

ADELINA

by Chefs Marco Dalla Fontana and Adam Curry

STARTERS

FOCACCIA ^v

Labneh, Za'atar, Olives 16

EGGPLANT ROLLATINI ^{v | gf}

Ricotta & Spinach Stuffed Grilled Eggplant Roll Baked With Marinara, Basil, Provolone, Mozzarella, Grana Padano 19

COMPRESSED WATERMELON & BEET BLOOM ^{v | gf}

Compressed Watermelon, Crumbled Feta, Roasted Beets, Tricolor Grape Tomatoes, Almonds, Sherry Beet Vinaigrette 17

MOZZARELLA IN CARROZZA ^v

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

BEEF CARPACCIO ^{gf}

Thin Sliced Prime Beef Tenderloin, Shaved Trumpet Mushrooms, Tricolor Bell Peppers, Shaved Grana Padano Cheese, Arugula, Black Truffle Champagne Vinaigrette 23

WAGYU MEATBALL

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

OCTOPUS ^{gf}

Garbanzo Purée, Citrus, Tomato Concasse 23

BIG EYE TUNA TATAKI ^{gf}

Seared Big Eye Tuna, Fingerling Potato, Grilled Asparagus & Arugula Salad, Lemon Caper Vinaigrette, Citrus Aioili 22

SHRIMP DIAVOLA

Sautéed All-Natural Jumbo Shrimp, Garlic, Spicy Arrabiata Sauce, Baby Artichokes, Fresh Herbs, White Wine, Crostini 21

SALADS

BRUSSELS SPROUT

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

MEDITERRANEAN ^v

Crisp Romaine, Tomatoes, Cucumber, Red Onion, Roasted Garbanzo Beans, Feta, 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

CASARECCE ^h

Braised Wagyu Beef Bolognese, Parmesan 32

WOODLAND TRUFFLE & PORCINI RAVIOLI ^v

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

PAPPARDELLE ^v

Pistachio & Basil Pesto, Stracciatella, Parmesan Reggiano, Toasted Breadcrumbs, Crushed Pistachios 28

RIGATONI ^v

Calabrian Chili Palomino, Stracciatella, Basil, Cracked Black Pepper, Extra Virgin Olive Oil 26

CHITARRA

Lobster, Shrimp, Arrabbiata Sauce, Basil 42

GNOCCHETTI ALLA NORCINA

Ricotta Gnocchetti, House Crumbled Sausage, White Wine, Butter, Cream, Grana Padano, Truffle Oil 36

ENTRÉES

BRAISED SHORT RIB

Sage & Black Pepper Braised Short Rib, Natural Red Wine & Herb Demi, Whipped Potatoes, Braised Rapini, Crispy Shallots 48

TUSCAN CHICKEN ROLLATINI ^{gf}

Bell & Evans 10oz Chicken Breast Pan-Seared & Roasted, Stuffed with Fontina Cheese, Sautéed Spinach & Roasted Bell Peppers, Butter Demi Sauce, Crispy Marble Potatoes, Grilled Asparagus 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 Marble Potatoes 78

BUTCHER'S CUT

Market Price

HALIBUT ^{gf}

Pan-Seared Halibut, Eggplant, Zucchini, Vine Ripe Tomato Caponata, Radicchio & Arugula Salad With Red Wine Vinaigrette 49

BRANZINO ^{gf}

Crispy Marble Potatoes, Grilled Asparagus, Fresh Livornese Sauce, Salsa Verde 42

BARREL CUT FILET MIGNON ^{h | gf}

Prime Cut 8oz Filet, Crispy Marble Potatoes, Grilled Asparagus, Red Wine Demi 65
Add 3 Grilled Jumbo Shrimp +16

TABLE SIDE DOVER SOLE

Pan-Seared Fresh Dover Sole, Lemon Caper & Shallot Brown Butter Mugnaia Sauce, Crispy Marble Potatoes, Grilled Asparagus, Deboned & Served Table Side 95
Available Thursday - Sunday

ADDITIONS

CRISPY MARBLE POTATOES

Maldon Salt, Cracked Pepper 12

ROASTED TRUMPET MUSHROOMS ^{gf | vg}

Shaved Garlic, Thyme, Chili, Blistered Tomato 12

CORN CRÈME BRÛLÉE ^{gf | v}

Sweet Corn, Cream, Turbinado Sugar 12

GRILLED ASPARAGUS ^{gf | v}

Parmesan 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 Liquor, Lemon, Simple 18



