka Citron	6

VODKA

Svedka Vanilla	6
Ultimat	16
VOX	9
Zodiac <i>Gluten Free</i>	6.5
Zodiac Black Cherry	6.5

GIN

Aviation	9
Beefeater	6
Bombay	7
Bombay Sapphire	8
Boodles	6.5
Dry Fly <i>Made in Washington</i>	7.5
Hendricks	10
Tanqueray	7
Tanqueray #10	9

RUM

Appleton Estates V/X	7
Bacardi 151	8.5
Bacardi Light	6
Bacardi Limon	6.5
Captain Morgan Original	6.5
Captain Morgan "Private Stock"	8.5
Malibu	6.5
Malibu Mango	6.5
Malibu Pineapple	6.5
Gosling's "Black Seal"	7
Sailor Jerry	7.5

SCOTCH

The Balveny 12 Year	
Double Wood	9.5
Cutty Sark	6
Dalwhinnie 15 Year	10
Dewar's	7
Glenfiddich 12 Year	9.5
Glenlivet 12 Year	9
Lagavulin 16 Year	17
Laphroig 10 Year	15
The Macallan 12 Year	13
Oban 14 Year	15

BOURBON & WHISKEY

Black Velvet	6
Bushmills	7
Canadian Club	6
Chivas Regal 12 Year	9
Crown Royal Special Reserve	16
Gentleman Jack	11
Jack Daniels	6
Jameson	7
Jim Beam	6.5
Jim Beam Black	7.5
Johnnie Walker Red	8
Johnnie Walker Black	9
Crown Royal	8
Rich & Rare	6
Seagram's 7	6.5
Single Barrel Jack	15

SMALL BATCH BOURBON

Baker's	10
Basil Hayden	13
Booker's Noe	16
Knob Creek	11
Maker's Mark	8.5
Wild Turkey Rare Breed	15
Woodford Reserve	12.5

TEQUILA

Cabo Wabo Reposado	10
Cazadores Reposado	8.5
Cuervo Gold	6.5
Cuervo 1800 Reposada	8
Patrón Anejo	14
Patrón Silver	12
Patrón XO Cafe	9
Sauza Gold	6
Sauza Hornitos Reposada	8

COGNAC & BRANDY

Christian Brothers	6
Courvoisier VS	8
Dumante <i>Pistachio</i>	7
Hennessy Privilège VSOP	13
Hennessy XO	25
Korbel	6.5
Navan <i>Vanilla</i>	7.5
Rémy Martin XO	33
Xanté <i>Pear</i>	6.5

*Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

Adriatic Accolades



Winner
Best Mediterranean Restaurant
2010



Winner
Best Chef: Chef Bill Trudnowski
2011

Business Examiner 40 Under Forty Class of 2010
Honoree: **Monique Trudnowski** July 2010

March of Dimes Signature Chefs Auction Awards:
Best Decoration & Best Dish Overall November 2010

Tacoma-Pierce County Chamber of Commerce
Spotlight on Business Awards Winner: Adriatic Grill
Best Medium Sized Business July 2010

Adriatic Grill Recognition Certificate presented to
Chef Bill from the 448th Civil Affairs Battalion
and Lt. Col. James K Shearer December 2010

Commander's Certificate of Appreciation
presented to Adriatic Grill from Commanding
Colonel Thomas H. Brittain, US Army June 2010

Washington Wine Restaurant Awards
Certificate of Recognition March 2011

HAPPY HOUR

Our Guests that are 21 years and over can enjoy Happy Hour in our Wine Bar 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

½ OFF BOTTLE WINE ON SUNDAY

Explore our great wine list and get a great deal!

Come in on Sunday, when we feature select bottles at ½ price!
Enjoy in our Dining Room, Patio or Wine Bar during lunch or dinner.

BEST PATIO DINING ON DRY LAND!

If the sun is out, look for the red umbrellas...

Our patio is open for parties of ALL sizes, weather permitting.
Feel free to call ahead and reserve a space when you need some sunshine.

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

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 dependents, up to 4 people.*

Where the Southland Celebrates!