ADRIATIC CAFE

Italian Grill

Enjoy the difference.

APPETIZERS

Garlic Bread 6
With our marinara sauce. (with cheese **7**)

Fried Mozzarella 9
Fried in light breading and served with tomato sauce.

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

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

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

Meatball Parmesan 10
Hand rolled beef and chicken meatballs simmered in our house marinara and topped with melted mozzarella.

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

Bruschetta Alla Romana 10
Toasted italian bread with fresh basil, red onions, olive oil, and tomato salad. (with cheese **11**)

Mussels 12
Sautéed in white wine and garlic or marinara sauce.

Wings 10 pc. 15
Plain, Mild, Hot, or BBQ.

SALADS

Caesar Salad 10
Romaine lettuce, croutons, and parmesan cheese.

House Salad 10
Mixed greens, carrots, tomatoes, cucumbers and broccoli.

Greek Salad 12
Mixed greens, black and green olives, carrots, green peppers, onions, cucumbers, tomatoes and feta cheese.

Antipasta Salad 14
Mixed greens, carrots, green peppers, onions, cucumbers, tomatoes, pepperoni, ham, and mozzarella cheese.

Adriatic Salad 14
Mixed greens, hard boilded eggs, tomatoes, cucumbers, avocado, red onions, sun flower seeds, topped with grilled chicken.

Grilled Chicken Salad 13
Mixed greens, carrots, green peppers, onions, cucumbers and tomatoes.

ADD TO ANY SALAD:

Grilled Chicken **5** | Calamari **6** | Grilled Shrimp **6** | Grilled Salmon **12**

DRESSINGS:

Italian | Ranch | Blue Cheese | Ceasar | House Balsamic
Thousand Island | Greek Dressing | Honey Mustard

If you have a food allergy or special dietary requirements, please inform a member of our staff or ask for more information.

Prices are subject to change without notice

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SPECIALTY PIZZA

MED 12” | XL 16”
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.

Hawaiian Pizza
Canadian bacon & pineapple.

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

Margherita Pizza
Tomatoes, oregano, basil, and mozzarella cheese.

GOURMET PIZZA

MED 12” | XL 16”
17 21

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

Greek Delight
Spinach, black & green olives, tomatoes, feta cheese, fresh garlic, and 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: MED 12” - 13 | XL 16” - 15
ADDITIONAL TOPPINGS: **2** ea. **2.**^{50} ea.

2. CHOOSE YOUR CRUST:
Thin or Italian

3. CHOOSE YOUR TOPPINGS:

- Italian sausage
- Pepperoni
- Canadian Bacon
- Chicken
- Beef
- Green Olives
- Extra Cheese
- Mushrooms
- Fresh Garlic
- Onions
- Green Peppers
- Black Olives
- Spinach
- Feta Cheese
- Tomatoes
- Pineapple
- Jalepenos
- Anchovy
- Artichoke Heart
- Broccoli

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES Our 10" Subs are served with Lay's Chips

Italian Works Sub 13
Ham, salami, cheese, onions, green peppers, black olives, lettuce, tomatoes, and mayo or italian dressing.

Meatball Sub 13
Homemade meatballs topped with marinara sauce and cheese.

Veggie Sub 13
Mushrooms, onions, black olives, green peppers, lettuce, tomatoes, cheese and sauce of your choice with marinara, mayo or both.

Chicken Parmesan Sub 13
Breaded chicken topped with marinara sauce and mozzarella cheese.

CALZONES Extra toppings: **1 ea.** All calzones are served with a side of marinara sauce

Calzone Special 15
Pepperoni, canadian bacon, sausage, beef, mushrooms, onions, black olives, green peppers, ricotta, and mozzarella cheese.

Meat Calzone 15
Pepperoni, canadian bacon, sausage, beef, ricotta, and mozzarella cheese.

Cheese Calzone 14
Ricotta and mozzarella cheese.

Veggie Calzone 15
Mushrooms, onions, black olives, green peppers, tomatoes, ricotta, and mozzarella cheese.

TORTELLINI All our tortellinis are stuffed with cheese

Tortellini alla Panna 17
Cheese tortellini pasta in cream sauce with a touch of marinara.

