

PIATTANI

POLPETTINE

*Smoked Scamorza, Pomodoro,
Extra Virgin Olive Oil*

CACIO E PEPE ARANCINI

*Forbidden Black Rice, Manchego,
Guanciale*

LOBSTER FRITTA

Smoked Pecorino, Herb Oil, Trout Roe

CHARRED OCTOPUS

*Sunchokes, Sicilian Pistachios, Fennel,
Horseradish Goat Cheese*

GNOCCO FRITTO

*24 Month Aged Prosciutto Di San Daniele,
Whipped Ricotta, Mieli Thun Honey*

BURRATA

Sicilian Caponata, Black Garlic

CROSTACEI

MARKET OYSTERS

JUMBO PRAWNS

RED KING CRAB

MAINE LOBSTER

ADALINA'S TOWER

*Oysters, Prawns, Red King Crab,
Maine Lobster, Cannoli,
Conserva*

MUSSELS AU GRATIN

*Fregola Sarda, Nduja, Heirloom
Tomato, Tuscan Bread*

FOGLIE

TRUFFLED CAESAR

*Black Garlic, Parmigiano Reggiano
Prepared Tableside*

ADALINA'S ANTIPASTI

*Buffalo Mozzarella, Finocchiona,
White Asparagus, Olives,
Pickled Tomato*

SUMMER SALAD

*Kiwi Berry, Strawberry,
Elderflower Vinaigrette*

FRIED GREEN

TOMATO CAPRESE

Crescenza, Calabrian Chile

CRESTE DE GALLO

Pesto Not Pesto

GNOCCHI DELLA NONNA

Potato, Pomodoro, Black Pepper

CANNELLONI

Spinach, Eggplant, Taleggio, Soubise, Mornay

HANDMADE PASTA

LUMACHE

*Maine Lobster, Red King Crab,
Calabrian Chile, Scallions*

RAVIOLI

*Summer Truffle, Corn, Ricotta, Pearl
Onions, Aged Balsamic*

AGNOLOTTI

Porcini, King Trumpets, Gordal Olives, Pancetta

PAPPARDELLE

Fennel, Artichoke, Mint

AGED RISOTTO

Nduja, Ramps, Heirloom Tomato

TERRA

ADALINA'S CUT

7oz Filet Mignon

BAVETTE TAGLIATA

*Parmigiano Reggiano, 8 Year
Aged Balsamic*

CARRARA 640 WAGYU STRIP

MS 8/9

VEAL CHOP PARMIGIANA

Spicy Tomato, Crispy Basil

LAMB CHOPS

Maple Mint, Scicilian Pistachio, Sesame

ROASTED CHICKEN

Tomato Mostarda, Frisee, Dijon

Carved TABLESIDE

BISTECCA ALLA FIORENTINA

50oz Porterhouse

DOVER SOLE

*Seasonal Vegetables,
Cannellini Puree*



MARE

SEA SCALLOP VESUVIO

Potato Gnocchi, Micro Oregano

ORA KING SALMON

*Olive Tapenade, Baby Spinach,
Cara Cara Orange*

GOOMARA

SEASONAL MUSHROOMS

CRISPY FINGERLING POTATO

GRILLED ASPARAGUS

FRIED CAULIFLOWER

CHARRED RAPINI