

WE CATER

Full Pan Serves 20-24 / Half Pan Serves 10-12

For catering inquiries, please call: 713 983 6565 (Jersey Village), 832 761 7173 (Tomball),
832 813 8788 (Spring), 713 405 7100 (Katy) and 936 224 5828 (Woodlands)

Please allow 12 to 24 hr notice. \$20 Delivery charge. A minimum of \$50 out of town (over 20 miles one way).
There is a minimum of \$100 for all orders delivered. Not available for in restaurant banquet service.

PASTAS

Ravioli

Stuffed with your choice of beef, spinach or cheese topped with tomato sauce & cheese.
Full Pan 140 Half Pan 70

Chicken Alfredo

Fettuccine pasta and chicken sautéed in a homemade white alfredo sauce.
Full Pan 140 Half Pan 70

Homemade Beef Lasagna

Layers of pasta filled with ricotta cheese, parmesan cheese and meat sauce topped with marinara sauce & mozzarella cheese.
Full Pan 140 Half Pan 70

Spaghetti Meatballs

With marinara and homemade meatballs served over spaghetti.
Full Pan 140 Half Pan 70

Chicken Parmigiana

Lightly breaded and topped with marinara sauce and mozzarella cheese, over spaghetti pasta.
Full Pan 140 Half Pan 70

The Alex Special

Chicken sautéed in a spicy dish of red peppers, mushrooms, onions and garlic in a white wine alfredo with a touch of marinara over spaghetti pasta.
Full Pan 160 Half Pan 70

Eggplant Parmigiana

Breaded eggplant pieces topped with marinara sauce & mozzarella cheese served with a side of pasta.
Full Pan 140 Half Pan 70

SALADS

House Salad

Mixed green topped with fresh assorted vegetables.
Full Pan 60 Half Pan 30

Caesar Salad

Romaine lettuce, croutons and parmesan cheese.
Full Pan 60 Half Pan 30

Greek Salad

Mixed greens, black & green olives assorted vegetables & topped with feta cheese.
Full Pan 70 Half Pan 35

Grilled Chicken Salad

Mixed green & assorted vegetables topped with grilled chicken breast.
Full Pan 100 Half Pan 50

Antipasta Salad

Mixed green & assorted vegetables topped with pepperoni, ham and mozzarella cheese.
Full Pan 100 Half Pan 50

Includes your choice of one dressing.

- Italian • House Balsamic • Ranch
- Thousand Island • Blue Cheese
- Caesar • Greek Dressing
- Honey Mustard

PIZZA PARTY

Buy 10 Large or X-Large Pizzas - Get One Free

Large or X-Large with 2 toppings

EXTRAS

Homemade Marinara Sauce

1 quart 8

Homemade Garlic Rolls

Dozen 8 1/2 Dozen 4

Salad Dressing

Any choice of dressing 1 quart 8

Serving Utensils

Heavy Duty Fork/Spoon Tong 1 ea
Plates, Napkins (per person) .50 ea

Chafing Dish/Food warmers available for 15% of the total order.



OUR STORY

Over two decades ago, Ekrem Hyseni and Alban Bulliqi came to America from Albania with their families.

Ekrem Hyseni learned much about the art of Italian Cooking after working for years in the kitchens of Venice, Italy. He learned to sauté chicken & seafood, and the art of many savory sauces. With this experience, he has been able to create his own authentic and amazing versions of popular Italian dishes.

While attending school here in Houston, Alban Bulliqi began working in the Pizza industry. Through his experience he has mastered his own dough recipe and authentic pizza sauce that we all enjoy today.

Because of these personal experiences, their in-laws encouraged Ekrem Hyseni and Alban Bulliqi to open a family owned and operated Italian restaurant. This was the birth of ADRIATIC CAFÉ & ITALIAN GRILL!

Now, we all enjoy their successful expansion of the business at all 4 locations! The original restaurants are still growing a fanatically faithful following.

Prices subject to change without notice.

