

Enoteca Adriano

4864 Cass St 92109-2623 · +18584900085 · Updated: Jan 14, 2026

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ANTIPASTI 8

Pane di Casa

Enjoy our daily grilled ciabatta bread with smoked mozzarella served with our original E.A. Dip. Buon Appetito

Bruschetta

\$6.00

Grilled ciabatta, roma tomatoes, basil, E.V.O.O and honey ricotta

Polpettini

\$10.00

Casa meat balls, cremini mushroom aurora sauce, crostini

Caprese Mozza

\$10.00

Fresh mozzarella, sliced red tomato, basil, E.V.O.O.

Carpaccio di Manzo

\$12.00

Thin sliced raw beef, arugula, parmesan, lemon caper drizzle

Calamari Caldi

\$12.00

Smoked calamari, spinach bell-peppers Calabrese chili stew

Gamberetti Amelia

\$14.00

Sauteed butterfly shrimp, Pinot Grigio wine, garlic parsley mushroom reduction

Ceci e Cicci

\$14.00

Seared calamari rings, spicy paprika sausage, chickpeas, baby heirlooms

ZUPPA 3

Pasta E Fagioli

\$6.00

Orecchiette pasta, Tuscan white beans, carrots and potato broth

Minestrone

\$6.00

Locally farmed fresh vegetable soup

Al Grande

\$12.00

Shrimp, shallots, sweet peas, enoki mushrooms, saffron broth, crostini

INSALATE 3

Insalata di Spinaci

\$8.00

Fresh spinach, candied pecans, blueberries, goat cheese, sweet balsamic

La Mista	\$10.00
Fresh mix greens, baby heirlooms, artichokes, parmigiano, lemon E.V.O.O.	
Regina	\$14.00
Arugula, radicchio, shrimp, pancetta chick peas, avocado cilantro dressing	

SPECIALITA DI BURRATA 4

Enoteca	\$14.00
Parma Prosciutto, warm garlic spinach, fig jam	
Pesto e Carciofini	\$14.00
Artichokes, pesto, baby heirlooms, crushed pistachio	
Adriano	\$14.00
Grilled seasonal peaches, micro greens	
Caprese	\$12.00
Fresh tomatoes, basil, E.V.O.O	

PASTA PRIMI DI TRADIZIONI 11

Cacio e Pepe al Romano*	\$15.00
Spaghetti, pecorino toscana and parmigiano, crushed black pepper	
Capellini Pomodoro*	\$15.00
Roma tomatoes, fresh basil, tomato garlic sauce	
Polpettini e Pasta*	\$16.00
Spaghetti, meat balls, ricotta, aurora sauce	
Bucatini Carbonara*	\$17.00
Pancetta, shallots, tossed egg and shaved parmigiano	
Orecchietti Bosco	\$17.00
Minced sausage, bread crumbs, creamy tomato parsley sauce	
Ti Amo Gnocchi	\$18.00
Fresh Salmon, sun dried tomatoes, sweet peas, lobster sauce	
Pappardelle Bolognese*	\$18.00
Classic casa meat ragu with thin pasta	
Ravioli Rossi	\$20.00
Seafood filled stuffed pasta squares, lobster reduction	
Orecchietti Pistachio*	\$20.00
Pasta shells, shrimp, pesto pistachio cream sauce	
Bucatini Arosgosto*	\$24.00
Fresh Lobster meat, shallots, arugula, lobster sauce	

Pappadelle Burrata**\$22.00**

Thin pasta, prosciutto, raspberries and saffron burrata

PIATTI SECONDI 6**Salmone Balsamico******\$24.00**

Grilled fresh Salmon, Balsamic glaze, Pomegranate fruit

Merluzzo**\$24.00**

Pistachio breaded Cod, saffron, pecorino, pappardelle

Pollo Piccata****\$20.00**

Sauteed chicken breast, lemon caper sage butter reduction

Vitello Saltimbocca****\$26.00**

Pounded veal cutlets, Parma prosciutto, sweet marsala

Maiale Milanese**\$26.00**

Breaded double cut pork chop, arugula and heirloom tomatoes

Risotto Spiaggia**\$26.00**

Creamy saffron risotto, lobster, shrimp, peas and crispy pancetta

DOLCI 6**Chocolate Whip****\$8.00**

Candied pecans and crushed amaretto

E.A. Tiramisu**\$8.00**

Casa classic with chocolate shavings

Cannoli**\$8.00**

Pastry shell, soft ricotta and pistachio

Creme Brule**\$9.00**

Lemon vanilla, mascarpone and raspberries

Gelato Italiano**\$7.00**

Daily specialty

Pope's Pillow**\$10.00**

Pastry squares, whipped mascarpone, vanilla custard, raspberries and strawberry glaze

DESSERT WINES 4**Limoncello****\$10.00**

Capri Sorrento

Pistachio Cello**\$10.00**

Capri Sorrento

Moscato **\$8.00**

D'Asti Zagara Piemonti

Porto **\$8.00**

Dow fine Tawny

BEVERAGES 5

Aranciata **\$4.00**

Sparkling Orange

Limonata **\$4.00**

Sparkling Lemon

Rossi **\$4.00**

Sparkling red grapefruit

Panna Aqua **\$4.00**

Natural Spring water

Pellegrino **\$4.00**

Sparkling water

BEERS 6

Peroni **\$6.00**

Moretti **\$6.00**

Stella Artois **\$6.00**

Amstel Light **\$5.00**

Stone IPA **\$6.00**

Sculpin **\$7.00**

COFFEE & TEA 9

Espresso **AVAILABLE OPTIONS**

\$3.00

Double: \$4.00

Cappuccino **AVAILABLE OPTIONS**

\$4.00

Double: \$5.00

Cafe Latte **\$4.00**

Cafe Mocha **\$4.00**

Americano **\$4.00**

Hot Tea**\$3.00**

choices

Coffee**\$3.00****Iced Tea****\$3.00****Milk****\$3.00**