



**166 South Mountain Blvd.
Mountain Top, PA 18707**

570.474.5329

adelinasrestaurant.com

Hours of Operation:

Mon-Thurs: 11am-9pm

Fri and Sat: 11am-10pm

Sun: 12pm-8pm

(Private parties available upon request)

**Upper to casual dining • Full menu and bar • Seasonal patio dining
Banquet room with in-house catering • Off-site catering • Residential delivery • Carry-out*

—❧— *Adelina's Appetizers* —❧—

Stuffed Long Hots: Long hot peppers, stuffed with prosciutto and Provolone cheese, baked and drizzled with a basil pesto sauce	13
Baked Clams Oreganata: Littleneck clams baked with a golden herb crust with garlic, oregano, bell pepper, hint of lemon.....	14
Calamari: Lightly dredged in flour and fried to a perfect crisp, then sautéed with pepperoncini and olive oil	14
Bacon Wrapped Shrimp and Scallops: Fresh combination of shrimp and Diver's scallops, wrapped in smoked bacon, baked to a light crisp and drizzled with a balsamic glaze	17
Steamers: Dozen littleneck clams (Choose one)	
Classic: White wine, drawn butter	14
Italiano: White wine, chopped tomato, roasted garlic and fresh basil.....	15
Classic Bruschetta: House made Italian bread, baked with Provolone, chopped tomato, fresh basil, garlic and oil, finished with balsamic glaze	12
Garlic Fried Gnocchi: Golden pan fried potato gnocchi tossed with fresh garlic, olive oil and herbs, served in bed of creamy basil pesto	13
Arancini: Crispy risotto balls filled with melted mozzarella, lightly fried and served in bed of house marinara	14
 Crab and Artichoke Stuffed Mushrooms: Silver dollar mushrooms stuffed with fresh lump crab, chopped artichoke and garlic with Parmesan cheese, served in a bed of creamy Old Bay sauce	17
Fried Mozzarella: Fresh mozzarella moons lightly breaded and fried to a golden crisp, served in a bed of house marinara	11
Garlic Knots: Served with side of house marinara	6 Knots...5 / 12 Knots...9

—❧— *Salads* —❧—

Add grilled chicken...6 / shrimp...10 / salmon...13

Dressings: Bleu Cheese, House Italian, Balsamic Vinaigrette, Honey Mustard, Caesar, French, Peppercorn or Chipotle Ranch

Classic Caesar: Fresh romaine with grated & shaved Parmesan cheese, croutons and Caesar dressing	11
add Anchovies...	2
Adelina's Garden Salad: Mixed green, black olives, sliced tomato and cucumber, red onion, bell pepper, shredded mozzarella, croutons and choice of dressing.	12
Blackened Chicken Salad: Mixed greens topped with cucumber, black olives, tomato, crispy onion straws, chopped bacon, mozzarella cheese and grilled chicken flavored with our famous blacken seasoning then drizzled with a chipotle ranch	15
Buffalo Chicken Salad: Mixed greens, topped with cucumber, tomato, sliced hard-boiled egg, red onion, black olives, crumbled bleu cheese and grilled chicken tossed in our homemade mild buffalo sauce, served with a side of creamy bleu cheese dressing	15
Classic Caprese: A perfect lend of sliced fresh mozzarella, tomato, and chopped basil, drizzled with a balsamic glaze	12
Add Prosciutto....	4
Mediterranean Salad: A blend of baby spinach and arugula topped with kalamata olives, chopped tomato, red and green bell peppers, feta cheese, cucumbers, dressed with Greek oregano and olive oil	13
Adelina's Antipasto: Bed of mixed greens topped with roasted red pepper, marinated artichoke hearts, Greek olives, fresh mozzarella, sliced prosciutto, tomato and fresh basil, drizzled with a balsamic glaze	15
Burrata Salad: Bed of spinach and arugula blend topped with fresh burrata cheese, roasted red pepper, red onion, chopped walnuts, tomato and fresh basil, drizzled with olive oil and lemon vinaigrette	15
Italian Cobb Salad: Bed of mixed greens topped with grilled marinated chicken, rolled salami and Provolone cheese, artichoke hearts, roasted red pepper, black olive and pepperoncini, shredded mozzarella cheese, served with house made Italian dressing	15

**Split checks must be verified before placing order and may not be allowed on parties greater than 20*

—❧— *Soups* —❧—

Chicken Noodle.....	Cup \$5/Bowl \$7	French Onion	\$8
Italian Wedding.....	Cup \$5/Bowl \$7	Soup of Day.....	Cup \$5/Bowl \$7

(\$2 uncharge for seafood bisques and chowders)

All entrees come with side salad & homemade garlic bread / Upcharge to soup for \$2

—❧— *Pasta Classics* —❧—

Choose from: Spaghetti, Linguini, Angel Hair, Fettuccini, Penne, Pappardelle.