APPETIZERS

Garlic Bread

With our marinara sauce. 5
(With Cheese 6)

Fried Mozzarella

Fried in light breading and served with tomato sauce. 8

Sliced Italian Sausage

Sautéed in olive oil, garlic, basil, marinara sauce and white wine. 10

Bruschetta Alla Romana

Toasted Italian bread with a fresh basil, olive oil and tomato salad. 10
(With Cheese 1 extra)

Fried Zucchini

Strips of zucchini hand-battered with bread crumbs and fried to golden brown, served with a marinara sauce. 8

Fried Calamari

Calamari lightly flavored and fried. Served with homemade marinara sauce. 12

Mozzarella Caprese

Fresh Mozzarella, tomatoes, basil, olive oil and balsamic. 12

Scampi al Pomodoro

Sautéed shrimp in a fresh tomato basil sauce with garlic and olive oil. 13

Mussels

Sautéed in white wine and garlic or marinara sauce. 11

Wings 10 pc.

Plain - Mild - Hot - BBQ 15



SALADS

• Italian • Ranch • Blue Cheese • Caesar • House Balsamic • Thousand Island • Greek Dressing • Honey Mustard

Caesar Salad

Romaine lettuce, croutons and parmesan cheese. 9

House Salad

Mixed greens, carrots, tomatoes, cucumbers and broccoli. 9

Greek Salad

Mixed greens, black & green olives, carrots, green peppers, onions, cucumbers, tomatoes and feta cheese. 11

Antipasta Salad

Mixed greens, carrots, green peppers, onions, cucumbers, tomatoes, pepperoni, ham and mozzarella cheese. 12

Adriatic Salad

Mixed greens, hard boiled eggs, tomatoes, cucumbers, avocado, red onions, sun flower seeds, topped with grilled chicken. 13

Grilled Chicken Salad

Mixed greens, carrots, green peppers, onions, cucumbers and tomatoes. 12

Chef Salad

Mixed greens, carrots, green peppers, onions, cucumbers and tomatoes, ham & cheddar cheese. 12

Add grilled chicken, calamari or grilled shrimp to any salad.

Grilled chicken 3.5 |

Calamari 5 | Grilled shrimp 6

Add grilled salmon 11



Soup

Chicken Noodle 8

Side Salad

Dinner Salad 4

Caesar Salad 4

Sauces

Marinara Sauce 3

Olive Oil, Garlic & Basil 3

Alfredo Sauce 3

Alla Panna Sauce 3



Prices subject to change without notice.

SPECIALTY PIZZA

MED 12"
16

LG 14"
18

XL 16"
20



Deluxe Pepperoni

Triple Pepperoni loaded with mozzarella cheese.

All Meat Pizza

Pepperoni, beef, Italian sausage & Canadian bacon.

BBQ Pizza

BBQ sauce chicken & mozzarella cheese.

[Onions & jalapeños upon request]

Hawaiian Pizza

Ham, Canadian bacon & pineapple.

Vegetarian Pizza

Onions, mushrooms, green peppers, black olives & sliced tomatoes.

Margarita Pizza

Tomatoes, oregano, basil & mozzarella cheese.

GOURMET PIZZA

MED 12"
17

LG 14"
19

XL 16"
21

Pesto Chicken

Pesto sauce, spinach, mushrooms, onions, green peppers, tomatoes & chicken breast.

Greek Delight

Spinach, black & green olives, tomatoes, feta cheese, fresh garlic & mozzarella cheese.

Grilled Garlic Chicken Pizza

Ranch sauce, grilled chicken, Roma tomatoes, onions, basil & mozzarella cheese.

Spinach Garlic Chicken Pizza

Butter-garlic sauce, grilled chicken, mushrooms, spinach, Roma tomatoes, garlic & Mozzarella Cheese.

Mama Mia

Pepperoni, beef, Italian sausage, ham, mushrooms, onions, green peppers & black olives.

Chicken Alfredo Pizza

Alfredo sauce topped with spinach, fresh garlic & chicken breast or artichoke hearts.

CUSTOM PIZZA

1 CHOOSE YOUR SIZE!

Cheese Topping Only

MED 12" 13	LG 14" 14	XL 16" 15
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Additional Toppings

(2.00) ea.	(2.25) ea.	(2.50) ea.
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2 CHOOSE YOUR CRUST!