Tortellini Alfredo 17
Cheese tortellini pasta in a creamy alfredo sauce.

Tortellini Sicilian 18
Cheese tortellini pasta in cream sauce, a touch of marinara, black olives and ham.

Tortellini Modo Mio with Chicken 18
Cheese tortellini pasta and chicken sauteed with basil, tomatoes, broccoli and garlic in white wine sauce.

Tortellini Alfredo with Shrimp 20
Sautéed shrimp with cheese tortellini in a creamy alfredo.

SIDE ORDERS

Sautéed Broccoli | Sauteed Spinach | Sauteed Mushrooms 6

Vegetable Medley 6
Zucchini, squah, broccoli, and carrots in olive, garlic, & basil

Side Salad 4
Dinner Salad | Caesar Salad (Greek Salad **6**)

Meatball 3
(one meatball)

Soup 8
Chicken Noodle

Sauces 3
Marinara | Alfredo | Alla Panna | Olive Oil Garlic & Basil

Prices are subject to change without notice

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PASTA All pastas are served with homemade garlic rolls

Sausage Pizzauola 17
Italian sausage sauteed with fresh mushrooms, onions, green peppers, and marinara sauce served over spaghetti pasta.

Spaghetti the Works 17
Sautéed meat sauce, one meatball, sliced sausage and mushrooms with marinara sauce served over spaghetti.

Spaghetti Meatballs or Meat Sauce 14
With marinara and homemade meatballs served over spaghetti.

Penne Alla Vodka 16
Tube pasta in a creamy tomato vodka sauce.

Linguine Primavera 16
Mixed vegetables sautéed in garlic and olive oil topped with fresh basil and parmesan cheese.

Spinach Ravioli 16
Jumbo ravioli stuffed with spinach and ricotta cheese, sautéed with your choice of Marinara, Alla Panna, or Alfredo sauce. Topped with fresh Parmesan cheese.

Cheese Ravioli 16
Jumbo ravioli stuffed with ricotta cheese, sautéed with your choice of Marinara, Alla Panna, or Alfredo sauce. Topped with fresh Parmesan cheese.

Meat Ravioli 16
Jumbo ravioli stuffed with beef and ricotta cheese, sautéed with your choice of Marinara, Alla Panna, or Alfredo sauce. Topped with fresh Parmesan cheese.

BAKED PASTA All pastas are served with homemade garlic rolls

Eggplant Parmigiana 16
Breaded eggplant pieces topped with marinara sauce and mozzarella cheese with a side of spaghetti pasta. (with alfredo **18**)

Pasta Sampler 15
Lasagna, manicotti, and cheese ravioli topped with marinara sauce and mozzarella cheese.

Beef Lasagna 16
Layers of pasta filled with ricotta cheese, parmesan cheese and meat sauce topped with marinara sauce and mozzarella cheese.

Manicotti 15
Pasta sheet stuffed with ricotta cheese topped with marinara sauce and mozzarella cheese.

Baked Ziti 16
Penne pasta, ricotta cheese and marinara sauce topped with mozzarella cheese.

BUILD YOUR OWN PASTA Whole grain or veggie pasta **2** extra. 12

1. CHOOSE YOUR PASTA:
Angel Hair, Linguine, Penne, Spaghetti, or Fettuccine

2. CHOOSE YOUR SAUCE:
Alfredo, Alla Panna, Marinara, or Olive Oil Garlic & Basil

3. CHOOSE YOUR PROTEIN:
- Grilled Chicken - **5**
- Grilled Shrimp - **6**
- Extra Ingredients - **2.^{50} ea.**

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GLUTEN FREE Whole grain or veggie pasta **2** extra. Extra ingredients **2.50**

Pomodoro Pasta 17
Tomatoes, garlic, fresh basil, extra-virgin olive oil and marinara sauce tossed with gluten-free penne pasta.

Carbonara 20
Gluten-free spaghetti pasta with chicken, mushrooms and bacon in a creamy sauce.

Alfredo Pasta 16
Gluten-free pasta sautéed in homemade white alfredo sauce.

Chicken & Veggies 16
Grilled chicken breast served with side of vegetables. (Zucchini, squash, broccoli, and carrots in a olive oil, garlic, and basil sauce.)