(Potato Gnocchi \$3 upcharge / gluten free pasta \$2 upcharge / Add grilled chicken \$6 / Add shrimp \$10)

Sauces:

Marinara Sauce: House made red sauce	15
With Meatballs or Italian Sausage ...	\$17
Vodka Sauce: Creamy marinara sauce with hint of vodka and Parmesan	17
Alfredo Sauce: Creamy, buttery Parmesan sauce with rich finish	17
Creamy Basil Pesto Sauce: House made basil pesto, hint of cream, parmesan cheese	17
Roasted Garlic and Olive Oil Sauce:	17
Viennese Sauce: White wine, sautéed mushrooms, hint of cream and Parmesan.....	18
Fra Diavolo Sauce: Fiery marinara simmered with garlic, olive oil and crushed red pepper	17

—❧— *Pasta Specialties* —❧—

Baked Meat Lasagna: Layered pasta, savory meat sauce, blend of ricotta and melted mozzarella cheese	19
Baked Manicotti: Ricotta filled pasta baked with house marinara and mozzarella cheese	18
Baked Penne: Baked with house marinara, mozzarella and ricotta cheeses	17
add chicken...6 / add shrimp...9 / add shrimp & scallops...	12
Baked Ravioli: Choice of seasoned ground beef or ricotta filled pasta, baked with marinara and mozzarella cheese	17
Pappardelle Bolognese: Seasoned ground beef and marinara with hints of cream and shaved parmesan	20
Tuscan Baked Gnocchi: Potato gnocchi with sautéed spinach, roasted garlic, sun dried tomato and basil, baked with hints of cream and Italian cheese blend	21
Baked Eggplant: Choose from: Rollatini with house marinara, ricotta and mozzarella cheese, served over angel hair pasta, or Florentine, with house marinara, spinach, ricotta and mozzarella cheese, served over angel hair pasta.....	Rollantini...19 / Florentine...20

—❧— *Chicken and Veal Classics* —❧—

Parmesan: Lightly breaded and fried, baked in marinara, mozzarella cheese, served over spaghetti	Chicken...22 / Veal...27
Francaise: Prepared in egg wash, sautéed in white wine and lemon, served over angel hair	Chicken...22 / Veal...27
Marsala: Sautéed with fresh mushrooms & red wine marsala, served over a bed of homemade mashed potatoes	Chicken...22 / Veal...27
Scampi: Fresh garlic, butter, white wine, touch of lemon, served over white rice.....	Chicken...22 / Veal...27
Piccata: Lemon, white wine, capers and garlic, served over angel hair pasta	Chicken...22 / Veal...27
Milanese: Lightly breaded cutlet, pan fried, finished with arugula, shaved parmesan, hint of lemon and olive oil, served with roasted potatoes	Chicken...24 / Veal...28
Cacciatore: Sautéed with mushrooms, onion and roasted peppers with red wine and house marinara, served over linguini.....	Chicken...22 / Veal...27

**Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness*

—❧— *Adelina's Steaks* —❧—

New York Strip: (12-14oz)	34
Filet Mignon: (8oz)	Market Price

Steak Toppings:

Gorgonzola Cream...4 / White Truffle Butter...4 / Garlic Herb Butter...3 / Sautéed Mushrooms and Onions...4 / Onion and Bacon Jam...5	
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—❧— *Seafood Specialties* —❧—

Haddock Francaise: Egg battered and golden pan seared in a lemon butter and white wine sauce, served over bed of white rice.....	27
Haddock Florentine: Pan seared filet with sautéed spinach and sun dried tomato, finished with Parmesan cream sauce, served over creamy risotto	29
Crab Cakes: Two homemade patties with jumbo lump crab meat served with Old Bay fries and chef's vegetable	30
Seafood Pasta: Perfect blend of shrimp, clams, mussels, scallops and calamari, served over linguine with a choice of white wine reduction or spicy Fra Diavolo	37
Blackened Honey Garlic Salmon: Crispy blackened filet of salmon, pan seared in garlic infused honey, served over creamy risotto	33
Shrimp & Crab Stuffed Salmon: Topped with savory blend of jumbo and lump crab meat with grilled shrimp baked with herbs and seasoning and light lemon butter glaze, served with house mashed potato and chef's vegetable	33
Linguini-n-Clams: Littleneck clams tossed with linguini in choice of a garlic white wine sauce or classic marinara	23
Creamy Cajun Scallops and Crab: Pan seared jumbo scallops with jumbo lump crab meat tossed with fettuccine in a spicy Cajun velvety cream sauce.....	37

