

ADELINA

by Chefs Marco Dalla Fontana and Adam Curry

STARTERS

FOCACCIA v

Labneh, Za'atar, Olives 16

MOZZARELLA IN CARROZZA v

Breaded Sourdough Stuffed With Buffalo Mozzarella, Palomino Sauce, Herbs 18

CROSTINI CON MORTADELLA

Grilled Crostini, Whipped Ricotta, Pistachio Pesto, Imported Thin Sliced Mortadella, Balsamic Glaze 18

SHRIMP DIAVOLA

Sautéed Jumbo Shrimp, Garlic, Spicy Arrabiata Sauce, Baby Artichokes, Fresh Herbs, White Wine, Crostini 25

OCTOPUS gf

Garbanzo Purée, Citrus, Tomato Concasse 23

BABY BEETS v

Mixed Beets, Goat Cheese, Fresh Horseradish, Red Wine Vinaigrette, Lavash 17

SAUSAGE & PEPPERS gf

Housemade Sausage, Fried Peppers, Red Onions, Potato, Gorgonzola Crumble, Balsamic Glaze 18

WAGYU MEATBALL

Michigan Wagyu Beef, Housemade Marinara, Whipped Ricotta, Black Pepper, Basil, Grilled CBread 22

TUNA CARPACCIO gf

Thin Sliced Big Eye Tuna, Capers, Olives, Orange Segments, Pistachios, Basil, Lemon EVOO Dressing 24

SALADS

BRUSSELS SPROUT

Crispy Fried Brussels Sprouts, Roasted Baby Beets, Granny Smith Apple, Hazelnuts, Thyme & Citrus Vinaigrette 17

MEDITERRANEAN v

Mixed Gem Lettuce, Tomatoes, Cucumber, Red Onion, Roasted Garbanzo Beans, Feta Cheese, Red Wine & Oregano Dressing 17

CAESAR

Crisp Romaine, Citrus Caesar Dressing, Sun-Dried Tomatoes, Parmesan Crusted Croutons 17

HOUSE-MADE PASTAS

Gluten Free & Vegan Pasta Substitution Available

RIGATONI v

Calabrian Chili Palomino, Stracciatella, Basil, Cracked Black Pepper, EVOO 26

WOODLAND TRUFFLE & PORCINI RAVIOLI v

Ricotta, Mascarpone, and Black Truffle Stuffed Handmade Ravioli, Porcini Sauce, Roasted Oysters Mushrooms, Parmesan Reggiano 36

CASARECCE h

Braised Wagyu Beef Bolognese, Parmesan 32

CHITARRA

Lobster, Shrimp, Arrabbiata Sauce, Basil 42

BRAISED DUCK GNOCCHI

Ricotta Gnocchi, Braised Duck Ragù, Parmesan Reggiano 34

ENTRÉES

BRAISED SHORT RIB gf

Sage and Black Pepper Braised Short Rib, Natural Red Wine & Herb Demi, Mashed Potatoes, Braised Rapini, Crispy Shallots 46

TUSCAN CHICKEN ROLLATINI gf

Bell & Evans 10 oz Chicken Breast Pan-Seared & Roasted, Stuffed with Fontina Cheese, Sautéed Spinach & Roasted Bell Peppers, Butter Demi Sauce, Potatoes, Seasonal Vegetable 36

GRASS FED AUSTRALIAN LAMB CHOPS h | gf

Roasted Fennel, Mushrooms, Tzatziki, Salsa Verde 59

VEAL PARMESAN

Pan-fried Bone-in Breaded Veal Chop, Fresh Mozzarella, Marinara, Parmesan Reggiano, Crispy Potatoes 78

CRAB-CRUSTED EAGLE CREEK

RAINBOW TROUT gf

Beluga Lentils, Roasted Cauliflower, Cauliflower Velouté, Pine Nuts, Raisins, Chive-Infused EVOO 44

BRANZINO gf

Crispy Tri-Colored Potatoes, Fresh Livornese Sauce, Salsa Verde 41

BARREL CUT FILET MIGNON h | gf

8oz Filet, Crispy Tri-Colored Potatoes, Seasonal Vegetable, Red Wine Demi 64
Add 3 Grilled Jumbo Shrimp +16

