



To Begin

Soup du Jour

Tomato & Basil Bisque 8.00; Minestrone 8.00; Lobster Bisque 12.00

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

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 To Share Chef's Selection of Salami & Cheeses	22.00
Prosciutto Parma, Salami Calabrese, Tuscan Fennel Salami, Truffle Mousse Pate Dijon, Fig Preserves, Cornichons, Toast	17.00
Truffle Mousse Pate Dijon, Fig Preserves, Cornichons, Toast	14.00
Prosciutto & Burrata Mozzarella Filled with Cream	14.00
Prosciutto & Bufala Mozzarella di Campagna	16.00
Sliced Prosciutto (6)	9.25
Parmigiano	9.00
Roasted Garlic Olive Oil, Parsley, Salt & Pepper	4.25

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

Baby Arugula, Sliced Octopus, White Anchovies, Friuli Montasio Avocado, Herb Vinaigrette	16.00
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 3.50

Entrée Specialties

Capellini Marinara Angel Hair Pasta	16.00
Linguini Gamberetti Shrimp, Mushrooms, Spinach, Garlic, Aglio Olio Pepperoncino	26.00
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
Lasagna della Casa Layered with Bolognese, Ricotta, Parmesan in a Pink Sauce	24.00
Tortellini Boscaiolla Prosciutto, Mushroom, Cream Sauce	24.00
Tagliatelle Bolognese Classico	25.00
Spaghetti Nero Di Seppia Black Spaghetti with Octopus & White Clams Sauce	29.00

Pacific Sole Sautéed with Lemon Caper Butter; Seasonal Vegetable & Potatoes	28.00
Atlantic Salmon Grilled with Tomatoes, Capers, Olives	28.00
Cold Seafood Salad Lobster, Smoked Salmon, Shrimp, Avocado, Mixed Greens, Herb Vinaigrette	32.00
Salmon & Shrimp Feta Salad Grilled over Mixed Greens, Tomatoes, Cucumbers, Red Onions, Feta, Herb Vinaigrette	32.00
Spicy Seafood Stew White Wine, Tomatoes, & Leeks with Lobster, Scallop, Shrimp, Calamari, & Pacific Sole	40.00

Tim's Chicken Milanese Caper Butter Tomato Sauce with Whole Wheat Spaghettini Spicy Marinara	27.00
Rabbit Hunter's Style Red Wine, Herbs, Mushrooms, Olives, Gnocchi	30.00
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; Prosciutto Mushrooms Gorgonzola Madeira Green Peppercorn;	
Creamy Brandy Dijon Green Peppercorn; Marsala Mushrooms; Roasted Garlic Rosemary Butter	
Ribeye Steak Prime Grade, 16oz; Seasonal Vegetable & Potatoes	42.00

All Entrée Specialties Served with Mixed Greens Salad.

Gluten Free Pasta Available by Request

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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