Thin Crust or Italian Crust



3 CHOOSE YOUR TOPPINGS!

- Italian Sausage
- Pepperoni
- Canadian Bacon
- Ham
- Beef
- Chicken
- Shrimp
- Mushrooms
- Fresh Garlic
- Onions
- Green Peppers
- Black Olives
- Green Olives
- Tomatoes
- Pineapple
- Jalapeños
- Anchovy
- Artichoke Heart
- Spinach
- Broccoli
- Feta Cheese
- Cheddar Cheese
- Extra Cheese

[Chicken or shrimp count as two toppings]

Prices subject to change without notice.

GLUTEN FREE

Gluten-Free, Whole Grain or Veggie Pasta 2 extra / Vegetarian

Pomodoro Pasta

Tomatoes, garlic fresh basil, extra-virgin olive oil and marinara sauce tossed with gluten-free penne pasta. 13

Carbonara

Gluten-free spaghetti pasta with chicken, mushrooms and bacon in a creamy sauce. 16



Create Your Own Gluten-Free Pasta 13

Extra Ingredient Add: 2.5

Grilled chicken 3.5

Grilled shrimp 6

(Be sure to order with the gluten-free pasta)

Chicken & Veggies

Grilled chicken breast served with side of vegetables (Zucchini, squash, broccoli and carrots in a olive oil, garlic and basil sauce. 14

Gluten Free Salmon

Salmon fillet in extra-virgin olive oil. Served with broccoli and roasted red peppers. 21

Alfredo Pasta

Gluten-free pasta sautéed in homemade white alfredo sauce. 14

Gluten Free Pizza

Build you own thin crust pizza. 12" only 15
Toppings 1.5 ea

BUILD YOUR OWN PASTA! 10

1 CHOOSE YOUR PASTA!

-  • Angel Hair
-  • Spaghetti
-  • Linguine
-  • Fettuccine
-  • Penne

2 CHOOSE YOUR SAUCE!

- Marinara Sauce
- Meat Sauce
- Olive Oil
- Garlic & Basil

3 CHOOSE YOUR PROTEIN!

- Grilled chicken 3.5
- Grilled shrimp 5.5

Extra Ingredients 2.5 ea

Gluten-free, whole grain or veggie pasta 2 extra.

PASTA

Sausage Pizzauola

Italian sausage sautéed with fresh mushrooms, onions, green peppers and marinara sauce served over spaghetti pasta. 16

Spaghetti the Works

Sautéed meat sauce, one meatball, sliced sausage and mushrooms with marinara sauce served over spaghetti. 16

Penne Alla Vodka

Tube pasta in a creamy tomato vodka sauce. 15

Pasta Primavera

Mixed vegetables sautéed in garlic and olive oil topped with fresh basil and parmesan cheese. 15

Spaghetti Meatballs

With marinara and homemade meatballs served over spaghetti. 13



TORTELLINI

All our tortellinis are stuffed with cheese.

Tortellini alla Panna

Cheese tortellini pasta in cream sauce with a touch of marinara. 15

Tortellini Alfredo

Cheese tortellini pasta in a creamy alfredo sauce. 15

Tortellini Sicilian

Cheese tortellini pasta in cream sauce, a touch of marinara, black olives and ham. 16

Tortellini Modo Mio with Chicken

Cheese tortellini pasta & chicken sautéed with basil, tomatoes, broccoli and garlic in white wine sauce. 16

Tortellini Alfredo with Shrimp

Sautéed shrimp with cheese tortellini in a creamy alfredo. 18

Add Grilled Chicken or Grilled Shrimp to any entrée!
Grilled Chicken 3.5
Grilled Shrimp 6



Prices subject to change without notice.

CHICKEN ENTRÉES

All entrées are served with homemade garlic rolls.

Chicken Siciliano

Sautéed with capers, mushrooms and artichoke hearts in white wine lemon & butter sauce over spaghetti pasta. 16

Chicken Marsala

Sautéed with mushrooms in a rich marsala wine sauce served over spaghetti pasta. 15

Chicken Parmigiana

Lightly breaded and topped with marinara sauce and mozzarella cheese, with a side of spaghetti pasta. 15
with alfredo sauce 17

Chicken Pomodoro

Sautéed with tomatoes, olive oil, garlic and basil in a light marinara sauce over penne pasta. 15

The Chef Special

Sautéed with garlic, mushroom & spinach in alfredo sauce over spaghetti pasta. 16