—❧— *Burger Classics* —❧—

(Burgers served with French fries and pickle)

Adelina's House Burger: Charbroiled 8oz Angus beef patty layered with American cheese, smoked bacon, lettuce, tomato and red onion, served on brioche	14
Gorgonzola Bacon Jam Burger: Charbroiled 8oz beef patty topped with house made onion and bacon jam with creamy Gorgonzola cheese and arugula on brioche	16
CBC (Cajun Blackened Chipotle) Burger: Charbroiled 8oz cajun encrusted beef patty with melted American, crispy onion straws, lettuce, tomato and chipotle aioli, served on brioche	15

—❧— *Subs, Wraps and Paninis* —❧—

Bacon Blacken Chicken Caesar Wrap: Grilled blackened shredded chicken, romaine lettuce, smoked bacon, Provolone cheese, shaved Parmesan and Caesar dressing	14
Smoked Gouda Vegetable Wrap: Spinach. White onions, sweet bell peppers, fresh mushrooms, sun dried tomato rolled with gouda cheese and balsamic glaze	14
Tuna Wrap: House made tuna salad, shredded lettuce, chopped tomato, Provolone cheese	13
Buffalo Chicken: Grilled chicken tossed in house Buffalo sauce with melted Provolone, chopped tomato, shredded lettuce with side of chunky bleu cheese (Choose wrap or sub)	14
Cheesesteak Sub: Thinly shaved ribeye with Provolone cheese on toasted hoagie roll.....	12
Make it a Supreme (Mushrooms, onions, bell peppers and sauce) ...	14
Chicken Cheesesteak Sub: Shredded grilled chicken with Provolone cheese on toasted hoagie roll	12
Make it a Supreme (Mushrooms, onions, bell peppers and sauce) ...	14
Parmesan Subs: Baked with house marinara and mozzarella cheese Meatball 13 /Chicken 13 /Eggplant 12 /Italian Sausage 14 /Veal 15	
Classic Italian: Ham, Capicola, Salami, Soppressata, Provolone cheese, lettuce, tomato, red onions, banana peppers	11
Adelina's Sub: Ham, salami, Capicola, lettuce, tomato, red onions, bell peppers, Provolone cheese, oil and vinegar (Cold or baked)	13
Hot Italian Panini: Ham, Capicola, salami, pepperoni, Provolone cheese, with banana peppers and our hot Italian dressing, pressed on sourdough bread	14
Chicken Caprese Panini: Marinated chicken, fresh spinach, roasted red pepper and drizzled with house basil pesto, pressed on sourdough bread	15

—❧— *Pizza* —❧—

Classic Toppings: (Pepperoni, Sausage, Meatball, Salami, Ham, Bacon, Extra Cheese, Extra Sauce, Black Olives, Mushrooms, Eggplant, Anchovies, Tomato, Sweet/Hot Peppers, Onions, Broccoli, Spinach, Pineapple, Ricotta, Fresh Mozzarella, Roasted Garlic, Fresh Basil, Steak)

