



An Italian Wine Bar, featuring regional Italian wines paired with regional popular dishes. With more than 30 types of wines by the glass and or the bottle, Enoteca Adriano's exquisite wine list highlights the best of Italy's 2000+ grape varietals from its 13 wine-growing regions. With delicious regional food, Enoteca Adriano is a unique yet casual place modeled after the Enotecas of Italy that are at the center of Italian culture. Diners can experiment with ancient indigenous varietals like Aglianico or try Italy's old-world take on familiar varietals such as Cabernet, paired with tempting antipasti, seasonal salads, distinctive soups, savory pasta dishes and delectable desserts. Whether you are looking for a romantic evening or a casual meeting with friends and family, the patio piazza makes Enoteca Adriano a must-stop for anyone in San Diego, residents and tourists alike.

Antipasti

Pane della Casa

Enjoy our daily toasted ciabatta bread stuffed with Mozzarella and served with our original E.A. Dip...

Buon Appetito

Bruschetta 12

Toasted ciabatta bread squares, tomato, basil, honey, ricotta

Caprese Mozza 15

Fresh ovoline mozzarella, vine ripened tomato, basil, EVOO

Carpaccio di Manzo 20

Thinly sliced raw tenderloin beef, arugula, capers, shaved parmigiano, lemon vinaigrette

Carciofi alla Romana 17

Long stem roman style artichokes, regional olives, arugula, shaved Parmigiano, lemon, EVOO

Polpette 15

Housemade meatballs, mushrooms, Parmigiano, aurora sauce, crostini

Zuppa

Minestrone 12

Locally farmed fresh vegetable soup

Toscana 12

Cannellini beans, minced sausage, spinach, tomato broth

Insalate

Arugula 14

Shaved radish and fennel, Parmigiano, lemon vinaigrette

Mista 14

Tender young greens, cucumbers, shaved carrots, cherry tomatoes, red onions, balsamic reduction, EVOO

Spinaci 15

Fresh spinach, sliced pears, crumbled gorgonzola, walnuts, lemon balsamic vinaigrette

Specialita di Burrata

Enoteca Adriano 20

Fresh burrata wrapped with Parma prosciutto, arugula, fig jam, heirloom tomatoes, toasted crostini

Pesto e Carciofi 19

Grilled artichokes, heirloom tomatoes, pesto, crushed pistachio, balsamic, toasted crostini

Pere e Mirtilli 19

Sliced pears, blueberries, tender young greens, walnuts, EVOO, honey- balsamic, toasted crostini

Pasta Primi

Capellini Pomodoro 22

Vine ripened tomatoes, fresh basil, EVOO, garlic
(Add Chicken \$6 Add Sausage \$6 Add Shrimp \$8)

Orecchiette Bosco 25

Minced Italian sausage, creamy tomato sauce, Parmigiano and breadcrumbs

Fettuccine allo Zafferano 30

Homemade saffron infused fettuccine, tiger shrimp, cherry tomatoes & Arugula, white wine, lemon, garlic

Pappardelle Bolognese 26

Wide egg noodles, classic meat ragu', Parmigiano

Spaghetti alle Vongole 28

Fresh Manila clams, white wine-garlic sauce, parsley, Calabrian chili

Ravioli Rossi 30

Lobster filled ravioli, tiger shrimp, lobster reduction sauce

Spaghetti Romano 27

Pecorino cheese nest, pesto cream, pistachio, burrata

Gnocchi tre gusti 24

Homemade potato dumplings, ciliegine mozzarella, tomato- basil sauce

Rigatoni Porcini 28

Porcini & Cremini mushrooms, minced italian sausage, creamy Parmigiano sauce

Spaghetti Carbonara 25

Guanciale, tossed eggs with Pecorino & Parmigiano

Rigatoni al Brasato 30

Slow braised beef short ribs ragu, fresh ricotta dollop

Secondi Piatti

All served with garlic spinach and mashed potatoes

Salmone Balsamico 32

Grilled Scottish salmon, balsamic glaze, EVOO, pomegranate

Merluzzo 30

Pan roasted Cod, olives, capers, fresh tomato puttanesca sauce

Maiale Grigliato 30

Grilled 10 oz bone-in pork chop, mushrooms, demi glace reduction

Pollo Piccata 29

Sautéed chicken breast, lemon, capers, sage, white wine -butter sauce

*20% Gratuity added to parties of 6 or more
(inquire about our large groups dining)