BUTCHER'S CUT

Market Price

ADDITIONS

TRI-COLORED MARBLED ROASTED POTATOES gf | vg

Maldon Salt, Cracked Pepper 12

ROASTED TRUMPET MUSHROOMS gf | vg

Shaved Garlic, Thyme, Chili, Blistered Tomato 12












SEASONAL VEGETABLE

Chef's Selection 12

gf - gluten free | v - vegetarian | vg - vegan | h - halal

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS

-  **SPICED PEAR-TINI**
Valentine Vodka, Spiced Serum, Pear Liqueur, Lemon, Simple 18
-  **OLIVE-OIL MARTINI**
Olive Oil Washed Vodka, Olive Brine 20
-  **ESPRESSO MARTINI**
Vodka, Espresso Liqueur, Espresso, Vanilla 18
-  **AMALFI SPRITZ**
Belvedere, House Made Limoncello, Lemon, Butterfly Pea Flower, Prosecco 18
-  **AL-ITALIA**
Gin, Lemon, Creme de Violette, Simple 17
-  **THE KENNEDY**
Blanco Tequila, Aloe Liqueur, Dry Curacao, Lemon, Rosemary Fig Syrup 19
-  **EL- PEPINO**
Avocado Fat-Washed Tequila, Lime, Cucumber, Simple 20
-  **CALABRIAN COOLER**
Mezcal, Lime, Jalapeño Agave, Cilantro, Bell Pepper, Soda 19
-  **SOMETHING OLD FASHIONED**
Rye, Cocchi Barolo, Chocolate Bitters, Demerara 20
-  **THE GENTLEMAN'S DRINK**
Rye, Campari, Sweet Vermouth 18
-  **ESPRESSO OLD FASHIONED**
Cinnamon infused Bourbon, Espresso Liqueur, Espresso, Demerara, Orange 19
-  **SAGE ADVICE**
Lemon, Maple, Sage, Brown Butter Bourbon, Egg White (Vegan Option Available) 20
-  **HUGO SPRITZ**
Prosecco, St. Germain Elderflower Liqueur, Soda, Fresh Mint, Lime 16

WINES BY THE GLASS

SPARKLING

-  **Vietti "la Cascinetta"**, Moscato d'Asti, 2024 (Piemonte, IT) 15
- Casa Farive Valdobbiadene Superiore Brut**, Glera, NV (Veneto, IT) 13
- Zonin** (Split), Glera, NV (Veneto, IT) 15
- Col di Luna "Flora" Rosato**, Raboso, NV (Veneto, IT) 15
- Giacomo Bologna "Braida"**, Brachetto d'Aqui, NV (Piemonte, IT) 15
- Champagne Billecart-Salmon Charles Le Bel "1818"** NV (FR) 25

WHITE

- Luigi Baudana, GD Vajra "Dragon"**, Langhe Bianco, 2023 (Piemonte, IT) 17
- Villa Barbi "Decugnano dei Barbi"**, Orvieto Classico, 2022 (Umbria, IT) 16
- Terlan**, Pinot Grigio, 2024 (Trentino, IT) 16
- Roberto Sarotto**, Gavi Di Gavi, 2023 (Piemonte, IT) 18
- La Calcinaie**, Vernaccia Di San Gimignano, 2023 (Toscana, IT) 17
- Domaine du Colombier**, Chablis, 2023 (Chablis, FR) 24
- Rombauer**, Chardonnay, 2023 (Carneros, CA) 26
- Le Versant**, Chardonnay, 2024 (Languedoc, FR) 15
- Maison Chavet**, Sauvignon Blanc, 2024 (Sancere, FR) 25
- De Stefani "DS"**, Sauvignon Blanc, 2024 (Veneto, IT) 16
- Shady Lane**, Riesling, 2024 (Leelanau, MI) 16

RED

- G.D. Vajra**, Nebbiolo/Barbera, 2023 (Piemonte, IT) 15
- Domaine Vallot**, Côtes-du-Rhône, 2021 (Rhône, FR) 18
- Roberto Sarotto**, Barbera d'Asti, 2023 (Piemonte, IT) 17
- Ormanni**, Chianti Classico, 2022 (Toscana, IT) 16
- Fattori "Col de La Bastia"**, Ripasso, 2022 (Valpolicella, IT) 22
- Marminiero**, Montepulciano d'Abruzzo, 2023 (Abruzzo, IT) 15
- Ai Galli Cabernet Franc**, 2021, Lison Pramaggiore (Veneto, IT) 18
- Luccarelli**, Negroamaro, 2024 (Puglia, IT) 16
- Maison Louis Latour**, Pinot Noir, 2020 (Burgundy, FR) 21
- Vinayard 36 "Foundation"**, Cabernet Sauvignon/Merlot, 2023 (Napa, CA) 22
- Clos de Napa**, Cabernet Sauvignon, 2019 (Napa, CA) 18
- Tenute Falezza "Zelos"**, Valpolicella, 2023 (Veneto, IT) 16

BEER

Seasonal Beer Selections Available

- MR. BLUE SKY WHEAT** 9
- LIGHT HEARTED IPA** 8
- VANILLA JAVA PORTER** 8
- LIMONATA PILSNER** 8
- TIMMERMAN'S CHERRY SOUR** 8
- NORA SPICED ALE** 8
- PERONI** 7
- MODELO** 7
- DELIRIUM NA** 8

ZERO PROOF

MOCKARITA

Lyres Blanco Agave, Orange Sec, Lime, Simple 12

NO-JITO

Lime, Mint, Simple, Soda 10

FRENCH 0.5

Sparkling Wine With Alcohol Removed, Lemon, Simple 12

VEUVE DU VERNAY

Sparkling Wine With Alcohol Removed 12

ITALIAN LEMONADA

Lemon, Simple, Soda 9