

APPETIZERS

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

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

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

PARMIGIANO-REGGIANO FLATBREAD AL FORNO

Crispy flat bread sprinkled with fresh rosemary and Parmigiano - Reggiano. 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

SMALL SOUP & 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. 5.5
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 Bowl 9

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

FIELD GREENS SALAD

A medley of baby greens tossed in balsamic vinaigrette and topped with sun dried cranberries, crumbled feta cheese and toasted almonds. 6.5

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. 9
Contains nut product.

LENTIL AND ITALIAN SAUSAGE SOUP

Tender lentils, Italian sausage, garlic, carrots, celery, tomato, spinach and a touch of cream.
Cup 4.5 Bowl 8.5

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. 13

SMOKED SALMON PENNE *

Apple wood smoked salmon tossed in cream sauce with fresh garlic, roasted scallions, penne pasta, Parmigiano-Reggiano and fresh dill. 16

SPAGHETTI WITH MEATBALLS

Our own hand made specialty meatballs served over spaghetti that is tossed in our famous pomodoro pasta sauce. 14

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. 15

CHICKEN FETTUCCINE ALFREDO

Pasta, garlic, butter, rich cream, Italian sea salt, fresh cracked pepper, shaved Parmigiano-Reggiano. A classic! 14.5

PAPPARDELLE WITH VODKA SAUCE

Fresh wide pappardelle pasta tossed with Miss Monique's favorite sauce of tomato, cream, Parmigiano-Reggiano and vodka. 12
Must be 21+ years old to order.

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 seasoned fries. 11.5
Cooked to order.

PAN BAGNA

Sliced Toscano salami with fresh tomato, bell pepper, red onion and provolone cheese on fresh Italian roll with Greek olive aioli. Served with tomato and feta insalata. 11

GRILLED CHEESE & TOMATO SANDWICH

Fresh foccacia with cheddar, smoked gouda, provolone, parmesan, roasted hazelnuts, fresh Roma tomato and Italian Herbs. Served with tomato and feta insalata. 10.5

MEATBALL SANDWICH *


Large open-faced style with our hand made meatballs, zesty marinara, roasted red peppers and mozzarella cheese. Italian herb seasoned fries. 13

CARNE STROMBOLI

A forno baked rolled pizza sandwich! Filled with prosciutto, salami, pepperoni, smoked turkey, roasted red peppers, provolone and mozzarella. Served with hot marinara. 12

40 Under 40 Business Lunch Guarantee

Chef Bill knows how important your time is during lunch hour...that's why we are introducing **40 Under 40!**
There's **40** Entrees that get you in & out in under **40** minutes, guaranteed!

Order any items with a  symbol and you will have lunch in **under 40** minutes from the time you sit down to the time the check hits your table!

Let your Server know if you are on the clock and Chef Bill will keep the pans fired up and the Forno hot!
Available Monday through Friday, 11:00am - 3:45pm on reservations of 6 or less

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

FROM THE OVEN

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. 14

CLASSIC MARGHERITA PIZZA

Made for a Queen. Fresh made mozzarella, seasoned pomodoro pizza sauce, Italian sea salt, fresh basil and extra-virgin olive oil. 12

FIVE CHEESE PIZZA

A cheese lover's delight with pomodoro pizza sauce, mozzarella, provolone, white cheddar, smoked Gouda and Parmigiano-Reggiano cheeses. 10

ROASTED CHICKEN AND CHEVRE PIZZA

Creamy chèvre cheese with roasted chicken, thin shaved zucchini, Romano pecorino, roasted garlic cloves and Italian sea salt. 14

PEPPERONI AND SAUSAGE PIZZA

A classic! Spicy Italian sausage, thin sliced pepperoni, sliced cremini mushrooms, mozzarella cheese and pomodoro pizza sauce. 13

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. 13
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! 17

PEPPERONI PIZZA

Thin sliced pepperoni, pomodoro pizza sauce and mozzarella. The pepperoni is King! 12

SMOKED SALMON PIZZA

Chef Bill's famous house-smoked salmon, white garlic pizza sauce, goat cheese, sliced shallots, fresh chopped dill and salmon eggs. 16

MOLTO MUSHROOM PIZZA

Cremini, portobello, button and oyster mushrooms with garlic-rosemary olive oil, mozzarella, provolone and Italian herbs. 13

LUNCH ENTREES

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. 12.5
Cooked to order to your specifications.

