



## To Begin

### Soup du Jour

Tomato & Basil Bisque 8.00; Minestrone 8.00; Smooth Lobster Bisque 11.25

Baby Arugula, Sliced Octopus, White Anchovies, Hearts of Palm, Cannellini Beans, Avocado Dijon Vinaigrette	16.00
Calamari Fritti with Marinara & Garlic Aioli	15.00
Sautéed Mediterranean Calamari & Shrimp Tomatoes, Capers, Olives	17.00
Crab Cake Lump Crabmeat, Harissa, Pesto, & Tabbouleh	15.00
Stuffed Mushrooms Jimmy's Sausage, Melted Mozzarella, Marinara	15.00
Gnocchi Gorgonzola Cream Sauce	14.00
Snails Provencale Tomato Herbs or Pernod Garlic Butter Parsley	15.00
Parmigiano	10.00
Roasted Garlic Olive Oil, Parsley, Salt & Pepper	4.25

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

Antipasto della Casa (To Share) Chef's Selection of Salami & Cheeses	22.00
Prosciutto di Parma, Salami, Truffle Mousse Pate Dijon, Fig Preserves, Cornichons, Toast	17.95
Truffle Mousse Pate Dijon, Fig Preserves, Cornichons, Toast	13.75
Prosciutto di Parma (6)	14.00
Tagliere di Salumi Sliced Salami Assortment	13.25
Parma Prosciutto & Tomatoes & Burrata 20.00 or Bufala 24.00	

Bufala Mozzarella di Campagna & Tomatoes Artichoke, Bell Peppers, Pesto, Olive Oil, & Herbs	16.00
Burrata & Tomatoes Mozzarella Filled with Cream	15.50

Feta Salad Mixed Greens, Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Herb Vinaigrette	12.00
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 3.95

## 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	25.00
Beef Ravioli Bolognese with Italian Sausage	26.00
Lasagna della Casa Layered with Bolognese, Ricotta, Parmesan in a Pink Sauce	24.00
Tortellini Boscaiolla Prosciutto, Mushroom, Cream Sauce	24.00
Shrimp Capellini Spicy Marinara, Angel Hair Pasta	25.00
Lobster Ravioli with Scallops & Shrimp in Saffron Cream Sauce	35.00
Pink Sauce with Basil & Parmigiano OR Asparagus Brandy Cream Sauce	26.50
Tagliatelle Romano Light Cream Sauce with Artichokes Mushrooms Smoked Salmon	32.00
Spaghetti Nero Di Seppia Black Spaghetti with Octopus & White Clams Sauce	26.95

Pacific Sole Sautéed with Lemon Caper Butter; Seasonal Vegetable & Potatoes	28.00
Atlantic Salmon Grilled with Tomatoes, Capers, Olives	28.00
Salmon & Shrimp Feta Salad Grilled over Mixed Greens, Tomatoes, Cucumbers, Red Onions, Feta, Herb Vinaigrette	32.00
Spicy Seafood Stew Leeks, White Wine, Saffron, Tomato Broth with Scallops, Shrimp, Calamari, & Pacific Sole	35.00

Tim's Chicken Milanese Chopped Tomatoes, Capers, Lemon Butter Sauce with Whole Wheat Spaghetini 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 Osso Buco Longtime Favorite; Red Wine Reduction with Saffron Risotto	42.00
Veal Chop	49.00

Port Wine Reduction; Roasted Garlic Rosemary Butter; 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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