

Adaline

ALA CARTE

CRUDOS		
S G	TUNA TARTARE Fresh Bluefin tuna tartare, tomato dressing, cucumber, Oscietra caviar	160
S	GILLARDEAU OYSTERS No. 3 Served with Amalfi lemonand Mignonette	6 / 318 12 / 598
S	PRAWNS TARTARE Red prawns tartare on warm boiled potato and lemon dressing	180
D E G	BEEF CARPACCIO Thinly sliced beef, mustard dressing, rocket salad, Parmesan / Add black truffle	150 +45
S	YELLOWTAIL CRUDO Thinly sliced yellowtail, pickled vegetables, citrus dressing, Theo olive oil	140
S G	“ADALINE” RAW SEAFOOD PLATTER For 2-4 people Oysters, langoustines, Mazara prawns, scallops, sea bass carpaccio, yellowtail ceviche and Bluefin tuna tartare / With 30g Oscietra caviar	480/890 +430
D M	BEEF DUET T-Bone served in 2 way, beef tartare tenderloin and truffle, tataki striploin	600

STARTERS		
E G S	FRIED CALAMARI Fried calamari, golden zucchini, tartar sauce	120
D E	VEAL TONNATO Thinly sliced veal, tuna sauce, capers and semi-dried tomatoes	120
D E G	ADALINE CAESAR SALAD Boston lettuce, beef bacon, Parmesan, Caesar dressing	95
D E S	KING CRAB SALAD King crab, pink tomatoes, avocado and Amalfi dressing	170
D V	BURRATA Heirloom cherry tomatoes, dried Taggiasca olives, Theo olive oil	125
D G V	EGGPLANT PARMIGIANA Eggplant, tomato sauce, basil, Parmesan	90
G S	OVEN BAKED PRAWNS Baked prawns marinated with garlic, chilli and olive oil	140
D	ARTICHOKE SALAD Fresh artichokes, lemon dressing, basil, shaved Parmesan and sun-dried tomatoes	100
D E	WARM PRAWNS Steamed prawns, Theo olive oil, fresh pesto and semi dry tomato	160

PIZZAS		
D G V	TRUFFLE Fresh truffle sauce, burrata and shaved truffle	235
D G V	MARGHERITA Tomato sauce, buffalo mozzarella, basil	105

PASTAS		
D E G V	VODKA RIGATONI Rigatoni, cherry tomato sauce, Parmesan, cream, chilli and parsley, 0% alcohol	160
D G V	TRUFFLE FUSILLI Fusilli, light cheese fondue, fresh truffle	160
G E S	LOBSTER TAGLIOLINI Homemade tagliolini, half lobster, fresh tomato, chili	320 +45

MAINS		
E G S	AMALFI-STYLE CHICKEN Marinated corn-fed chicken, Amal lemon and chilli	180
D G	VEAL ESCALOPE Veal escalopes, lemon sauce	220
S	SEA BASS Sea bass fillet with vegetable ratatouille	290
D G	DOVER SOLE MEUNIÈRE Dover sole, meunière style	530
D S	KING CRAB Iosper-grilled king crab and truffle foam	380
D	WAGYU ROSSINI 250g - Wagyu beef tenderloin, foie gras, fresh truffle, spinach	485
D	LAMB CHOPS WITH CAPONATA Marinated lamb chops, Taggiasca olives and Sicilian eggplant caponata	260
S	GRILLED LANGOUSTINES Grilled langoustines with lemon butter sauce	450
D	WAGYU RIB-EYE 300g - Wagyu rib-eye MB 6, rocket, Parmesan, balsamic glaze	430

SIDES					
V	ASPARGUS	50	V	BROCCOLINI	50
	Grilled Asparagus			Sautéed broccolini , chilli and garlic	
D G	FRENCH FRIES	55	D G	MASHED POTATOES	50
	Hand- cut /Add black truffle	+45		Mashed potatoes / Add black truffle	+45

CAVIARS					
D F G	CAVIAR TOAST 370	50g	OSCIETRA 840	E G D	CAVIAR RIGATONI 380
Pan brioche stuffed with bluefin tuna, mascarpone cheese, Oscietra caviar		50g	BELUGA 1 550	Fresh rigatoni, , chives, cream reduction, Oscietra caviar and Amalfi lemon zest	
		Caviar served with potato blinis, sour cream, eggs and chives			