

ADRIATICO LUNCH MENU

11.30 am - 2.00 pm.

GARLIC or CHILLI PIZZA BREAD	\$ 7.00
KALAMATA OLIVES AND FETA	\$ 9.50
CLASSIC SHRIMP COCKTAIL - with home-made seafood mayo	\$18.90
SEAFOOD CHOWDER	\$13.90
- with garlic pizza bread	\$17.90
FEGATINI - chicken livers in mushrooms and onions cream sauce served over garlic oil fettuccine	\$18.90
POLLO CON RISOTTO - Arborio risotto of chicken pieces, onions, peppers and capers	\$18.90
MUSCOLI - fresh green-lipped mussels steamed in Chardonnay, served in rosemary tomato sauce	\$18.90
- with garlic pizza bread	\$22.90
SCALLOPS - grilled and served with mushrooms and shrimps Marsala cream over Arborio risotto	\$22.90
CALAMARI ALLA GRIGLIA- squid rings just grilled with garlic and lemon served over green leaves salad	\$20.90
CALAMARI ROSSI - squid rings, pan-fried with herbs and garlic, with capers tomato sauce.	\$20.90
KING PRAWN CUTLETS- pan fried and served over Arborio risotto with either garlic cream or chilli tomato.	\$22.90
CHICKEN AND CALAMARI SALAD- with feta and warm balsamic dressing	\$25.90
LASAGNE - minced beef-steak, mushrooms, ham and Mozzarella, oven baked and served with green salad	\$20.90
CANNELLONI - oven baked pasta tube of minced beef, onions, eggs and Mozzarella served with green salad	\$20.90
MARSALA- pan-fried pork escallops in cream Marsala reduction	\$25.90 *
PARMIGIANA-oven baked pork escallops with ham and Mozzarella.	\$25.90 *
FUNGHI - pan-fried pork escallops with mushrooms and garlic cream.	\$25.90 *
LIVORNESE - pork escallops sautéed with peppers, capers, onions and chilli tomato.	\$25.90 *
CACCIATORE - grilled chicken breast in peppers, olives, onions and garlic tomato	\$25.90 *
ALLA FIRENZE - grilled chicken breast with apricot halves, Camembert apricot cream	\$25.90 *

* served with potatoes and vegetables

STEAKS as well as other meals are available from our regular DINNER menu)
SPECIAL'S BOARD AVAILABLE AT ALL TIMES

PASTA **all \$18.90**

- TORTELLINI ALLA PANNA - roasted chicken tortellini in mushrooms, ham and garlic cream
- TORTELLINI POMODORI - roasted chicken tortellini in fresh garlic and herbs tomato
- FETTUCCINE/SPAGHETTI MARINARA - assorted seafood pan-fried in garlic oil, herbs and white wine tomato
- FETTUCCINE VERDE - stir- fried seasonal vegetables, herbs and garlic tomato sauce
- FETTUCCINE DI POLLO - pan fried chicken strips and sliced button mushrooms in Marsala cream
- SPAGHETTI ALLA MAMMA MIA - bacon, mushrooms, capers, garlic and chilli tomato
- SPAGHETTI BOLOGNESE - in the traditional meat sauce
- SPAGHETTI CARBONARA - bacon, roasted garlic and herbs with eggs and Parmesan cream

PIZZA (all with tomato and Mozzarella) std. \$ 21.90 lg. \$ 29.90

- QUATTRO STAGIONI (FOUR SEASONS) - mushrooms, ham, onions, salami, shrimps and peppers
- PEPPERONI - salami and peppers
- CAPRICCIOSA - capers, anchovies, olives and chilli
- VEGETARIAN - with all available vegetables on the day
- MARINARA- squid, anchovies and shrimps
- HAWAIIAN- ham and pineapple
- ADRIATICO SPECIAL - mushrooms, ham, onions, bacon, peppers and olives

WE ARE HAPPY TO MAKE ANY PIZZA REQUESTED

SIDE ORDERS **all \$ 8.50**

- GREEN SALAD
- GRILLED MUSHROOMS - with garlic, herbs and lemon
- VEGES OF THE DAY -
- FETTUCCINE ALLA AGLIO E OLIO - olive oil and garlic fettuccine
- SIDE PARMESAN OR OLIVE OIL/BALSAMIC DIP \$3.00

Buon Appetito !!!

BYOW charge \$7.00 per bottle
BYO CAKES WELCOME - CHARGES APPLY

PLEASE ENQUIRE ABOUT OUR VEGAN, GLUTEN FREE AND DAIRY FREE OPTIONS