



OUR STORY

Hugo Cardenas, owner of the Adriatico Restaurant, was raised in former Yugoslavia. When a teenager, Hugo lived in Bolivia for a few years, then moved to Germany where he further embraced his love for Mediterranean cuisine. Hugo's multifaceted upbringing led him to learn various languages. He speaks six languages, including Italian, German, and Spanish.

While in Europe, Hugo traveled to countries surrounding the Adriatic Sea, focused on finding his own voice in the kitchen. His favorite dishes include braised lamb shank, baked eggplant, and grilled Scampi, all listed on the Adriatico Restaurant menu. De Adriatico Restaurant is where Hugo hopes to meet his own expectations, sharing flavors that are unique to his journey and experiences, keeping a wonderful balance of healthy combinations.

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STARTERS

CHARCUTERIE PLATE 24

salami, hot sopresata calabrese, prosciutto, parmesan cheese, olives, and roasted peppers

EGGPLANT ROLLS 14

ricotta cheese wrapped in pan-fried breaded eggplant, covered with marinara sauce

CALAMARI AND ZUCCHINI 14

fried calamari and zucchini served with marinara sauce on the side

CEVAPI MARINARA 14

oven roasted cevapi (hand-made finger –sized sausage) topped with marinara sauce and yogurt on the side

BEEF CARPACCIO* 16

beef carpaccio slices, arugula, parmesan cheese and EVOO

BAKED OCTOPUS 19

baked octopus, onions and sliced potato

MEDITERRANEAN STEAMED ARTICHOKE 12

steamed artichoke, onion, tomato, drizzled with balsamic reduction and EVOO

MEDITERRANEAN DIP 14

three dips: baba ghanoush, hummus, and tzatziki served with warm flat bread slices

SALADS

CAESAR SALAD 10

romaine lettuce, croutons, dressed with caesar dressing and parmesan cheese

GREEK SALAD 14

tomato, cucumber, onion, feta cheese, kalamata olives oregano with lemon dressing

ATHENA SALAD 12

baby mixed greens, tomatoes, cucumber, kalamata olives, feta cheese and olive oil

WEDGE SALAD 12

iceberg lettuce, red onions, bacon bits, fresh chopped tomatoes, topped with blue cheese dressing

HOUSE SALAD 10

baby mixed greens, fresh tomatoes, cucumbers, dressed with balsamic dressing

KALAMATA SALAD 12

mixed greens, kalamata olives, roasted peppers, tuscan white beans, feta cheese and lemon dressing

PEAR SALAD 12

baby spinach, pear, toasted walnuts, and raspberry gorgonzola cheese dressing

ADD TO ANY SALAD

CHICKEN 6 | SHRIMP 7 | SALMON 10

KRITHAROTO AND PASTA

ADRIATICO SEAFOOD PAELLA 29

saffron arborio rice, clams, mussels, shrimp, scallops and chorizo

KRITHAROTO WITH SHRIMP 25

saffron arborio rice, white wine, jumbo shrimp, and feta cheese

ADRIATICO SEAFOOD LINGUINE 29

Homemade linguine, clams, mussels, shrimp, scallops in marinara sauce

LINGUINE GOULASH 20

Homemade linguine pasta with traditional goulash sauce

RIGATONI ALLA VODKA 16

Homemade rigatoni pasta, pink vodka sauce and parmesan cheese

STUFFED FIOCCHETTI 22

Homemade pears and ricotta cheese stuffed fiocchetti pasta with a white creamy sauce, topped with toasted walnuts

TORTELLINI PRIMAVERA 20

Homemade tortellini pasta stuffed with veal served with mushrooms, green peas, ham, white sauce and parmesan cheese

RAVIOLI ALLA AURORA 22

Homemade ricotta cheese stuffed ravioli served in a pink creamy sauce topped with parmesan cheese

BAKED RIGATONI 19

Homemade rigatoni with mushrooms, green peas, and ham topped with mozzarella cheese, all baked to perfection

