



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

- Bruschetta** 14 V
Toasted ciabatta bread squares, tomato, basil, honey, ricotta
- Caprese Mozza** 18 V-GF
Fresh ovoline mozzarella, vine ripened tomato, basil, EVOO
- Carpaccio di Manzo** 22 GF
Thinly sliced raw tenderloin beef, arugula, capers, shaved parmigiano, lemon vinaigrette
- Carciofi alla Romana** 20 V-GF
Long stem roman style artichokes, regional olives, arugula, shaved Parmigiano, lemon, EVOO
- Polpette** 18
Housemade meatballs, mushrooms, Parmigiano, aurora sauce, crostini

Zuppa

- Minestrone** 14 VV-GF
Locally farmed fresh vegetable soup
- Toscana** 14 GF
Cannellini beans, minced sausage, spinach, tomato broth

Insalate

- Arugula** 15 V-GF
Shaved radish and fennel, Parmigiano, lemon vinaigrette
- Mista** 14 V-GF
Tender young greens, cucumbers, shaved carrots, cherry tomatoes, red onions, balsamic reduction, EVOO
- Spinaci** 15 V-GF
Fresh spinach, sliced pears, crumbled gorgonzola, walnuts, lemon balsamic vinaigrette
- Cesare** 15 V
Romaine hearts, traditional dressing, Parmigiano, crumbled crostini

Specialita di Burrata

All our burrata dishes are good for sharing.

- Enoteca Adriano** 22
Fresh burrata wrapped with Parma prosciutto, arugula, fig jam, heirloom tomatoes, toasted crostini
- Miele al Tartufo** 24 V
Fresh Burrata, sherry & thyme roasted grapes, pears, arugula, black truffle honey drizzle, toasted walnuts, EVOO, balsamic & herb breadcrumbs
- Pesto e Carciofi** 22 V
Fresh burrata, grilled artichokes, heirloom tomatoes, pesto, crushed pistachio, balsamic, toasted crostini

- Seasonal Feature** MP
Ask your server

Pasta Primi

- Capellini Pomodoro** 23 VV
Vine ripened tomatoes, fresh basil, EVOO, garlic
(Add: Chicken \$6. Sausage \$6. Shrimp \$8. Vegetables \$5)
- Orecchiette Bosco** 26
Minced Italian sausage, creamy tomato sauce, Parmigiano and breadcrumbs
- Fettuccine allo Zafferano** 32
Homemade saffron infused fettuccine, tiger shrimp, cherry tomatoes & Arugula, white wine, lemon, garlic
- Pappardelle Bolognese** 27
Wide egg noodles, classic meat ragu', Parmigiano
- Spaghetti alle Vongole** 28
Fresh Manila clams, white wine-garlic sauce, parsley, Calabrian chili
- Ravioli Rossi** 32
Lobster filled ravioli, tiger shrimp, lobster reduction sauce
- Spaghetti Romano** 28
Pecorino cheese nest, pesto cream, pistachio, burrata
- Gnocchi tre gusti** 25 V
Homemade potato dumplings, ciliegine mozzarella, tomato-basil sauce
- Rigatoni Porcini** 29
Porcini & Cremini mushrooms, minced italian sausage, creamy Parmigiano sauce
- Bucatini Amatriciana** 27
Crispy Guanciale, crushed tomato sauce, chili flakes, Pecorino Romano
- 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** 34 GF
Grilled Scottish salmon, balsamic glaze, EVOO, pomegranate
- Merluzzo** 34
Pan roasted Cod, olives, capers, fresh tomato puttanesca sauce
- Maiale Grigliato** 35 GF
Grilled 10 oz bone-in pork chop, mushrooms, demi glace reduction
- Pollo Piccata** 29
Sautéed chicken breast, lemon, capers, sage, white wine-butter sauce

* (GF Gluten Free / V Vegetarian / VV Vegan)

- Complimentary Ciabatta bread and dipping served.**
Additional bread \$4 per square.

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