



To Begin

Soup du Jour Tomato & Basil Bisque 8.00; Minestrone 8.00; Smooth Lobster Bisque 11.25

Sliced Spanish Octopus, White Anchovies, Baby Arugula, Hearts of Palm, Cannellini Beans, Avocado Dijon Vinaigrette	18.50
Sautéed Mediterranean Calamari & Shrimp Tomatoes, Capers, Olives	17.00
Crab Cake Served with Harissa Mayo, Pesto, & Tabbouleh	14.75
Calamari Fritti with Marinara & Garlic Aioli	15.25
Stuffed Mushrooms Jimmy's Sausage, Melted Mozzarella, Marinara	15.25
Gnocchi Gorgonzola Cream Sauce	14.00
Snails Provencale Tomato Herbs or Garlic Butter Pernod (Absinthe) Parsley	15.00

Smoked Norwegian Salmon Capers, Red Onion, Green Onion, Cream Cheese, Hard Boiled Egg, Crostini	16.25
Salmon Tartare Our Creamy Version, Mild or Spicy	16.00

Parmigiano (Sliced)	9.50
Roasted Garlic Olive Oil, Parsley, Salt & Pepper	5.00
Tagliere di Salumi Sliced Salami Assortment	15.00
Antipasto della Casa (To Share) Chef's Selection of Salami & Cheeses	23.50
Prosciutto di Parma, Salami, Truffle Mousse Pate Dijon, Fig Preserves, Cornichons, Toast	19.00
Truffle Mousse Pate Dijon, Fig Preserves, Cornichons, Toast	14.00
Prosciutto di Parma (5)	15.00
Prosciutto di Parma & Tomatoes & Burrata 23.00 or Bufala Mozzarella 25.00	

Bufala Mozzarella di Campagna & Tomatoes Artichoke, Bell Peppers, Pesto, Olive Oil, & Herbs	16.50
Burrata & Tomatoes Mozzarella Filled with Cream	15.50

Tomatoes, Gorgonzola Crumbles, Baby Arugula Red Wine Dijon Vinaigrette	13.50
Feta Salad Mixed Greens, Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Herb Vinaigrette	12.95
Sautéed Spinach & Mushrooms Olive Oil, Lemon, Garlic, Shallots	8.00
Caesar Salad Traditional Recipe with Croutons	4.50/9.00 Anchovies 2.50 White Anchovies 4.95

Side of Gorgonzola Crumbles 3.50 Side of Feta Crumbles 3.00 Side of Fries 5.00

Entrée Specialties

All Entrée Specialties Served with Mixed Greens Salad. Gluten Free Pasta Available by Request

Capellini Marinara Angel Hair Pasta	16.00
Eggplant Parmigiana Served with Linguini Marinara	19.00
Penne Mediterranean Tomatoes, Capers, Olives	18.00
Rigatoni Pink Sauce	17.00
Tagliatelle Bolognese	27.00
Beef Ravioli Bolognese with Italian Sausage	27.00
Lasagna della Casa Layered with Bolognese, Ricotta, Parmesan in a Pink Sauce	27.00
Tortellini Boscaiolla Prosciutto, Mushroom, Cream Sauce	26.00
Tortellini Osso Buco Sauce	23.50

Shrimp Capellini Spicy Marinara, Angel Hair Pasta	26.50
Spaghetti Nero Di Seppia Black Spaghetti with Octopus & White Clams Sauce	27.00
Spicy Seafood Stew Saffron Tomato White Wine Broth with Leeks, Scallops, Shrimp, Calamari, Clams, Pacific Sole; Spaghetti Nero	42.00
Lobster Ravioli with Scallops & Shrimp in Saffron Cream Sauce	35.00
Pink Sauce with Basil & Parmigiano OR Asparagus Leeks Brandy Cream Sauce	26.50
Tagliatelle Romano Light Cream Sauce with Artichokes Mushrooms Smoked Salmon	32.00

Pacific Sole Sautéed with Lemon Caper Butter; Seasonal Vegetable & Potatoes	28.00
Atlantic Salmon with Mediterranean Sauce of Tomatoes, Capers, Olives	28.00
Salmon & Shrimp Feta Salad Grilled over Mixed Greens, Feta, Tomatoes, Cucumbers, Red Onions, Olives, Herb Vinaigrette	32.00

Tim's Chicken Milanese Chopped Tomatoes, Capers, Lemon Butter Sauce with Whole Wheat Spaghettini Spicy Marinara	27.00
Prime Grade Ribeye Steak Olive Oil Salt & Pepper 16oz; Seasonal Vegetable & Potatoes	42.00



Veal Filet Scaloppini al Limone OR Marsala and Mushrooms Sauce; Seasonal Vegetable & Potatoes	38.00
Veal Filet Scaloppini al Parmigiana Served with Tortellini Marinara	38.00
Veal Osso Buco & Gnocchi Longtime Favorite; Red Wine Reduction	42.00
Veal Chop	49.00

Port Wine Reduction / Roasted Garlic Rosemary Butter Brandy / Creamy Brandy Dijon Green Peppercorn

Marsala Mushrooms / Prosciutto Mushrooms Gorgonzola Green Peppercorn

Entrée Split Charge \$4.50

20% Gratuity added to parties of 6 or more

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

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