Gluten Free Salmon 22
Salmon fillet in extra-virgin olive oil. Served with broccoli and roasted peppers.

Gluten Free Pizza 15
Build your own thin crust pizza. (12″ only) | Toppings: **2 ea.**

BUILD YOUR OWN GLUTEN-FREE PASTA 13

1. CHOOSE YOUR PASTA:
Penne or Spaghetti

2. CHOOSE YOUR SAUCE:
Alfredo, Alla Panna, Marinara, or Olive Oil Garlic & Basil

3. CHOOSE YOUR PROTEIN:
• Extra Ingredients - **2.50 ea.** • Grilled Chicken - **5** • Grilled Shrimp - **6**

**Be sure to order with the gluten-free pasta (However, our kitchen is not a gluten-free environment; cross-contact is possible)*

SEAFOOD ENTREES All entrees are served with homemade garlic rolls

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

• Extra Ingredients - **2.50 ea.** • Grilled Chicken - **5** • Grilled Shrimp - **6**

Linguine with Clams *(Red or White Sauce)* 18
Whole body clams and chopped clams sautéed with a touch of marinara or white wine sauce over linguine pasta.

Linguine Pescatore 23
Shrimp, calamari, mussels and clams sautéed in a marinara sauce over linguine pasta.

Lobster Ravioli 19
4 Jumbo ravioli pasta stuffed with lobster, in lobster base, and white wine cream sauce with a touch of marinara.

Shrimp Diavolo 19
Jumbo shrimp sautéed in a spicy light marinara sauce over linguine pasta.

Salmon Francaise 23
Salmon dipped in egg, sautéed with mushrooms in white wine and lemon butter sauce with fettuccine pasta.

Salmon Livornese 24
Sautéed with three jumbo shrimp, tomatoes, onions, black olives and capers in a light tomato sauce served with a side of vegetables.

Shrimp Alfredo 19
Sautéed shrimp with fettuccine pasta in a homemade white wine alfredo sauce.

Zuppa de Pesce 23
Shrimp, calamari, mussels, & clams sautéed in a white wine pink sauce over linguine pasta.

Shrimp Scampi 18
Made with fresh garlic, basil, lemon and white wine over linguine pasta.

Grilled Salmon 22
Topped with a light butter, white wine and lemon sauce served with a side of fresh vegetables.

Prices are subject to change without notice

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CHICKEN ENTREES All entrees are served with homemade garlic rolls

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

• Extra Ingredients - **2.50 ea.** • Grilled Chicken - **5** • Grilled Shrimp - **6**

Chicken Siciliano **17**
Sautéed with capers, mushrooms and artichoke hearts in white wine lemon and butter sauce over spaghetti pasta.

Chicken Marsala **17**
Sautéed with mushrooms in a rich marsala wine sauce served over spaghetti pasta.

Chicken Parmigiana **17**
Lightly breaded and topped with marinara sauce and mozzarella cheese, with a side of spaghetti pasta. (with alfredo sauce **19**)

Chicken Pomodoro **17**
Sauteed with tomatoes, olive oil, garlic and basil in a light marinara sauce over penne pasta.

The Chef Special **18**
Sauteed with garlic, mushroom & spinach in alfredo sauce over spaghetti pasta.

The Alex Special **17**
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.

The Adriatic Special **18**
Chicken and sausage with roasted peppers, ham and black olives in a white cream sauce with a touch of marinara over spaghetti pasta.

Chicken Alfredo **17**
Sauteed chicken with fettuccine pasta in a homemade white wine alfredo sauce.

Chicken Picatta **17**
Sauteed with capers in a white wine, lemon and butter sauce served over spaghetti pasta.

Chicken Saltimbocca **20**
Sautéed in white wine with spinach, prosciutto and melted fresh mozzarella served with a side of fresh vegetables.

Chicken Francaise **20**
Chicken dipped in egg, sautéed with mushrooms in white wine and lemon butter sauce with fettuccine pasta.

Chicken Carbonara **18**
Spaghetti pasta with chicken, mushrooms and bacon in a creamy sauce.

Chicken Cacciatore **17**
Sautéed with mushrooms, onions and green peppers in marinara sauce over spaghetti pasta.

