

adega

DINNER

APPETIZERS

POLENTA CUBES | 11 (V) (NF)

parmesan, mozzarella, tomato basil sauce

ANTIPASTI DI JAMON | 18 (NF) (NF)

dry cured iberico ham, iberico chorizo, manchego, tomato, arugula, ciabatta

SEARED SCALLOPS | 17 (GF) (NF)

braised pork cheeks, carrot puree, wild mushrooms, chili oil

MUSSELS | 16 (NF)

iberico chorizo, cabernet, shallot, amish butter, grilled baguette

SPINACH TART | 12 (V) (NF)

caramelized onion-ricotta, wilted garlic spinach, blistered tomatoes, toasted tart, chive foam

SAUSAGE BRUSCHETTA | 14 (NF)

chili marinated cannellini beans, roasted red pepper, basil

CHARRED OCTOPUS | 15 (GF) (NF)

citrus, roasted pepper, arugula, shaved fennel, chive coulis

CHEF'S SEASONAL FLATBREAD | MARKET

SALADS

GRAPE PANZANELLA | 9 (V) (NF)

toasted baguette, stilton cream, grape relish, arugula, honey balsamic

TUSCAN KALE | 9 (V) (GF)

roasted tomato ricotta, strawberries, pine nuts, artichokes, lemon-lavender vinaigrette

RED CAESAR | 10 (NF)

baby red lettuce, pancetta, kumato tomato, parmigiano-reggiano, truffle crouton, red olive caesar dressing

SWEET BASIL | 10 (V) (GF)

arugula, spinach, cucumber, candied walnuts, feta, avocado, tomato, sweet basil dressing

SOUP

SWEET CORN BISQUE | 8 (GF) (NF)

prosciutto, chili oil

PASTA

GOAT CHEESE CAMPANELLE | 24 (NF)

zesty tomato sauce, rosemary, confit chicken

GNOCCHI PRIMAVERA | 24 (V) (NF)

shallots, white wine, garlic, herbs, seasonal vegetables

CLAMS PESTO | 28

truffled pappardelle, parmigiano-reggiano

PORK CHEEK CARBONARA | 26 (NF)

bucatini, pecorino romano, cracked pepper, quail egg

RIGATONI BOLOGNESE | 26 (NF)

italian sausage, tomato, basil, shaved fennel, parmesan

BUCATINI CIOPPINO | 36 (NF)

mussels, shrimp, scallops, pancetta, fennel, blood orange, tomato broth, grilled baguette

LOBSTER CAPPELLETTI | 38 (NF)

confit garlic cappelletti, lobster, tarragon crystals, sherry cream

SPECIALTIES

SECRETO IBERICO* | 45 (GF) (NF)

7oz iberico steak, smashed marble potatoes, spanish green beans

POLPI | 28 (GF) (NF)

braised octopus, squid ink mascarpone, corona beans, iberico chorizo, arrabbiata, port reduction

CITRUS BRANZINO* | 29 (GF) (NF)

orange, fennel, shallot, heirloom tomato relish, corona bean puree

GREMOLATA PORK* | 38

16oz double bone pork chop, chili petite cauliflower, honey carrot puree, cashew gremolata

MUSHROOM RAGOUT | 24 (V) (GF)

wild mushrooms, butternut squash spaghetti, bordeaux tomatoes, hazelnuts

BRAISED LAMB SHANK | 36 (GF) (NF)

truffle polenta, baby vegetables, bordeaux reduction

BRICK OVEN CHICKEN | 26 (GF) (NF)

chive risotto, spanish green beans, white wine gastrique

HALIBUT* | 36 (NF)

cappelletti, roasted brussels sprouts, beurre blanc

GRILL

all steaks served with choice of house steak sauce, port demi-glace or horseradish stilton cream

BONE-IN FILET 12oz* | 54 (GF) (NF)

DRY AGED NEW YORK STRIP 12oz* | 52 (GF) (NF)

PRIME DELMONICO RIBEYE 14oz* | 49 (GF) (NF)

HANGER STEAK 12oz* | 38 (GF) (NF)

SIDES

parmesan-balsamic brussels sprouts | 8 (GF) (NF) (V)

brown butter gnocchi | 10 (NF) (V)

marinated corona beans | 7 (GF) (NF) (VG)

chili petite cauliflower | 9 (GF) (NF) (V)

smashed marble potatoes | 6 (GF) (NF) (VG)

truffle polenta | 7 (GF) (NF) (V)

spanish green beans | 6 (GF) (NF) (V)

*consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food-borne illness

(VG) vegan (V) vegetarian (GF) gluten free (NF) nut free