CHEF RIGATONI 19

Homemade rigatoni with baked eggplant, olives, and capers in marinara sauce

ADD TO ANY PASTA:

CHICKEN 6 | SHRIMP 7 | SALMON 10

**Note: Gluten-Free penne pasta substitution available
Additional \$2**

SOUPS

SOUP OF THE DAY 7

MEAT

ADRIATICO FILET MIGNON 42
grilled center-cut tenderloin with porcini mushroom sauce

SARMA (EUROPEAN STUFFED CABBAGE) 22
rice and beef stuffed cabbage topped with its own sauce

PUNJENE PAPRIKE (EUROPEAN STUFFED PEPPERS) 22
rice and beef stuffed red peppers, covered with sauce

LEMON CHICKEN 22
sauté chicken and served with lemon sauce

CHICKEN MARSALA 22
sauté chicken and mushrooms on marsala sauce

LAMB CHOPS 36
grilled lamb chops served with a side of tzatziki sauce

VEAL MEDALLIONS 28
sauté veal medallions with lemon or marsala sauce

NEW YORKSTEAK 42
New York Steak with marsala sauce

Note: items above served with mashed potatoes and mixed vegetables.

CHICKEN MILANESE 22
fried breaded chicken cutlet served with mixed greens and tomato, balsamic glaze

CHICKEN PARMESAN 24
fried breaded chicken cutlet top mozzarella over homemade linguine and marinara sauce

ADRIATICO LAMB SHANK 36
slow baked lamb shank with Mediterranean seasoning, saffron arborio rice, topped with sauce

FLAT BREAD

RUSTICA 14
flat bread with tomato sauce, mozzarella cheese and basil leaves

SAUSAGE 16
flat bread with tomato sauce, mozzarella and sliced sausage

CRUDO 18
flat bread with tomato sauce, mozzarella and prosciutto

VEGETARIAN 16
flat bread topped with tomato sauce, fresh grilled vegetables and mozzarella cheese

NUTELLA AND STRAWBERRIES 16
flat bread topped with nutella (sweetened hazelnut cocoa spread) and strawberries, dusted with powdered sugar

FISH AND SEAFOOD

BRANZINO (MEDITERRANEAN SEABASS) 36
Mediterranean Sea bass with lemon white wine sauce and capers

ADRIATICO SALMON 28
sauté salmon with lemon dill sauce and touch of cream

MAHI MAHI 26
sauté mahi mahi with piccata sauce

SCAMPI 36
grilled scampi with rosemary and balsamic glaze

GRILLED CALAMARI 24
grilled steak calamari with marinara sauce

Note: items above served with mashed potatoes and mixed vegetables.

FISH OF THE DAY **MARKET PRICE**

SIDE DISHES

GRILLED ASPARAGUS 8

BABA GHANOUSH 6

SWEET POTATO FRIES 6

GREEK POTATO FRIES (TOPPED WITH FETA CHEESE AND BASAMIC GLAZE) 7

SAUTE SPINACH 8

WINES

SPARKLING

Zardetto Prosecco NV, Veneto	G 11 B 38
Zardetto Prosecco Rose 2020, Veneto	G 12 B 40
Laurent Perrier Ultra Brut, France	BOTTLE 145

WHITES

House wine: Pinot Grigio <u>or</u> Chardonnay	GLASS 8
Bread & Butter Chardonnay, Italy	G 11 B 40
Technique Russian River, Chardonnay California	G 12 B 44
Stella Moscato, 2021, Italy	G 10 B 36
Clean Slate Riesling 2021, Germany	G 10 B 36
Ponga Sauvignon Blanc 2022 New Zealand	G 10 B 36
Jacques Dumont Sauvignon Blanc 2021, Loire Valley, France	G 10 B 36
Kim Crawford Sauvignon Blanc 2022, Marlborough	G 13 B 48
Mont Gravet Rose 2021, France	G 11 B 38
Zenato Pinot Grigio 2022, Veneto	G 10 B 36
Tramin Pinot Grigio 2021	G 11 B 40
Santa Margherita Pinot Grigio Alto Adige 2022	G 17 B 64