VEAL ENTRÉE All entrees are served with homemade garlic rolls

Veal Picatta **20**
Sauteed with capers in a white wine, lemon and butter sauce served over spaghetti pasta.

Veal Parmigiana **20**
Lightly breaded and topped with marinara sauce (with alfredo **22**) and mozzarella cheese served with side of spaghetti pasta.

Veal Francaise **22**
Veal dipped in egg, sauteed with mushrooms in white wine and lemon butter sauce with fettuccine pasta.

Veal Marsala **20**
Sautéed with mushrooms in a rich marsala wine sauce served over spaghetti pasta.

Veal Saltimbocca **23**
Sautéed in white wine with spinach, prosciutto, melted fresh mozzarella served with a side of fresh vegetables.

STEAK ENTRÉE All entrees are served with homemade garlic rolls

Steak Arrabiata **27**
Grilled steak sautéed with tomatoes, mushrooms and jalapeno peppers in a marsala wine and gravy sauces served with penne pasta.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WE CATER

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

For catering inquiries, please call: 713-999-7858 *(Rosenberg Location)*

***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 $200 for all orders delivered. Not available for in restaurant banquet service.

PASTA

Ravioli | Full pan: 140 / Half pan: 70
Pasta stuffed with your choice of beef, spinach or cheese sautéed with your choice of Marinara, Alla Panna, or Alfredo sauce. Topped with fresh Parmesan cheese.

Chicken Alfredo | Full pan: 140 / Half pan: 70
Fettuccine pasta and chicken sauteed in a homemade white alfredo sauce.

Homemade Beef Lasagna | Full pan: 140 / Half pan: 70
Layers of pasta filled with ricotta cheese, parmesan cheese and meat sauce topped with marinara sauce & mozzarella cheese.

Eggplant Parmigiana | Full pan: 140 / Half pan: 70
Breaded eggplant pieces topped with marinara sauce & mozzarella cheese served with a side of pasta.

Spaghetti Meatballs | Full pan: 140 / Half pan: 70
With marinara and homemade meatballs served over spaghetti.

Chicken Parmigiana | Full pan: 140 / Half pan: 70
Lightly breaded and topped with marinara sauce and mozzarella cheese, over spaghetti pasta.

The Alex Special | Full pan: 160 / Half pan: 80
Chicken sauteed in a spicy dish of red peppers, mushrooms, onions and garlic in a white wine alfredo with a touch of marinara over spaghetti pasta.

CHICKEN & VEGGIES

Chicken & Veggies | Full pan: 200 / Half pan: 100
Grilled chicken breast served with side of vegetables.
(Zucchini, squash, broccoli, and carrots in a olive oil, garlic, and basil sauce.)

SALADS Includes your choice of one dressing

Italian | Ranch | Blue Cheese | Ceasar | House Balsamic
Thousand Island | Greek Dressing | Honey Mustard

House Salad | Full pan: 60 / Half pan: 30
Mixed greens, carrots, tomatoes, cucumbers and broccoli.

Caesar Salad | Full pan: 60 / Half pan: 30
Romaine lettuce, croutons and parmesan cheese.

Greek Salad | Full pan: 80 / Half pan: 40
Mixed greens, black & green olives assorted vegetables & topped with feta cheese.

Antipasta Salad | Full pan: 100 / Half pan: 50
Mixed green & assorted vegetables topped with pepperoni, ham and mozzarella cheese.

Grilled Chicken Salad | Full pan: 120 / Half pan: 60
Mixed green & assorted vegetables topped with grilled chicken breast.

EXTRAS

Homemade Marinara Sauce | 1 quart 9

Homemade Alfredo Sauce | 1 quart 10

Homemade Garlic Rolls | Dozen 8 / Half Dozen 4

Salad Dressing | 1 quart 10

Heavy Duty Fork/Spoon Tong | 1 each

Plates, Napkins | .50 each *(per person)*

Chafing Dish/Food warmers | 15% of the total order

Prices are subject to change without notice

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

LUNCH MENU

7 Days a week | 11am - 3pm

PIZZA

12" Pizza w/2 toppings - 13
Additional Toppings: **2** ea.

16" Pizza w/2 toppings - 17
Additional Toppings: **2.50** ea.