ESPRESSO MARTINI

Ketel One, Espresso Liqueur, Espresso, Vanilla 18



CLOUD 9

Lemon Peel Infused Gin, Lime, Simple, Cucumber, Bubble 18



MIDNIGHT SIN

Blueberry Infused Vodka, Fresh Blueberry Purée, Limoncello, Lemon, Simple 18



ESPRESSO OLD FASHIONED

Bourbon, Espresso Liquor, Espresso, Demerara, Orange 19



STANDOFF

Rye, Cocchi Barolo, Chocolate Bitters, Demerara 20



THE ROOSEVELT

Hennessy VS, Elijah Craig Small Batch, Demerara, Peychaud Bitters, Absinthe 21



CHERRY CONFESSION

Buffalo Trace Bourbon, Egg White, Simple, Lemon, Pinot Noir Float, Michigan Sour Cherry 18



THE KENNEDY

Corazon Blanco Tequila, Aloe Liquor, Dry Curacao, Lemon, Rosemary Fig Syrup 19



EL- PEPINO

Casamigos Cristalino Tequila, Lime, Cucumber, Simple 20



PLOT TWIST

El Sancho Sotol, Lime, Jalapeño Agave, Cilantro, Bell Pepper, Soda 21



FRAGOLINA

Gin Mare, Strawberry, Lemon, Basil 18



AMALFI SPRITZ

Belvedere Vodka, House Made Limoncello, Lemon, Butterfly Pea Flower, Prosecco 18



PORTOFINO SPRITZER

Aperol, Limoncello, Orange Juice, Prosecco 19



CIAO BELLINI

Ketel One Vodka, Lemon, Rosemary Syrup, Peach Bellini, Smoked Rosemary Sprig 19



HUGO SPRITZ

Prosecco, Elderflower Liqueur, Soda, Fresh Mint, Lime 16



LIMONCELLO SANGRIA

House-made Limoncello, Choice of Red or White Wine, Mixed Berries 16

WINES BY THE GLASS

SPARKLING



Cipriani Peach Bellini, 2025 (Veneto, IT) 17

Vietti Cascinetta, Moscato d'Asti, 2024 (Piemonte, IT) 18

Giacomo Bologna "Braidà", Brachetto d'Aqui, NV (Piemonte, IT) 16

Col di Luna "Flora" Rosato, Raboso, NV (Veneto, IT) 16

Champagne Billecart-Salmon Charles Le Bel "1818" NV (FR) 30

Zonin Prosecco (Split), Glera, NV (Veneto, IT) 18

Fiol Prosecco, NV (Treviso, IT) 16

WHITE

Terre Stregate "Svelato", Falanghina, 2023 (Campania, IT) 17

Alselmi "Capitel Foscario", Garganega Blend, 2021 (Campania, IT) 16

De Stefani "DS", Pinot Grigio, 2024 (Veneto, IT) 18

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) 28

Le Versant, Chardonnay, 2024 (Languedoc, FR) 15

Maison Chavet, Sauvignon Blanc, 2024 (Sancere, FR) 25

De Stefani "DS", Sauvignon Blanc, 2024 (Veneto, IT) 18

Shady Lane, Riesling, 2024 (Leelanau, MI) 16

Can Sumoi "La Rosa", Sumoll/Xarel-lo Rose, 2025 (Penedes, SP) 18

RED

Pelissero, Nebbiolo Langhe, 2022 (Piemonte, IT) 19

Domaine Vallot, Côtes-du-Rhône, 2021 (Rhone, FR) 18

Roberto Sarotto, Barbera d'Asti, 2023 (Piemonte, IT) 17

Volpaia, Chianti Classico, 2022 (Chianti, IT) 18

Silvia De Medici "Barriques", Super Tuscan, 2022 (Toscana, IT) 18

Poggio Antico "Lemartine", Cabernet/Sangiovese, 2022 (Montalcino, IT) 35

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

Vineyard 36 "Foundation",Cabernet Sauvignon/Merlot, 2023 (Napa, CA) 24

Railyard Vines "The Verge", Cabernet Sauvignon, 2019 (Alexander Valley, CA) 20

Tenute Falezza "Zelos", Valpolicella, 2023 (Veneto, IT) 17

BEER

Seasonal Beer Selections Available

GRIFFIN CLAW
MR. BLUE SKY WHEAT 9

BELL'S
LIGHT HEARTED IPA 8

DARK HORSE
LIMONATA PILSNER 8

MODELO 7

MODELO NEGRA 8

GUINNESS (14.9oz) 10

BALADIN
NORA SPICED ALE 8

MENABREA
BIONDA (BLONDE) 8

MENABREA
AMBRATA (AMBER) 9

TIMMERMANS
CHERRY SOUR 11

PERONI 7

DELIRIO NA 8

MOCKTAILS

MOCKARITA

Lyres Blanco Agave,
Orange Juice, Lime, Simple 12

NO-JITO

Lime, Mint, Simple, Soda 10

THE SYDNEY

Jalapeño Agave, Strawberry
Syrup, Cucumber, Cilantro,
Lemon Juice, Soda 12

SANDIA

Cucumber, Watermelon,
Lime Juice, Simple, Mint,
Soda 12

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

Additional Flavors Available:
Blackberry, Blueberry,
Strawberry, Watermlon