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. 16
Cooked to order. Contains nut product

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. 14
Dressing contains pasteurized egg product

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. 18
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

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. 13
Cooked to order.

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. 17
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. 15
Cooked to order.

ADRIATIC CIOPPINO *

Prawns, clams, scallops, calamari, white fish, fresh spinach and Italian herbs simmered in a rich tomato cioppino sauce. With garlic bruschetta. 19
Cooked to order.

COMBINATIONS

Each combination listed below comes with your choice of an accompanying Romaine Salad, cup of Lentil-Sausage soup or cup of Creamy Porcini Mushroom soup.

TWO BEEF ITALIAN SLIDERS	10.95	CHICKEN CANNELONI (1)	10.95
SMALL PEPPERONI PIZZA	9.95	SMALL CHICKEN FETTUCCINE ALFREDO	11.95
SMALL RIGATONI WITH BOLOGNESE SAUCE	10.95	TWO CAPRESE ITALIAN SAUSAGE SLIDERS	11.95
CUP OF SOUP & SALAD	9.95		



Winner
Best Mediterranean Restaurant
2010



Winner
Best Chef - Chef Bill Trudnowski
2011

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ITALIAN SODAS

CLASSIC ITALIAN SODAS IN A VARIETY OF FLAVORS.
THE BEST HANDMADE SODA IN THE CITY! 3.5

ALMOND	CHERRY
LIME	ORANGE
BLACKBERRY	RASPBERRY
COCONUT PEACH	
STRAWBERRY	WATERMELON
PASSIONFRUIT	VANILLA

ITALIAN BOTTLED WATER

ACQUA PANNA SAN PELLEGRINO

Natural mineral water from the
Brembo River in the Italian Alps
Small 3 Large 6

Sparkling water from Terme, Italy.
Small 3 Large 6

PELLEGRINO LIMONATA 3 PELLEGRINO ARANCIATA 3

COFFEE & ESPRESSO



Italy's #1 Premium
Espresso Since
1933

ESPRESSO	3.50 Single	4.50 Double	ESPRESSO BLEND DRIP COFFEE	Regular
AMERICANO	3.50	4.50		Decaffeinated
LATTE	4.50	5.50	DAMMAN SILK BAG HOT TEA	Jasmine
CAPPUCINO	4.50	5.50		Decaf Ceylon
MOCHA	4.50	5.50		Darjeeling
				Chamomile
				Gunpowder Green
				Passion fruit

PICCOLA BROCCA

BIANCO

SPARKLING

Lunetta	Prosecco, Delle Venezie, Italy <i>Individual sized bottle</i>	9.5
Zardetto	Prosecco, Brut, Italy	7
Santuario	Moscato d'Asti, Italy	8.5
Rosa Regale	Brachetto d'Aqui, Strevi, Italy	8.5

ITALY

Franz Haas "Kris"	Pinot Grigio, Delle Venezie, 2009	7.5
Alois Lageder	Chardonnay, Alto Adige, 2009	10.5
Voga	Sparkling Pinot Grigio, Trentino-Veneto	9

WASHINGTON

Covey Run	Riesling, Columbia Valley, 2008	5
Columbia Crest	Chardonnay, Grand Estates Columbia Valley, 2009	7

ADRIATIC CASA VINO BIANCO

Stella	Trebbiano d'Abruzzo, Abruzzi, Italy 2010	5
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ROSSO

ITALY

La-Vis	Pinot Noir, Alto Adige, 2009	8
Colterenzio	Koro, Alto Adige, 2009	9
Voga	Merlot, Sicily, 2009	7
Isole e Olena	Chianti Classico, Tuscany, 2008	8.5
Cantina del Pino	Dolcetto d'Alba, Langhe, Piedmont 2009	9.5
Cusumano	Merlot, Sicily, 2009	7.5

WASHINGTON

Charles K. Smith	Boom Boom, Syrah, Columbia Valley 2009	8
Columbia Crest	Merlot, Grand Estates, Columbia Valley 2007	7
Va Piano	Bruno's Blend, Columbia Valley, N/V	10
Wines of Substance	Cabernet Sauvignon, Columbia Valley, 2009	9.5

ADRIATIC CASA VINO ROSSO

Stella	Montepulciano d'Abruzzo, Abruzzi, Italy 2010	5
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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	9 <small>GLUTEN FREE</small>
KALIBER	4
ST. PAULI GIRL N/A	4

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