



ANTIPASTI

BREAD SERVICE

Quattro Formaggi Garlic Stuffed Bread
13

GNOCCO FRITTO

24 Month Aged Prosciutto di San Daniele,
Whipped Ricotta, Mieli Thun Honey
28

FRIED GREEN TOMATO CAPRESE

Burrata, Tomato Vinaigrette,
Calabrian Chili
27

POLPETTINE

Meatballs, Scamorza, EVOO, Pomodoro
18

CHARRED OCTOPUS

Fingerling Potatoes, Fennel, Horseradish
Goat Cheese, Sicilian Pistachios
29

BLUE FIN TUNA TARTARE*

Tomato Hondashi Vinaigrette,
Toasted Chili Oil, Crispy Lavash
24

Live it Up

SHRIMP COCKTAIL

Six pieces
28

CAVIAR SERVICE*

Mini Gnocco Fritto, Whipped
Ricotta, Half Ounce Golden
Kaluga Caviar
50

MARKET OYSTER*

priced per oyster
4

Insalate

TRUFFLED CAESAR*

Black Garlic, Pink Peppercorn,
Parmigiano Reggiano Yuzu
18

PANZANELLA

Heirloom Tomato, Green
Goddess, Finocchiona Salami
21

BISTECCA

PRIME NY STRIPLOIN

14oz | 70

CITRUS SKIRT WAGYU

Salsa Verde, Lemon EVOO
9oz | 78

BONE IN RIBEYE

45 Day Dry Aged 18oz | 89

CHARRED FILET

Herb Confit Garlic Butter
7oz | 59

Adalina Peppercorn Sauce - 6

EASTER BRUNCH

FRESH BAKED PASTRY

Apricot Marmalade,
Whipped Honey Butter
10

BREAKFAST SANDWICH

Hash Brown, Mortadella,
Spicy Aioli, Egg
19

AVOCADO TOAST

Poached Egg, Sourdough
Bread, Aleppo Pepper
19

EGGS IN PURGATORY

Eggplant, Goat Cheese,
Spicy Pomodoro
19

EGGPLANT PARM SANDWICH

Spicy Pomodoro, Scamorza
Cheese, Baby Arugula
20

ADALINA WAGYU BURGER

Onion Jam, Adalina Sauce,
Provolone Cheese
24

FRITTATA

Asparagus, Cherry
Tomatoes, Garden Salad
18

PANCAKES

Salted Caramel, Fruit
16

SIDES

Of the Breakfast Variety

SEASONAL FRUIT

Seasonal Assortment
10

BACON

Maple Glaze
11

BREAKFAST SAUSAGE

Ground Pork and
Lamb, Smoked Paprika
10

Here to Stay

ROASTED BABY CARROTS

Cashew, Caramel
14

GRILLED BROCCOLINI

Garlic, Lemon
14

ARTICHOKE ALLA GIUDIA

Salsa Brusca, Lemon
14

ROASTED BABY POTATOES

Aleppo Pepper Yogurt, Rosemary
14

TERRA AL MARE

CHICKEN MILANESE

Gem Lettuce, Parmigiano Reggiano,
Charred Lemon
35

VEAL CHOP PARMIGIANA

Spicy Tomato, Crispy Basil
70

WHOLE GRILLED BRANZINO

Paprika Brown Butter, Meyer Lemon
75

HALF ROASTED CHICKEN

Green Circle Farm, Preserved
Lemon Gremolata, Confit Garlic
39

LAMB RACK

Pistachio, Mint, Maple Syrup
66

SALMON VESUVIO

Potato Gnocchi, Truffle, Oregano
38

PASTA

Old School

MAFALDINE BOLOGNESE

Lamb, Parmigiano Reggiano,
Almond, Mint
32

SHRIMP LUMACHE

Calabrian Chili, Scallions,
Fennel Pollen
37

GNOCCHI DELLA NONNA

Potato, Pomodoro, Black Pepper
21

CRAB AGNOLOTTI

Japanese Spider Crab, Buffalo
Ricotta, Lemon Beurre Monte
39

New School

WILD MUSHROOM RADIATORI

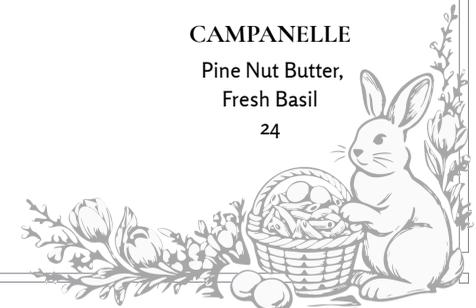
Shiitake Mushrooms, Porcini,
Creme Fresh, Lemon
31

SPICY VODKA RIGATONI

Stracciatella Cheese, Peperoncino
Fresno, Gochujang
28

CAMPANELLE

Pine Nut Butter,
Fresh Basil
24



*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*As a way to offset employee benefits and rising costs associated with the restaurant, we have added a 3.5% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.