

Adriana's Restaurant

Grand Avenue 06511 · +12038656474 · Updated: Jan 14, 2026

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ANTIPASTI 10

Antipasto Misto

\$9.95

assorted italian cured meats, roasted peppers mozzarella, tomatoes and olives.

Carciofi Marinati Alla Griglia

\$10.95

grilled artichokes, chilled and marinated in extra virgin olive oil with roasted peppers.

Carpaccio Di Manzo

\$10.95

thin slices of filet mignon over arugula with shaved parmigiano and lemon truffle oil.

Tartare Di Tonno

\$10.95

sushi grade tuna infused with black olives, fresh diced tomato and lime juice over spelt

Insalata Di Pesce

\$9.95

cold seafood salad with celery, onion, fresh diced tomato and lemon vinaigrette

Calamari Fritti

\$8.95

fried calamari with zesty marinara mozzarella, tomatoes and olives. sauce.

Panecotto

\$7.95

escarole and beans, italian bread virgin olive oil with roasted peppers. sprinkled w/ parmigiano and baked.

Impepata Di Vongole

\$9.95

sauteed clams with white wine and shaved parmigiano and lemon truffle oil. garlic.

Lumache Alla Adriana

\$8.95

escargot sauteed in garlic and butter with a touch of sambuca.

Ostriche Ripiene

\$10.95

fresh oysters stuffed w/ crab meat in a brandy sauce topped w/ hollandaise

INSALATE 4

Insalate Tricolore

\$5.95

tricolor salad with balsamic baby spinach, vinaigrette sauce

Insalata Di Cesare

\$5.95

caesar salad

Insalata Di Spinaci

\$6.95

baby spinach, walnuts, pancetta and shaved parmigiano w/ balsamic vinaigrette

Insalata Caprese**\$6.95**

fresh mozzarella, tomatoes, basil, olive oil

PRIMI PIATTI 12**Zuppa Del Giorno**

soup of the day

Tagliatelle Alla Bolognese***\$15.95**

tagliatelle in a three meat bolognese sauce with mascarpone cheese and fresh peas.

Spaghetti Ai Frutti Di Mare***\$17.95**

spaghetti with clams, shrimp, scallops, mussels and, calamari in a light tomato sauce.

Linguine Alle Vongole***\$15.95**

linguine with white or red clam sauce

Spaghetti Alla Putanesca**\$15.95**

spaghetti w/ black olives, anchovies, capers, tomatoes and touch of hot pepper with basil

Parpadelle Alastico***\$17.95**

parpadelle with lobster meat, artichoke hearts, touch of tomatoes in sherry cream sauce

Risotto Del Giorno

risotto of the day

Bucatini All Matriciana**\$15.95**

bucatini with pancetta, onions, basil, tomatoes and pecorino romano cheese

Fettucine Con Porcini***\$16.95**

fettucine with wild porcini mushrooms, prosciutto, peas in brandy truffle sauce.

Gnocchi Di Patate***\$14.95**

gnocchi with fresh tomato and basil

Orecchiette Rapa E Salsiccia**\$15.95**

orecchiette with broccoli rabe and sausage.

Penne Alla Norma**\$15.95**

penne with eggplant, fresh tomatoes and shaved ricotta salata

SECONDI PIATTI 20**Pesce Spada Livornese****\$24.95**

swordfish steak sauteed with capers, onions, black olives and fresh tomato

Salmone Croccante**\$18.95**

pan-seared crispy salmon with balsamic vinegar sauce

Gamberi Pancetta**\$18.95**

sauteed jumbo shrimp wrapped w/ pancetta over spinach in garlic and lemon sauce

Pollo Alla Fantasia	\$16.95
breast of chicken topped with crab meat, sauteed spinach in a sherry cream sauce.	
Pollo Alla Romana	\$15.95
breast of chicken with black olives, capers, roasted peppers in red vinaigrette sauce	
Bistecca Di Manzo Alla Griglia	\$22.95
marinated grilled rib-eye	
Osso Bucco Di Vitello	\$24.95
braised center cut veal shank with saffron risotto	
Costolette Di Maiale Calabrese	\$18.95
pork chop w/ onions, roasted peppers, potatoes, hot cherry peppers in red wine vinaigrette sauce.	
Vitello Principessa	\$18.95
medallions of veal topped with prosciutto, eggplant, fresh mozzarella, sliced tomato, fresh peas in a marsala wine sauce.	
Vitello Milanese	\$17.95
breaded veal cutlet topped with arugula, chopped tomatoes, onions and slices of parmigianno reggiano cheese	
Tonno All Griglia	\$24.95
grilled ahi tuna steak with arugula salad.	
Cape Sante Al Brandy	\$19.95
pan-seared scallops with oyster mushrooms with a touch of cream and brandy sauce.	
Tilapia Alla Limone	\$17.95
tilapia filet lightly breaded, baked with fresh lemon and white wine.	
Pollo Ripieno	\$16.95
stuffed chicken breast with prosciutto, mozzarella, in a madeira mushroom sauce.	
Pollo Alla Griglia Con Rapini	\$16.95
thinly pounded breast of chicken, grilled and served over sauteed broccoli rabe.	
Filetto Di Manzo Ripieno	\$22.95
filet mignon stuffed w/ gorgonzola, provolone, walnuts, wrapped w/ prosciutto over polenta.	
Costolette Di Agnello Al Barolo	\$24.95
rack of lamb pan-seared with barolo red wine sauce and fresh rosemary	
Lonza Di Mailale All Balsamico	\$17.95
roasted loin of pork with aged balsamic vinegar, rosemary and garlic sauce.	
Vitello Paradiso	\$18.95
veal medallions topped w/ lobster meat, melted mozzarella, chopped tomatoes in sparkling wine sauce.	
Vitello Adriana	\$17.95
veal scallopine dipped in egg batter w/pine nuts sauteed in grand marnier sauce over spinach.	

CONTORNI 4

Cime Di Rapa Saltate**\$6.95**

sauteed broccoli rabe

Funghi Trifolati**\$6.95**

sauteed wild mushrooms

Spinaci Allaglio**\$6.95**

sauteed spinach with garlic and oil

Escarolla Con Capperi E Olive**\$6.95**

sauteed escarole w/ capers and olives