Olema Sonoma County Chardonnay California	G 14 B 52
MacRostie Sonoma Coast Chardonnay 2020 California	G 15 B 56
Rombauer Vineyards Chardonnay 2021, California	BOTTLE 96

REDS

House wine: Chianti <u>or</u> Cabernet	GLASS 8
Geyser Peak Cabernet California	G 10 B 36
Catena Malbec Vista Flores 2020, Argentina	G 14 B 52
Grayson Cellar Merlot 2021, California	G 11 B 40
Carpineto Chianti Classico Tuscany 2021, Italy	G 14 B 52
Selvapiana Chianti Rufina 2020, Italy	G 13 B 45
Colle Massari Rigoletto Sangiovese 2019, Italy	G 11 B 40
Annabella Cabernet Sauvignon 2020, California	G 14 B 52
Piccini Sasso al Poggio Super Tuscan, Blend 2021, Italy	G 17 B 66
Valle Reale Montepulciano d'Abruzzo 2021, Italy	G 12 B 44
Avignonesi Vino Nobile di Montepulciano 2017, Italy	G 14 B 54
Meiomi Pinot Noir, California	G 13 B 46
Olema Sonoma County Pinot Noir, California	G 15 B 56
Ripassa zenato Valpolicella 2018,(Baby Amarone)	G 17 B 66
Baby Brunello Rosso di Montalcino Carpineto	G 18 B 68

Rombauer Vineyards Zinfandel 2020,	BOTTLE 75
Amarone Bertani Valpolicella 2011	BOTTLE 350
Amarone Zenato della Valpolicella 2017	BOTTLE 155
Duckhorn Cabernet Sauvignon 2019	BOTTLE 135
Opus One Cabernet Sauvignon 2019	BOTTLE 950
Rombauer Vineyards Cabernet Sauvignon 2019, California	BOTTLE 142
Simi Cabernet Sauvignon Sonoma County 2018	BOTTLE 79
Caymus Cabernet Sauvignon 2020	BOTTLE 189
The Counselor Cabernet Sauvignon 2021, Alexander Valley	BOTTLE 68
Silver Oak Cabernet Sauvignon Alexander Valley 2018	BOTTLE 160
Damilano Nebbiolo 2020, Italy	BOTTLE 64
Jordan Cabernet Sauvignon Alexander 2018, Sonoma County	BOTTLE 149
La Crema pinot noir 2019, Russian River Valley	BOTTLE 75
Argyle Pinot Noir 2021, Willamette Valley	BOTTLE 69

COCKTAILS

LEMON DROP	11
citron vodka, triple sec, fresh lemon, sour mix	
COSMO	11
citron vodka, triple sec, cranberry, fresh lime	
CHOCOLATE MARTINI	12
vanilla vodka, crème de cocoa, chocolate liqueur	
ESPRESSO MARTINI	14
vanilla vodka, kahlua, creme de cocoa, espresso	
DETOX MARTINI	11
cucumber vodka, elder flower, muddled cucumber	
OLD FASHION	12
bourbon, angostura bitters, muddled orange	
MOJITO	11
rum, fresh mint, fresh lime wedges	
FRENCH MARTINI	12
vodka, Chambord, pineapple juice	
MARGARITA	11
tequila, Cointreau, lime juice, salt	
MANHATTAN	12
bourbon, sweat vermouth, orange bitters	
HUGO SPRITZ	12
a refreshing prosecco with hints of elderflower, lime, soda water, and mint.	

BEERS

IMPORTED BEERS	6
Corona Heineken Modelo Blue Moon St. Pauli N.A. Samuel Adams Pilsner Urquell	
DOMESTIC BEERS	5
Yuengling Miller Lite Coors Light Mich Ultra Bud Light	
DRAFT BEERS	6.50
Stella Shock Top Elysian IPA	