Personal: Add 1.50 Medium: Add 2.50 Large: Add 3 Xtra Large: Add 3.50

ROUND PIES: Classic or Sweet Sauce

	<u>Personal (10in)</u>	<u>Medium (14in)</u>	<u>Large (16in)</u>	<u>Extra Large (18in)</u>
Neapolitan: Classic red sauce pizza using GRANDE whole milk mozzarella..... [shredded in house daily]	8	13	14.50	16
Classic White: GRANDE whole milk mozzarella, with lite Parmesan cheese and oregano	10	14	15.50	17
Meat Lovers: Topped with pepperoni, ham, salami, sausage and bacon.....	12	14.50	17.50	20
Veggie Lovers: Can be ordered red or white, topped with broccoli, tomato, onions, mushrooms, peppers, black olives and spinach	11.75	14.50	17.50	19.50
Adelina's Supreme: Mushrooms, onions, peppers, black olives, pepperoni, sausage and bacon	12	15	18.50	21
Fresh Tomato Basil: Classic white pie topped with Italian herbs and seasonings, sliced fresh tomato and finely chopped fresh basil	11	14.25	16.25	18.25
Eggplant Parmesan: Neapolitan topped with thinly sliced breaded eggplant & marinara sauce, baked with mozzarella & Parmesan cheese	11.50	14.50	17	18.75
Chicken Parmesan: Topped with breaded chicken, marinara sauce and Parmesan cheese	12	14.75	17.75	20.50
White Broccoli/Spinach: Classic white topped with choice of chopped broccoli or spinach , baked with a light drizzle of garlic and oil (made with or without ricotta)	11	14.25	16.25	18.25
Margarita: Sauce, fresh mozzarella, basil, Parmesan	11.50	14.75	17	19
Shrimp (Scampi/Fra Diavolo): Made with grilled shrimp, choose from Scampi or Fra Diavolo (spicy)	15.50	18	22	24.50
Chicken Wing Pizza: Classic White topped with breaded chicken tossed in mild Buffalo sauce	12.50	15	18	20.75
Chicken Bacon Ranch Pizza: Classic White topped with breaded chicken, chopped bacon, ranch dressing	12.75	15.50	18.75	21.50
Cauliflower Crust: 10 inch pie made with rice flour and cauliflower, served classic or any style				14
Gluten Free: 14 inch gluten free shell served classic or any style				14

—❧— *Square Pizza* —❧—

Made in full trays only / 12 cuts

Red Sicilian: Square, homemade thick crust pizza baked with homemade pizza sauce, our famous cheese blend and Italian herbs or seasonings (made with or without onions)	17.25
White Sicilian: Square, homemade thick crust, baked with our famous cheese blend and Italian herbs and seasonings (made with or without onions).....	18
Adelina's Old Forge: Mountain Top's version of Old Forge Pizza: Rectangle homemade crust, lightly fried, made with our famous pizza sauce, a special cheese blend and Italian herbs and seasonings	15.75
Adelina's Grandma's: Extra thin, rectangle pizza, topped with our famous sweet pizza sauce, light garlic and oil, our special cheese blend and Italian herbs and seasonings	15

**Prices are subject to change without notice*

—❧— *Strombolis and Calzones* —❧—

	<u>Personal</u>	<u>Medium</u>	<u>Large</u>
Adelina's Special Boli: Stuffed with ham, sausage, salami, bacon, sweet bell peppers..... mushrooms, onions and mozzarella cheese	14	17	20
Cheesesteak Boli: Chopped steak, mozzarella cheese, made with or without onions	14	17	20
Vegetable Boli: Stuffed with chopped broccoli, spinach, mushrooms, tomato, black olives and onions and topped with mozzarella cheese (served with side of marinara)	14	17	20
Chicken Wing Boli: Stuffed with breaded chicken cutlet tossed in our famous mild wing sauce, topped with mozzarella cheese (Served with a side of chunky bleu cheese dressing)	15	18	20
Calzones: Baked with a perfect blend of mozzarella and ricotta cheese (Served with a side of marinara)	14	17	20

—❧— *Classic Wings & More* —❧—

Your choice of sauce: Mild, Hot, Barbeque, Sweet and Sour, Sweet Chili, Honey Mustard, Mild Bleu, Mild Garlic,
Hot Bleu, Hot Garlic, Super Hot, Cajun, Cajun Dry, Garlic Butter, Garlic Parmesan
All wings and bites served w/ Bleu Cheese and Celery. Additional charge for extra. Split sauces \$ extra.

12 Wings	14	1 Bucket (50 Wings)	54
24 Wings	26	½ lb Boneless Bites	8.50
36 Wings	38	1 lb Boneless Bites	15
Chicken Tenders and Fries: Fresh chicken tenders lightly breaded and fries, served with a side of fries	14		
Buffalo Chicken Tenders and Fries: Tossed in your choice of wing sauce, bleu cheese and side of fries	15		

—❧— *Sides / Add-ons* —❧—

Side Salad	5	Baked Potato.....	5
Side Caesar Salad.....	6	Loaded Baked Potato	
French Fries	5	(Cheddar cheese, chopped bacon and sour cream)	6
Cheese Fries.....	6	Broccoli (garlic and olive oil)	5
House Mashed Potatoes	5	Spinach au Gratin	6

—❧— *Children* —❧— 12 and under

Mac-n-Cheese	8	Spaghetti & Meatballs.....	9
Chicken Tenders & Fries	9	Fettucine Alfredo	9
Cheeseburger & Fries	9	Kids Pizza (10 inch)	8

*Price is subject to change without notice
*20% gratuity will be added to parties of eight or more