The Alex Special

Sautéed in a spicy dish of chicken, red peppers, mushrooms, onions and garlic in a white wine alfredo sauce with a touch of marinara over spaghetti pasta. 16

The Adriatic Special

Chicken and sausage with roasted peppers, ham & black olives in a white cream sauce with a touch of marinara over spaghetti pasta. 17

Chicken Alfredo

Sautéed chicken with fettuccine pasta in a homemade white wine alfredo sauce. 16

Chicken Picatta

Sautéed with capers in a white wine, lemon and butter sauce served over spaghetti pasta. 15

Chicken Saltimbocca

Sautéed in white wine with spinach, prosciutto & melted fresh mozzarella served with a side of fresh vegetables. 19

Chicken Francaise

Chicken dipped in egg, sautéed with mushrooms in white wine & lemon butter sauce with fettuccine pasta. 18

Chicken Carbonara

Spaghetti pasta with chicken, mushrooms and bacon in a creamy sauce. 16

Chicken Cacciatore

Sautéed with mushrooms, onions and green peppers in marinara sauce over spaghetti pasta. 16

Gluten-free, whole grain or Veggie pasta 2 extra.

Extra ingredients 2.5 Grilled chicken 3.5 Grilled shrimp 6



SEAFOOD ENTRÉES

All entrées are served with homemade garlic rolls.

Linguine with Clams

[Red or white sauce]

Whole baby clams and chopped clams sautéed with a touch of marinara or white wine sauce over linguine pasta. 17

Linguine Pescatore

Shrimp, calamari, mussels and clams sautéed in a marinara sauce over linguine pasta. 22

Lobster Ravioli

4 Jumbo ravioli pasta stuffed with lobster, in lobster base, and white wine cream sauce with a touch of marinara. 17

Shrimp Diavolo

Jumbo shrimp sautéed in a spicy light marinara sauce over linguine pasta. 18

Salmon Francaise

Salmon dipped in egg, sautéed with mushrooms in white wine & lemon butter sauce with fettuccine pasta. 22

Salmon Livornese

Sautéed with three jumbo shrimp, tomatoes, onions, black olives & capers in a light tomatoes sauce served with a side of vegetables. 23

Shrimp Alfredo

Sautéed shrimp with fettuccine pasta in a homemade white wine alfredo sauce. 18

Zuppa de Pesce

Shrimp, calamari, mussels and clams sautéed in a white wine pink sauce. 22

Shrimp Scampi

Made with fresh garlic, basil, lemon and white wine over linguine pasta. 17

Grilled Salmon

Topped with a light butter, white wine and lemon sauce served with a side of fresh vegetables. 21

Gluten-free, whole grain or Veggie pasta 2 extra.

Extra ingredients 2.5 Grilled chicken 3.5 Grilled shrimp 6



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BAKED PASTA

All Pastas are served with fresh Homemade Garlic Rolls.

Eggplant Parmigiana

Breaded eggplant pieces topped with marinara sauce & mozzarella cheese served with a side of pasta. 14

Pasta Sampler

Lasagna, manicotti, and cheese ravioli topped with marinara sauce and mozzarella cheese. 14

Beef Lasagna

Layers of pasta filled with ricotta cheese, parmesan cheese and meat sauce topped with marinara sauce & mozzarella cheese. 14

Manicotti

Pasta sheet stuffed with ricotta cheese topped with marinara sauce and mozzarella cheese. 13

Baked Ziti

Penne pasta, ricotta cheese & marinara sauce topped with mozzarella cheese. 13

Spinach Ravioli

Jumbo ravioli pasta stuffed with spinach and ricotta cheese, topped with marinara sauce & mozzarella cheese. 13

Meat Ravioli

Jumbo Ravioli pasta stuffed with beef, ricotta cheese and topped with marinara sauce & mozzarella cheese. 13

Cheese Ravioli

Jumbo Ravioli pasta stuffed with ricotta cheese and topped with marinara sauce & mozzarella cheese. 13



VEAL ENTRÉES

All entrées are served with homemade garlic rolls.

