APPETIZERS
* Seasonal Specialties

Adesso house salad of California greens, baby lettuces, plum tomatoes and fresh herbs with a dressing of extra virgin olive oil and balsamic vinegar 6.50
Homemade mozzarella with sliced plum tomatoes, fresh basil and extra virgin olive oil 6.50
Arugula, radicchio and Belgian endive with extra virgin olive oil and balsamic vinegar 6.50
Belgian endive with sliced apple, blue cheese, walnuts and watercress; served with a minced carrot, red pepper and raspberry vinaigrette dressing 6.95
Leaf lettuce, radicchio and Belgian endive with imported Parma prosciutto, toasted pine nuts and mustard vinaigrette 7.25
Warm spinach salad with pancetta, shallots, pine nuts. fresh thyme and walnut oil 7.50
Grilled marinated chicken tenderloins served with chili mayonnaise, fresh kernel corn and spinach 7.50
Cajun fried squid rings with tomatillo salsa 8.25
Wild and domestic mushrooms sauteed with garlic, virgin olive oil, chopped fresh tomato, herbs and white wine. Served over grilled crostini 8.25
Monfort aged sirloin carpaccio, lightly grilled and served very rare with black olive pesto 8.95
Spiced and grilled gulf shrimp with a melon, red pepper and fresh mint concasse 8.95

ENTREE SALADS

* Sliced cold grilled chicken breast salad with fresh artichoke, sun dried tomatoes, shaved parmigiano, California field lettuces, Belgian endive, radicchio and fresh kernel corn; champagne vinaigrette dressing with rosemary and parmigiano 13.95

WOOD OVEN PIZZA

* Light tomato sauce, blended ricotta and goat cheese with fresh herbs, red and yellow roasted peppers, spinach, chopped tomato, summer scallions, sundried tomatoes and black olives. 11.50
Fresh plum tomato, mozzarella, fresh basil, tomato sauce, oregano and garlic 9.95
Pepperoni with tomato sauce, mozzarella, garlic and oregano 10.50
Four cheese with fontina, mozzarella, mascarpone and parmigiano with tomato sauce and fresh basil 10.95
Eggplant with garlic, red onion, oregano, parmigiano, mozzarella, chopped fresh tomato, tomato sauce, and fresh basil 10.95
Sweet Italian sausage with mozzarella, chopped fresh tomato, roasted Holland peppers, garlic, fresh rosemary and basil 11.50

Duck sausage with sun dried tomatoes, mozzarella, sauteed spinach, garlic and fresh sage 11.50
Asparagus with pancetta, red onion, mozzarella, fontina and mascarpone cheese 11.50
Trio of wild mushrooms, mozzarella, mascarpone and parmigiano with a light tomato sauce, garlic, chives and parsley 11.75
Chicken breast and marinated artichoke hearts with black olives, chopped scallion greens, mozzarella, fontina and mascarpone 11.75
Barbecue chicken breast with cilantro, red onion, smoked gouda and mozzarella 11.75
Smoked salmon and gulf shrimp with a saffron lobster sauce, chopped tomato, roasted Holland peppers, mozzarella, red onion and fresh dill 12.75

* For low cholesterol diet, available without cheese

We ask that our guests refrain from cigar and pipe smoking
Bread and butter served on request
### SUMMER AT ADESSO  
* Seasonal Specialties *

#### PASTA
- *Jalapeno fettuccine with salmon, fresh artichoke, chopped tomato and summer scallions with a garlic, butter, saffron, martini sauce*  
  14.95  
- Penne with tomato sauce, garlic and fresh basil  
  9.95  
- Gnocchi in a pink tomato/cream sauce with fresh basil  
  11.95  
- Spinach filled half moon pasta with mascarpone cheese, parmigiano cheese, sage and butter  
  11.95  
- Angel hair with chopped clams, virgin olive oil, tomato, garlic, crushed red pepper, fresh basil and oregano  
  12.75  
- Angel hair with chicken, eggplant, red onion, fresh and sun dried tomatoes, leeks, garlic, sliced almonds, butter, white wine, basil, thyme and parmigiano  
  13.95  
- Black pepper linguine with shrimp, asparagus and sun dried tomatoes in a vodka, butter tomato/cream sauce  
  14.95  
- Creste di gallo with grilled chicken and Italian sausage, red and yellow Holland peppers, fresh and sun dried tomatoes, and an espagnole sauce with balsamic vinegar and ale  
  14.95  
- Angel hair with grilled shrimp, grilled scallops, sauteed baby vegetables and enoki mushrooms in a spicy light tomato sauce  
  15.95  
- Fettuccine with lobster meat, butter, sage, and Parmigiano cheese  
  15.95

#### MESQUITE GRILL
- *Clearsprings Idaho rainbow trout with a lobster reduction vinaigrette sauce, fresh herbs, saffron, garlic and shallots*  
  15.95  
- Grilled warm duck salad with a mushroom and Grand Marnier duck sauce; garnished with radicchio, grapefruit and orange  
  13.50  
- Chicken breast stuffed with herb pesto, with a balsamic vinegar sauce  
  13.95  
- Grilled pork chops with a cranberry, pineapple and walnut glaze  
  14.95  
- Veal paillard with a lemon butter sauce, diced fresh artichoke, sun dried tomato and thyme  
  15.95  
- Monfort aged sirloin, fully trimmed and boneless, with a merlot/chanterelle sauce  
  19.95  
- Grilled veal chop with a wild mushroom, shallot, demi-glace and cream sauce  
  19.95  
- Fresh tuna with crushed black pepper and a warmed fresh artichoke, thyme, chopped tomato and enoki mushroom concasse  
  16.75  
- Grilled Norwegian salmon with a red pepper cream sauce, vermouth and sherry  
  16.75  
- Baked Norwegian salmon with a crust of smoked salmon with horseradish and a light basil vin blanc sauce  
  16.75  
- Swordfish with a fresh relish of cucumber, red apple and onion with ginger, mustard seed, olive oil and fresh mint  
  16.75

#### DESSERTS
- *Classic cinnamon rice pudding with fresh berries and melon*  
  4.95  
- Strawberries with champagne sabayon  
  4.95  
- Chocolate pecan turtle tart  
  4.95  
- Banana daiquiri cheesecake  
  4.95  
- Creme brulee  
  4.95  
- Tiramisu  
  4.95  
- Warm walnut tart with creme chantilly  
  4.95  
- Mascarpone/marsala mousse with chocolate and crushed amaretti  
  4.95  
- American truffle with lemon custard and fresh berries  
  4.95  
- Assorted French ice cream or sorbet  
  4.00
Friday and Saturday until midnight
Weekdays until 10:30
Lunch
Monday through Saturday
Sunday 4:30 until 10:30

Donated By: 12/16/01 (J. Griffin)