Most Popular

Adriatic 10" Pizza Deal - 11
1 Topping 10" pizza & tossed salad

CALZONES

Calzone Special - 13
Pepperoni, canadian bacon, sausage, beef, mushrooms, onions, black olives, green peppers, ricotta and mozzarella cheese.

Meat Calzone - 13
Pepperoni, canadian bacon, sausage, beef, ricotta and mozzarella cheese.

Cheese Calzone - 12
Ricotta and mozzarella cheese.

Veggie Calzone - 13
Mushrooms, onions, black olives, green peppers, tomatoes, ricotta and mozzarella cheese.

PASTA

Chicken Parmigiana - 11
Lightly breaded and topped with marinara sauce and mozzarella cheese, with a side of spaghetti marinara. (with alfredo **13**)

Cheese Ravioli - 12
Jumbo ravioli stuffed with ricotta cheese, sautéed with your choice of Marinara, Alla Panna, or Alfredo sauce. Topped with fresh Parmesan cheese.

Chicken Alfredo - 12
Fettuccine pasta sauteed in homemade white alfredo sauce.

Spaghetti the Works - 13
Sautéed meat sauce, one meatball, sliced sausage and mushrooms with marinara sauce served over spaghetti.

Manicotti - 10
Pasta sheet stuffed with ricotta cheese topped with marinara sauce and mozzarella cheese.

Eggplant Parmigiana - 11
Breaded eggplant pieces topped with marinara sauce and mozzarella cheese with a side of spaghetti pasta (with alfredo **13**)

Pasta Sampler - 11
Lasagna, manicotti, and cheese ravioli topped with marinara sauce and mozzarella cheese.

Chicken Cacciatore - 11
Sauteed with mushrooms, onions, and green peppers in marinara sauce over spaghetti pasta.

Chicken Marsala - 12
Sauteed with mushrooms in a rich marsala wine sauce over spaghetti pasta.

Spaghetti Meatballs or Meat Sauce - 11
With marinara and homemade meatballs served over spaghetti.

Beef Lasagna - 11
Layers of pasta filled with ricotta cheese, parmesan cheese and meat sauce topped with marinara sauce and mozzarella cheese.

The Alex Special - 13
Sauteed 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.

BEVERAGES

Fountain Drink - 3.50
Hot Tea - 3.50
Milk - 3.50

LAVAZZA COFFEE

House - 3
Cappuccino - 4
Cafe Latte - 5
Iced Latte - 4.50
2X Espresso - 4.50
Espresso - 3.50

DESSERT

Cheesecake
NY Plain - **4.50**
Chocolate - **5**
Strawberry - **5**

Cannoli Cream - 6
Tiramisu - 6
Limoncello Mascarpone Cake - 6
Crème brûlée - 7

Prices are subject to change without notice

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ABOUT US

A Family Story, Served with Italian Tradition

More than three decades ago, brothers-in-law Ekrem Hyseni and Alban Bulliqi came to America from Albania with their families, bringing with them a strong love of family, hard work, and great food.

Ekrem's passion for Italian cooking began years earlier in the kitchens of Venice, Italy, where he learned the art and traditions of Italian cuisine. From perfectly sautéed chicken and seafood to rich, savory sauces, Ekrem developed the skills that would eventually inspire his own delicious interpretations of classic Italian dishes.

After arriving in Houston, Alban began working in the pizza business while attending school. Over the years, he perfected his craft, developing his own signature pizza dough and authentic sauce the same recipes our guests continue to enjoy today. Family members quickly recognized something special in the talents these two brought together. With encouragement from their families, Ekrem and Alban decided to combine their experience, recipes, and love of good food to create a family-owned and operated Italian restaurant.

And so, **ADRIATIC CAFE & ITALIAN GRILL** was born!

What began as a family dream has grown into seven locations, but the heart of Adriatic Cafe remains the same: welcoming guests like family and serving generous portions of delicious Italian food made with care. Today, the original restaurants continue to thrive while new generations of guests discover Adriatic Cafe for themselves. We are incredibly grateful for the loyal following that has grown alongside us and especially for the many customers who have become friends and part of the Adriatic Cafe family.

From our family to yours, Welcome to Adriatic Cafe & Italian Grill.
We're glad you're here!