

APPETIZERS

CALAMARI AND ARTICHOKE *

Crispy fried squid and marinated long-stem artichoke hearts, served with our lemon and triple garlic aioli. 11.50

BRUSCHETTA WITH TOMATO AND FETA

Garlic bruschetta toast with 'salsa al pomodoro' diced Roma tomatoes, garlic, fresh basil, feta cheese, olive oil and balsamic. 6.50

PESTO STEAMED CLAMS *

Fresh local steamer clams simmered with sweet basil pesto, white wine, fresh herbs and pine nuts. Side of toasted focaccia. 12
Contains nut product.

SPINACH AND ARTICHOKE DIP

Spinach, chopped artichoke hearts, mozzarella, provolone and Asiago cheeses baked until bubbling hot in our wood-fired Italian oven. Toasted pita chips. 9

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. 5.50

With Cambozola blue cheese. 9

Ordering guide:

Rare – soft

Medium – a little crispy

Well – very crispy

CRAB CAKES WITH BALSAMIC

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

MOZZARELLA MARINARA

Crispy fried fresh ciliengini mozzarella balls, zesty marinara and chopped Italian parsley. 7.50

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. 5
Dressing contains pasteurized egg product

ROMA TOMATO CAPRESE SALAD

Roma tomatoes with fresh ciliengini mozzarella, basil, extra-virgin olive oil, toasted pine nuts and balsamic reduction. 8
Contains nut product.

FIELD GREENS SALAD

A medley of baby greens tossed in balsamic vinaigrette and topped with sun dried cranberries, crumbled feta cheese and toasted almonds. 6
Dressing contains pasteurized egg product
Contains nut product

LENTIL AND ITALIAN SAUSAGE SOUP

Tender lentils, Italian sausage, garlic, carrots, celery, tomato, spinach and a touch of cream.
 Cup 4.50 Bowl 8.50

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. 14

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. 16

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. 12

SANDWICHES

ADRIATIC BURGER *

Italian herb seasoned half-pound patty fire grilled, served on a rustic roll with garlic aioli, provolone, caramelized onions, tomato crisp pancetta bacon and arugula. Italian herb spiced potato wedges. 10
Cooked to order.

ITALIAN CLUB *

Chicken breast with herbs fire grilled with pesto mayonnaise, provolone cheese, crispy pancetta bacon, arugula and tomato on a roasted onion bun. Herb seasoned fries. 12
Cooked to order.

MEATBALL SANDWICH *

Large open-faced style with our hand made meatballs, zesty marinara, roasted red peppers and mozzarella cheese. Italian herb spiced potato wedges. 12.50

GRILLED AHI SANDWICH *

Herb grilled ahi filet with caper-artichoke tartar, cucumber, sliced tomato, seasonal greens and oregano-kalamata olive dressing on toasted focaccia bread. Served with fresh new potato chips. 14
Cooked to order to your specifications.

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

PASTA FROM THE OVEN

FIVE CHEESE MANICOTTI MARINARA

Manicotti pasta tubes stuffed with ricotta, Parmigiano-Reggiano, fresh herbs and scallions, baked in marinara and topped with fontina and mozzarella. 11.50

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. 13.50

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. 12.50
Contains nut product.

PIZZA

CLASSIC MARGHERITA

Made for a Queen. Sliced fresh ciliengini mozzarella, seasoned pomodoro pizza sauce, Italian sea salt, fresh basil and extra- virgin olive oil. 11

FIVE CHEESE

A cheese lover's delight with pomodoro pizza sauce, mozzarella, provolone, white cheddar, smoked Gouda and Parmigiano-Reggiano cheeses. 9.50

SALAMI AND KALAMATA

Sliced salami, kalamata olives, roasted garlic, Italian parsley, mozzarella cheese and pomodoro pizza sauce. 13

CARNE AL FORNO

Italian sausage, pepperoni, prosciutto, salami, pancetta, pomodoro pizza sauce, onion, mozzarella, cream 15

PESTO SHRIMP

With garlic olive oil, fresh sweet basil pesto, small bay shrimp, fontina cheese and toasted pinenuts. 13.50
Contains nut product.

