

Dinner

adega

SALADS

- ITALIAN CHOP | 12 ^v, gf
local baby gems, radicchio, grape tomato, cucumber, artichoke, chickpea, gorgonzola, lemon herb vinaigrette
- SWEET BASIL | 12 ^v, gf
spinach, cucumber, avocado, tomato, candied walnut, sweet basil dressing
- BURRATA | 14 ^v, gf
mixed greens, prosciutto, spiced pine nuts, fig, truffle honey, pomegranate glaze
- CAESAR | 12 ^v
hearts of romaine, house made crouton, roasted grape tomato, shaved parmesan

- MINISTRONE SOUP | 10 ^v
- CHEF’S DAILY SOUP | 10

SHAREABLES

- CHARCUTERIE BOARD* | 20 ^v
chef’s selection of cured meats, cheeses, accompaniments
- CRISPY POLENTA CUBES | 14 ^v
parmesan, mozzarella, tomato basil sauce
- MUSSELS | 18
garlic confit, fines herbes, white wine butter, grilled focaccia
- SCALLOPS | 25
pancetta, leeks, charred tomato, white wine butter sauce
- GRILLED OCTOPUS | 18 gf
citrus, herbs, artichoke cucumber escabeche, patatas bravas, chive coulis
- HAMACHI CRUDO* | 16 gf
citrus, pickled shallot, cilantro
- NONNA’S MEATBALLS | 14
a special blend of beef, pork, and spices served with marinara topped with parmesan, cheese, crostini

GRILL

- FILET MIGNON* 8oz | 55 gf
- PRIME NY STRIP* 14oz | 59 gf
- BONE-IN RIBEYE* 16oz | 56 gf
- LONG-BONE TOMAHAWK FOR 1-2* 36oz | 85 gf
- BONE-IN VEAL CHOP* | 58 gf
- RACK OF LAMB* | 58 gf
- BERKSHIRE BONE-IN PORK CHOP | 39 gf

ACCOMPANIMENTS | 5

- BONE MARROW BUTTER
- RED WINE DEMI GLAZE
- BLACKENED
- GORGONZOLA
- COGNAC PEPPERCORN SAUCE

SIDES | 12

- TRUFFLE PARMESAN POLENTA ^v, gf
- CRISPY BRUSSELS gf
- GARLIC BROCCOLINI ^v, gf
- SAUTÉED MUSHROOMS ^v, gf
- LYONNAISE POTATOES ^v, gf
- CREAMED SPINACH WITH KALE ^v, gf

10” SHAREABLE NEOPOLITAN PIZZA

- MARGHERITA | 14 ^v
san marzano tomato, fior di latte mozzarella, fresh basil
- WILD MUSHROOM & TRUFFLE | 16 ^v
marinated mushrooms, black truffle, garlic oil, mozzarella
- SAUSAGE & PEPPERS | 16
italian sausage, calabrian chili, sweet peppers, fresh herbs

FULL PLATES

- VEAL MILANESE* | 52
bone-in veal arugula, lemon, brown butter, caper, parmesan, poached egg
- CHICKEN PARMESAN | 32
basil, mozzarella, house bucatini, parmesan cream
- SEARED SALMON* | 34 gf
butternut squash puree, garlic broccolini, chili frisée
- BRAISED SHORT RIB | 32 gf
truffle polenta, wild mushrooms, demi-glace
- BRANZINO | 38
orange, mint, star anise, pomegranate glaze, tomato relish, couscous salad

HOUSEMADE PASTA

- SEARED SCALLOPS
BUCATINI PUTTANESCA | 38
olive, caper, tomato, parmesan
- GARGANELLI BOLOGNESE | 32
Italian sausage, tomato, basil, fennel, parmesan
- CONFIT GARLIC SHRIMP
PAPPARDELLE | 34
lemon, spinach, roasted tomato, roasted garlic cream, parmesan
- VEGETABLE TAGLIATELLE | 28 ^v
asparagus, kale, roasted baby peppers, fennel scallion pesto

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DRINKS

COCKTAILS

- PALOMARITA | 14
tequila, simple syrup, grapefruit juice, lime juice, rosemary
- RASPBERRY LEMONDROP | 14
ketel one, simple syrup, lemon juice, apple juice, raspberries, mint leaves
- BOURBON SPICE | 14
bulleit, maple syrup, lemon juice, sliced jalapeno, cajun rim
- PEACH MOJITO | 14
maker’s mark, simple syrup, peach purée, mint leaves, topped with ginger beer
- ORANGE BLOSSOM | 14
captain morgan, simple syrup, lemon juice, cointreau, domain de canton, orange wedge
- CUCUMBER REFRESHER | 14
bombay, simple syrup, cucumber, lime juice
- THE 9 | 14
ketel one, domaine de canton, pama juice, sparkling brut, lemon juice
- BETWEEN THE SHEETS | 14
housemade limoncella, vodka, lemon juice, agave nectar

WINES BY THE GLASS

WHITES		
Chardonnay, Stag's Leap, Napa	16	64
Chardonnay, Kenwood 6 Ridges, Sonoma	13	49
Pinot Grigio, Santa Margherita, Trentino Alto Adige	14	50
Sauvignon Blanc, Stoneleigh, Marlborough NZ	10	38
Blend, Borealis, Willamete Oregon	14	53
REDS		
Cabernet Sauvignon, Austin, Pasa Robles	16	64
Cabernet Sauvignon, Caymus, Napa	40	160
Pinot Noir, Meiomi, California	13	49
Sangiovese, San Polo Rubio, Toscana	13	49
Grenache Blend, Xavier Vignon, Rhone	11	40
Zin Blend, Upshot, Dry Creek/Cali	12	45
SPARKLING		
Prosecco, Cavicchioli & Figi 1928	12	48
Prosecco Rose, Cavicchioli & Figi 1928	12	48

^v | vegetarian

gf | gluten free

*consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food-borne illness.