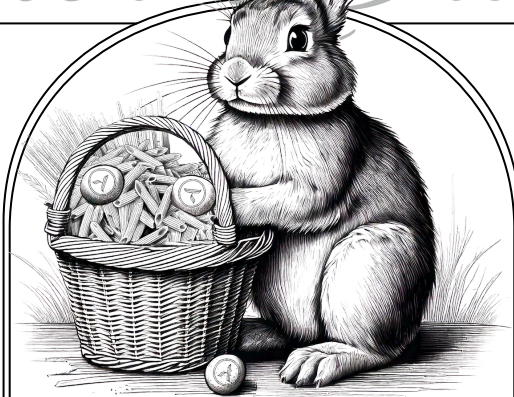


# ADALINA

## Easter Brunch



### BREAKFAST

#### FRITTATA

*Asparagus, Goat Cheese...15*

#### EGGS IN PURGATORY

*Short Rib, Eggs, Pomodoro, Scamorza...18*

#### AVOCADO TOAST

*Pickled Onion, Everything Bagel Seasoning*

*Arugula, Cherry Tomatoes...16*

*Add Egg...6*

#### BREAKFAST SANDWICH

*Hash Browns, Italian Sausage, Baked Egg...18*

#### PANCAKES

*Whipped Butter, Maple Syrup...15*

#### BAGEL AND LOX

*Traditional...30*

#### YOGURT PARFAIT

*Granola, Fruits, Honey...8*

#### DEVEILED EGGS

*Crispy Prosciutto, Chives...15*

#### BREAKFAST POTATOES

*Fingerling Potatoes, Parmigiano Reggiano ...9*

### LUNCH

#### BREAD SERVICE

*Quattro Formaggi Garlic Stuffed Bread...13*

#### GNOCCO FRITTO

*24 Month Aged Prosciutto di San Daniele*

*Whipped Ricotta, Mieli Thun Honey...27*

#### ARTICHOKE ALLA GIUDIA

*Salsa Brusca, Lemon...12*

#### FRIED GREEN TOMATO CAPRESE

*Crescenza, Calabrian Chili...22*

#### THE ADALINA BURGER

*Onion Jam, Crispy Onions, Provolone*

*Pepperoncini Aioli...23*

#### POLENTA

*Pistachio Gremolata, Mimolette...14*

#### GRILLED CHEESE

*Country Loaf, Scamorza, Provolone...9*

#### TRUFFLED CAESAR \*

*Black Garlic, Parmigiano Reggiano*

*Pink Peppercorn, Yuzu...18*

#### POLPETTINE

*Meatballs, Scamorza, Pomodoro, EVOO...18*

### SHELLFISH

#### SHELLFISH TOWER\*

*Oysters, Maine Lobster*

*Jumbo Shrimp, Caviar Crown...175*

#### CAVIAR SERVICE

*Mini Gnocco Fritto, Whipped Ricotta*

*1/2oz Golden Kaluga Caviar...50*

#### MARKET OYSTERS\*

*per Oyster...4*

#### SHRIMP COCKTAIL

*6 pc...27*

### SIDES

#### BREAKFAST SAUSAGE

*2 Peices...9*

#### NUSKE'S BACON

*3 Peices...10*

#### FRUIT

*Seasonal Assortment...10*

#### HOUSE-MADE PASTRY

*Daily Assortment...8*

### DINNER

#### HAND-MADE PASTA

#### GNOCCHI DELLA NONNA

*Potato, Pomodoro, Black Pepper...21*

#### CAMPANELLE

*"Pesto Not Pesto"...24*

#### LUMACHE

*Shrimp, Scallions, Calabrian Chili,*

*Fennel Pollen...37*

#### MAFALDINE

*Lamb Bolognese, Almond, Mint*

*Grana Padano...31*

#### GRILLED BRANZINO

*Burro Bianco, Braised Swiss Chard*

*Chive Oil...46*

#### ROASTED HALIBUT

*Shellfish Brodo, Lemon Aioli*

*Charred Fennel...42*

#### DOVER SOLE

*Piccata, Hazelnut, Brown Butter...71*

#### SALMON VESUVIO\*

*Potato Gnocchi, Truffle, Oregano...37*

#### CHICKEN MILANESE

*Gem Lettuce, Parmigiano Reggiano*

*Charred Lemon...35*

#### WAGYU\*

*Kagoshima A5, 12 Year-Aged Balsamic*

*Blistered Shishitos...135*

#### CHARRED FILET\*

*Spring Mushroom Conserva*

*Potato, Smoked Pecorino...56*

#### CITRUS WAGYU\*

*Skirt Steak, Salsa Verde, Lemon EVOO...78*

#### VEAL CHOP PARMIGIANA

*Spicy Tomato, Crispy Basil...68*

#### LAMB RACK\*

*Pistachio, Mint, Maple Syrup...65*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% fee will be added to all guest checks. This fee may be removed upon request