PEPPERONI AND SAUSAGE

A classic! Spicy Italian sausage, thin sliced pepperoni, sliced cremini mushrooms, mozzarella cheese and pomodoro pizza sauce. 12.50

QUATTRO STAGIONI

Kalamata olives, mushrooms, artichoke hearts and prosciutto ham, pomodoro pizza sauce, mozzarella. Each in its own quarter. 14

**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. 12.50

LINGUINE WITH CHICKEN AND CHÈVRE

Seared sliced chicken breast and broccoli flowerets tossed in garlic cream sauce, chèvre cheese, toasted pine nuts and Italian parsley. 13

Contains nut product

SMOKED SALMON PENNE *

Apple wood smoked salmon tossed in cream sauce with fresh garlic, roasted scallions, penne pasta, Parmigiano-Reggiano and fresh dill. 14.50

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. 14

SAUSAGE AND PRAWN PAPPARDELLE

Italian sausage slices, tender prawns, large pappardelle pasta tossed in spicy tomato sauce - because some like it hot! 15

PRAWN FARFALLE WITH PESTO *

Lots of pasta, lots of prawns, fresh made basil-herb pesto with cream, roasted garlic and pine nuts. 17

Contains nut product

LINGUINE WITH RED SAUCE

It's all about the pomodoro! We only buy tomatoes that are picked at the peak of season. That's what makes this classic sauce so full flavored. Pasta, our house made pomodoro sauce, Parmigiano-Reggiano. 10.50

CHICKEN FETTUCCINE ALFREDO

Pasta, garlic, butter, rich cream, Italian sea salt, fresh cracked pepper, shaved Parmigiano-Reggiano. A classic Italian favorite. 14

SPAGHETTI WITH MEATBALLS

Our own hand made specialty meatballs served over spaghetti that is tossed in our famous pomodoro pasta sauce. 13

LUNCH ENTREES

CHICKEN PEPERONATA *

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. 13

Cooked to order.

GARLIC TOP SIRLOIN *

Adriatic seasoned center-cut 6 oz. top sirloin fire-grilled over high heat, with roasted garlic sauce, garlic fingerling potatoes and grilled herb zucchini. 17.50

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. 14

Cooked to order.

ROASTED GARLIC PRAWNS*

In-shell jumbo prawns are split, basted with fresh thyme-roasted garlic butter, oven roasted and served with herb pappardelle pasta, grilled zucchini and roasted garlic cloves. 18

Cooked to order.

Adriatic Grill Gift Cards Make Gift Giving Easy!

Adriatic Grill gift cards are reloadable and available in ANY denomination. For every \$100 purchased in Gift Cards, receive a FREE \$20 Gift Certificate.

**If you need to have a quick lunch, please let us know.
We'll fire up the oven and get you in and out as soon as possible.
Don't forget, you can also call ahead and we will have it waiting for you!**

ITALIAN SODA FEATURES

SWEET PEACH

Crisp peach flavor is highlighted with almond and cream over ice. 3.50

ORANGE DELIGHT

This special soda pairs orange with a secret ingredient for a refreshing lift! 3.50

SODA 2.75

ICED TEA 2.95

LEMONADE 3

STRAWBERRY LEMONADE 3.50

ITALIAN SODA 3.50

ARNOLD PALMER 3



ITALIAN COFFEE 2.95

THOMAS KEMPER ROOT BEER 4

BOTTLED WATER

ACQUA PANNA

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

Small 3 Large 6

SAN PELLEGRINO

Sparkling water from Terme, Italy.

