

## *Desserts*

Please visit our web site to see the daily specials and check our availability for dinner service.

We offer fax and a more eco-friendly email list for our daily specials. Please email us at [specials@adriannasrestaurant.com](mailto:specials@adriannasrestaurant.com) to be added to either list.

Open for lunch 7 days a week  
from 11AM until 3PM  
Dinner reservations are suggested.

All Items are available for take-out and orders of \$100 or more may be eligible for delivery to some parts of Roanoke Island.

All prices and menu choices subject to change without notice.

**Warm fudge brownie** \$7  
With caramelized banana over pastry cream and a hot fudge sauce

**Vanilla crème brûlée** \$7  
In an almond tart shell

**Chocolate roulade** \$8  
Rolled with raspberry mascarpone cheese and chocolate ganache

**Cheesecake** \$8  
With sour cream topping served with raspberry or chocolate sauce

**Burgundy poached pear** \$6  
Served with Sweet Sabayon sauce

### **ADRIANNA'S RESTAURANT**

207 Queen Elizabeth Ave Suite 5  
252-473-4800  
reservations@adriannasrestaurant.com

# **Adrianna's Restaurant**

*Dining on the Manteo Waterfront*

## *Dinner Menu*

**252-473-4800**

[www.AdriannasRestaurant.com](http://www.AdriannasRestaurant.com)

## Starters

- Shrimp sautéed** \$9  
*In a spiced garlic butter sauce with grilled French loaf*
- Crab dip** \$12  
*Baked with cream cheese and spices served with toasted crostinis*
- Beef carpaccio** \$11  
*With baby arugula, shaved parmesan, mushrooms and truffle oil*
- Baked brie** \$11  
*Wrapped with puff pastry, topped with pecans, caramel sauce and apples*
- Tahini hummus platter** \$7  
*With fresh vegetables and pita points*
- 

## Pasta

- Puck's Pasta** \$18  
*Shrimp and scallops tossed in a creamy tomato sauce over capellini*
- Pasta Carbonara** \$17  
*Fettuccini, with bacon and caramelized onions in a creamy parmesan sauce. With chicken or shrimp*
- Bowtie Pasta** \$15  
*Tossed with basil pesto, toasted pine nuts, artichokes and shaved parmesan cheese topped with grilled chicken*
- Spinach tortellini** \$15  
*Roasted red peppers and red pepper-tomato sauce*

## Entrées

- Grilled filet of beef** \$28  
*With roasted garlic mashed potatoes, topped with organic oyster mushrooms, baby green beans and truffled veal stock reduction*
- Braised boneless short ribs** \$22  
*Accompanied by creamy polenta, baby carrots, and brussel sprouts*
- Roast pork tenderloin** \$20  
*With whipped sweet potato and baby bok choy with a black berry sauce*
- Stuffed chicken breast** \$19  
*Stuffed with herbs & cheese over roasted fingerling potatoes, baby carrots, and baby green beans with natural au jus*
- Seared Long Island duck breast** \$23  
*With sweet potato hash and roasted baby beets*
- Pan seared jumbo sea scallops** \$24  
*Served with cheddar cheese au gratin potatoes, crispy bacon, baby zucchini and sunburst squash*
- Big Eye Tuna** \$26  
*With morrocan cous-cous and shitake-ginger sauce with zucchini and carrots*
- Lump crab cakes** \$26  
*Accompanied by sautéed sweet corn and peppers with wild rice pilaf and a Dijon butter sauce*
- Garlic crusted fish of the day** \$21  
*Over butter braised red potatoes, asparagus and a beurre blanc*

## Salads

- Add chicken \$4 - Shrimp \$5  
Steak \$6 - Tuna or Crab Cake \$8*
- Caesar salad** \$8  
*Romaine hearts, shaved parmesan, hard boiled egg & homemade croutons*
- House salad** \$8  
*Mixed greens, cucumber, carrot, and tomatoes with choice of dressing*
- Wedge salad** \$7  
*Iceberg lettuce with tomato over a bed of spring mix with blue cheese dressing*
- Chop salad** \$9  
*Radicchio, iceberg, romaine, bacon, hard-boiled egg, hearts of palm, blue cheese crumbles, with creamy lemon basil dressing*
- 

*Adrianna's is committed to providing you with a superior dining experience utilizing fresh ingredients, local seafood and natural proteins. We have forged relationships with local natural and organic farmers to both support the local communities and serve you the best food possible.*