Mesquite Grilling
Exciting Pastas
Wood Oven Pizzas
Cool Salads

161 Cushing (off Thayer)
Providence (East Side)
521-0770

LUNCHEON MENU
APPETIZERS
Bowl of soup of the day 2.50
Homemade mozzarella with sliced tomato, fresh basil and extra virgin olive oil 3.50
Arugola, radicchio and Belgian endive with balsamic vinegar and extra virgin olive oil 3.95
Belgian endive with sliced apple, blue cheese, walnuts and watercress. Virgin olive oil and roasted red pepper dressing 4.25
Sauteed wild and domestic mushrooms with sliced garlic, virgin olive oil, chopped fresh tomato and fresh herbs. Garnished with grilled wild mushroom cap 4.95
Grilled shrimp with a melon, red pepper and fresh mint concasse. Garnished with avocado, red onion and orange 5.95

ENTREE SALADS, EGGS AND SANDWICHES - Served with soup of the day, add 1.75
Bibb lettuce, radicchio, and Belgian endive with prosciutto, toasted pine nuts and mustard vinaigrette 4.75
Crostini with a mixture of spinach, sausage, garlic, onion, parmigiano cheese and melted mozzarella 4.95
Pasta salad with grilled vegetables and vinaigrette dressing 5.95
Deep fried cajun spiced squid with tomatillo salsa 5.95
Black Angus sirloin carpaccio, lightly grilled and served very rare with black olive pesto 5.95
Grilled marinated chicken tenderloins served with chili mayonnaise and fresh spinach 6.95
Omelette of the day 5.95
Mesquite grilled hamburger with grilled red onion 4.95
Mesquite grilled sweet Italian sausage, sliced and served on a grilled roll with roasted red and yellow Holland peppers, sauteed onions and mushrooms 4.95
Grilled chicken breast sandwich with pancetta, avocado, tomato, bibb lettuce and homemade mayonnaise on croissant 5.95
Grilled warm duck salad with radicchio, mushrooms, grapefruit, orange, Grand Marnier and walnut oil 8.75
Lobster salad croissant sandwich 9.95

LUNCHEON ENTREMES
Grilled chicken breast with a raspberry vinegar sauce; garnished with a mixed salad with fresh fruit 7.25
Deep fried scallops with cajun spices 7.50
Grilled squid with a salsa of red peppers, onions and black olives 7.75
Mesquite grilled rainbow trout with a fresh herb and white wine compound butter 9.50
Grilled salmon with a cucumber dill sauce 9.95
Fresh tuna with a tomato-mint salsa and cucumber noodles 9.95
Black Angus N.Y. sirloin steak with mushroom cap 9.95

WOOD OVEN PIZZA
Fresh tomato, mozzarella, fresh basil, oregano, garlic and virgin olive oil 5.75
Grilled pizza with homemade mozzarella, tomato sauce, garlic and fresh basil 6.50
Pepperoni with tomato sauce, mozzarella, garlic and oregano 6.75
Three cheese with mozzarella, fontina, mascarpone and fresh basil 6.75
Blue cheese and mozzarella with roasted red and yellow Holland peppers and fresh herbs 6.75
Eggplant with garlic, oregano, parmigiano, mozzarella, chopped fresh tomato, tomato sauce and fresh basil 6.75
Barbecue chicken with cilantro, red onion, mozzarella and smoked gouda cheese 7.50
Sweet Italian sausage with mozzarella, fresh tomato, roasted Holland peppers, garlic, rosemary and basil 7.50
Lamb sausage with roasted red and yellow peppers, mozzarella, wild mushrooms and a Madeira mustard sauce 7.50
Duck sausage with sun dried tomatoes, mozzarella, spinach, garlic and sage 7.50
Asparagus with pancetta, onion, mozzarella, fontina and mascarpone cheese 7.95
Shrimp with pesto sauce, mozzarella and red onions 8.50

PASTA
Penne with tomato, garlic and fresh basil 5.95
Spinach filled half moon pasta with mascarpone cheese, parmigiano cheese, fresh sage and butter 6.95
Black pepper linguine with prosciutto, mushrooms, spinach and garlic 7.25
Linguine with arugula walnut pesto and sliced grilled chicken breast 7.50
Angel hair with chopped clams, tomato, garlic, fresh basil and oregano 7.75
Angel hair with chicken, eggplant, red onion, fresh and sun dried tomatoes, leeks, garlic and sliced almonds 8.75
Black pepper linguine with shrimp, asparagus and sun dried tomato in a vodka, butter and cream sauce 9.95
Fettucine with lobster meat, butter, fresh sage and Parmigiano cheese 11.50

DESSERTS
Tiramisu 3.50
Fresh fruit tart 3.25
Apricot cheesecake 2.95
Creme brulee 3.25
Chocolate mousse cake 2.95
Pear bread pudding with bourbon sauce 3.25
Hazelnut chocolate torte 2.95
Toffee walnut torte 2.95
Mandarin orange sorbet 2.95
Fresh strawberries with champagne sabayon 3.25
Mascarpone/marsala mousse torta with chocolate and strawberries 3.50

COMING SOON:  HOME & OFFICE DELIVERY OF OUR PIZZA AND PASTA

Our complete menu is available for take-out. Phone orders accepted, 521-0770
Adesso is open every night until 10:30 - Friday and Saturdays until midnight.
Luncheons are served Monday thru Saturdays. Parking available.