Small 3 Large 6

LIMONATA 3

ARANCIATA 3

ESPRESSO



Espresso imported from Italy

ESPRESSO	3.50 Single	4.50 Double
AMERICANO	3.50	4.50
LATTE	4.50	5.50
CAPPUCINO	4.50	5.50
MOCHA	4.50	5.50

SPECIALTY COCKTAILS

GHIACCIO BELLINI

Our signature. Frozen blend of real peaches, Italian Sparkling Wine, Appleton Estate V/X rum & sangria. 7.50

ITALIAN SUNRISE

Enjoy the sunrise...Italian style. Featuring DiSarrono Amaretto for a warm finish. 6.50

HPNOTIQ COSMOPOLITAN

A twist on the classic with Hpnotiq, vodka, cranberry & lime. 8

ADRIATIC AMBROSIA

Stoli Razberi, fresh lemonade and cranberry. Shaken to perfection and served up chilled. 8

ADRIATIC AMORE

Satisfy your craving for liquid love with our blend of Stoli Razberi, fresh squeezed limes and our secret ingredient. 7.50

CHOCOLATE COVERED CHERRIES

Go for the sweet tooth with our liquid chocolate covered cherries! Featuring Alchemia Chocolate infused vodka. 8.50

BEERS

DRAFT

	PINT	24OZ.
PERONI ITALIAN LAGER	5	6.50
MORETTI ITALIAN	5	6.50
ALASKAN AMBER	4.50	6
BUD LIGHT	4	5.50
GUINNESS STOUT	5.50	7
MAC & JACK'S AFRICAN AMBER	4.50	6
PYRAMID HEFEWEIZEN	4.50	6
REDHOOK ESB	4.50	6
STELLA ARTOIS	5	6.50
SEASONAL DRAFT	5	6.50

BOTTLED

MORETTI LA ROSSA	4
COORS LIGHT	3
HEINEKEN	4
BUDWEISER	3
CORONA	4
MICHELOB ULTRA	3
O'DOUL'S N/A	4
MILLER LIGHT	3
BUD LIGHT LIME	3
ST. PAULI GIRL N/A	4
KALIBER	3.50

Welcome to the 'Adriatic Grill' Italian Cuisine & Wine Bar

On behalf of myself and our entire team I would like to welcome you to Tacoma's Chef owned and operated Italian Grill.

I have been a Chef in the Seattle-Tacoma area for over 20 years including an Executive Chef at Cutter's Bayhouse, Corporate Executive Chef at both Restaurants Unlimited, Inc and Consolidated Restaurants including Metropolitan Grill in Seattle. Adriatic Grill is both the culmination of my dream to be a restaurant owner and also my passion for Italian and Mediterranean cuisines. My wife, Monique, and I have partnered with my long-time friend and restaurant owner, John Howie and award winning wine sommelier, Erik Liedholm, to bring you a restaurant that has a rich environment with European style and family run restaurant hospitality.

I love pasta...I love garlic! I love the aromas, the flavors and the global influence of food from this region of the world. I've enjoyed cooking since I was a boy and will have fun bringing you a menu that will be influenced by the many countries

surrounding the Adriatic Sea. Our menu is seasonal. Using our local products when in season, our menu items are made fresh with the highest quality ingredients...hand made pizza dough...fresh fin fish and shellfish...meatballs made one at a time...hand selected choice quality steaks and chops...sauces, soups and desserts made in our kitchen daily. My goal is to have something for everyone, whether it is the best cheese pizza anywhere, lasagne that will make you remember Granma's cooking or a 20oz. T-bone steak Fiorentina that will bring you back to the old country.

Monique and I are passionate about food, wine and hospitality. We are proud to be a part of the Tacoma community and look forward to serving you.

Enjoy!!
Chef Bill Trudnowski

FRESH, FRESH, FRESH!

We are proud to give Tacoma quality food that makes a point of difference. Everything is made fresh and in house. From the pizza dough to the salad dressings, we start with fresh produce and ingredients to bring your palate an experience to remember!

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 all bottled wine is ½ off the listed price!
Enjoy this 'Bailout Plan' in our Dining Room, Patio or Wine Bar 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. Our attention and passion for quality food and service will create the memorable moment you want. Let us work with you to personalize the menu, space and service to fit all of your needs!

BEST MILITARY DISCOUNT AROUND!

We are proud to support the men and women of our Armed Forces, and their families.
Our 25% 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!

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