Veal Picatta

Sautéed with capers in a white wine, lemon and butter sauce served over spaghetti pasta. 18

Veal Parmigiana

Lightly breaded and topped with marinara sauce and mozzarella cheese, served with side of spaghetti pasta. 19

Veal Francaise

Veal dipped in egg, sautéed with mushrooms in white wine & lemon butter sauce with fettuccine pasta. 20

Veal Diavolo

Sautéed in a spicy, light marinara sauce served over linguine pasta. 19

Veal Marsala

Sautéed with mushrooms in a rich marsala wine sauce served over spaghetti pasta. 19

Veal Saltimbocca

Sautéed in white wine with spinach, prosciutto, melted fresh mozzarella served with a side of fresh vegetables. 21

Veal Siciliano

Sautéed with capers, mushrooms, and artichoke hearts in a white wine, lemon butter sauce served over spaghetti pasta. 19

STEAK ENTRÉE

Steak Arrabiata

Grilled steak sautéed with tomatoes, mushrooms and jalapeño peppers in a marsala wine and gravy sauce served with penne pasta. 25



Gluten-free, whole grain or Veggie pasta 2 extra.
Extra ingredients 2.5 Grilled chicken 3.5 Grilled shrimp 6

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SANDWICHES

Our 10" Subs are served with Lay's Chips

Italian Works Sub

Ham, salami, cheese, onions, green peppers, black olives, lettuce, tomatoes & mayo or Italian dressing. 12

Meatball Sub

Homemade meatballs topped with marinara sauce & cheese. 12

Veggie Sub

Mushrooms, onions, black olives, green peppers, lettuce, tomatoes, cheese and sauce of your choice with marinara, mayo or both. 12

Chicken Parmesan Sub

Breaded chicken topped with marinara sauce & mozzarella cheese. 12

Philly Steak

Chopped ribeye steak, mushrooms, onions & green peppers topped with mozzarella cheese. 12



CALZONES

All Calzones are served with a side of marinara sauce.

Calzone Special

Pepperoni, Canadian bacon, sausage, beef, mushrooms, onions, black olives, green peppers, ricotta and mozzarella cheese. 14

Meat Calzone

Pepperoni, Canadian bacon, sausage, beef, ricotta and mozzarella cheese. 14

Cheese Calzone

Ricotta and mozzarella cheese. 13

Veggie Calzone

Mushrooms, onions, black olives, green peppers, tomatoes, ricotta and mozzarella cheese. 14
[Extra toppings 1 each]



CHILDREN'S MENU

All kid entrées are 7 | For Children Under 12

Spaghetti

Choice of Sauce:
Marinara, Meatballs, Meat Sauce or Olive Oil, Garlic & Basil

Fettuccini Alfredo

Add chicken for 1

- Tortellini Alla Panna
- Cheese Ravioli
- Lasagna
- Manicotti

Small Cheese Pizza 8
[extra toppings 1 each]

SIDE ORDERS

Sautéed Broccoli }
Sautéed Spinach } 4
Sautéed Mushrooms }
Meatballs 6

Vegetable Medley

Zucchini, squash, broccoli & carrots in an olive, garlic and basil sauce. 6



Prices subject to change without notice.

DESSERTS

Cheesecakes

- New York Plain 4.5
- Chocolate 5
- Strawberry 5

Cannoli Cream 5.5

Tiramisu 6

Limoncello

Mascarpone Cake 5.5



BEER

Subject to Availability

Domestic 4

- Budweiser
- Miller Lite
- Coors Lite
- Shiner Bock
- Michelob Ultra
- Bud Light
- Blue Moon

Imports 4.5

- Modelo Especial
- Corona Extra
- Stella Artois
- Moretti
- Dos Equis
- Peroni
- Heineken



BEVERAGES

Fountain Drinks 3

Hot Tea 3

Milk 3

LAVAZZA COFFEE

House Coffee 3

Cappuccino 4

Café Latte 4.5

Iced Latte 4.5

2X Espresso 3.5

Espresso 3



WEEKLY SPECIALS

HAPPY HOUR

M-F | 3pm - 6pm

Dine-in Only

4

House
Chardonnay

4

House
Cabernet

3

Beers

1/2

Priced
Appetizers

Excluding:

Wings and
Shrimp al Pomodoro

LUNCH SPECIALS

7 Days a week | 11am - 3pm

All lunch items are served with
fresh garlic rolls & salad.

Dine-in Only
Monday
Kids Eat
FREE

all day

From Kids Menu Only
with adult purchase
For children under 12