

Starters

*** AHI TUNA TARTARE**
cilantro, cucumber, avocado, radish,
wonton shell, ginger soy sauce, wasabi aioli 25

CLAMS OREGANATA
baked with herb breadcrumbs, lemon butter 19

JUMBO LUMP CRAB CAKE
avocado, frisee, mango salsa 26

GRILLED POLPO
fingerling potatoes, chorizo,
chimichurri ,smoked paprika aioli 26

THE MEATBALL
slow-roasted tomato sauce,
whipped rosemary ricotta 19

BOURBON BACON SLAB
farro & vegetables, coleslaw, cola-bourbon glaze 24

*** AHI TUNA ON CRISPY RICE**
Avocado, jalapeno, sesame aioli,
ginger lime & soy dressing 28

SALUMI BOARD
assortment of cured meats-cheeses, grapes ,
olives, bread and crackers 29

Raw Bar

*** OYSTER WITH OSSETRA CAVIAR** 42
6 oysters of the day with lemon cream fraiche, parsley oil

*** LOCAL OYSTERS (6pc)** 24

*** OYSTERS OF THE DAY (6pc)** 24

COLOSSAL SHRIMP COCKTAIL (3 pc) 23
with home -made Bloody Mary cocktail sauce

COLOSSAL LUMP CRAB MEAT
mustard aioli, with home -made Bloody Mary cocktail sauce 29

*** SEAFOOD COCKTAIL**
lobster, shrimp, lump crab meat, mustard aioli,
home -made Bloody Mary cocktail sauce 39

*** SEAFOOD TOWER**
chilled lobster, lump crab meat, shrimp, oysters & clams
with home -made Bloody Mary cocktail sauce,
mustard aioli & chilly spiked red wine mignonette

Small 79 **Large** 149

*** TOP YOUR TOWER WITH OSSETRA CAVIAR 30G** 95

From the Garden

GABRIELE'S HOUSE SALAD
mesclun greens, tomatoes, cucumbers,
black olives, onions, gorgonzola cheese, house dressing 16

CAESAR SALAD**
romaine, shaved parmesan, roasted tomatoes, croutons 16

BEET & GOAT CHEESE SALAD
goat cheese croquettes, red and yellow beets,
pistachio, arugula, citronette 17

GABRIELE'S B.L.T. SALAD
baby iceberg, heirloom tomato, applewood bacon,
crispy onions, blue cheese dressing 16

BURRATA & PROSCIUTTO
arugula, roasted pepper, fresh figs, balsamic glaze 22

ROASTED PEAR SALAD
yellow and red endive, pomegranate seeds, toasted pecans,
Roquefort cheese, drizzled with truffle honey 21

GABRIELE'S CRACKLING CALAMARI SALAD
frisee, mesclun, house salad greens with lime-miso vinaigrette 21

Pastas

all of our pastas are homemade

ZUCCHINI & CARROT NOODLES PRIMAVERA
cherry tomatoes, garlic, basil 24 / add shrimp 10

MEZZI RIGATONI ALLA VODKA WITH SHRIMP
pancetta, tomato-cream sauce 36

GABRIELE'S FRUTTI DI MARE
Linguine tossed with abundance of fresh seafood,
simmered in garlic white wine & fresh tomato sauce MP

BUCATINI WITH ITALIAN HOT SAUSAGE
broccolirabe, tomato, cannellini beans,
garlic white wine sauce 34

PANCHERI BOLOGNESE
beefragu, greens, whipped rosemary ricotta 32

Mains

ROASTED CAULIFLOWER STEAK
house made hummus, pepper gremolata sauce, olive oil 29

PAN SEARED DRY SCALLOPS
cauliflower puree, corn succotash,
citrus gastrique sauce 44

*** PAN SEARED SALMON**
fingerling potato, baby bok choy, amoglioso sauce 39

PAN -ROASTED ORGANIC CHICKEN SCARPARELLO
sausage, whipped potatoes, asparagus 36

*** FENNEL -BRINED BERKSHIRE PORK CHOP**
multicolor fingerling, broccolirabe, hot cherry pepper sauce 39

BRAISED SHORT RIBS
housemade ricotta gnocchi, truffle cream, braising sauce 46

*** ROASTED RACK OF LAMB**
scalloped potatoes, baby carrots, gremolata sauce 49

PESCE DEL GIORNO MP

The Steak Experience

** Our steaks are hand -selected and dry -aged for 28 days,
seasoned with sea salt and crushed black pepper.*

*** Filet Mignon 10 oz** 69

*** Bone -in Filet Mignon 16 oz** 79

*** Bone -in New York Strip 18 oz** 66

*** Tomahawk Bone -in Rib Eye 28 oz** 79

*** Tomahawk For Two 50 oz** 149

*** T-Bone Steak 22 oz** 69

*** Porterhouse for Two 48 oz** 139

*** Center -cut Veal Chop 16 oz** 59

SAUCES:

- house steak sauce
- green pepper corn sauce
- truffle butter 5
- blue cheese sauce 4
- chimichurri sauce 4

ADD -ONS:

Oscar Style 19

Lobster Tail 6 Oz 25

Lobster Tail With Crab Meat 35

Steak Sides

Parmigiano Truffle Fries 14

XXL Baked Stuffed Potato,
crème fraîche, crispy bacon 16

Loaded Mashed Potatoes 14

Breadcrumb Fried Onions 14

Brussel Sprouts, bacon, balsamic-honey glaze 14

Sauteed Broccoli Rabe with garlic 14

Asparagus, Tomato Vinaigrette 14

Cauliflower Mashed, bacon bites 14

Sautéed mixed Mushrooms 14

Baked Spinach Au Gratin 14

Mac & Cheese: Truffle Fonduta 18 • Add Lobster 9

***Dessert Special:** (please order with your entrée)*

CLASSIC SOUFFLÉ (25 -30 min)
Chocolate, Grand Marnier, Pistachio, Raspberry

Executive Chef: Dagoberto Turcios -Cruz

*Prior to placing your order, please alert your server
if you have any food allergies.*

**These items may be served raw or undercooked. Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.
**dressing was made with raw eggs.*

WE RESERVE THE RIGHT TO ADD 20% GRATUITY

GABRIELE'S

ITALIAN STEAKHOUSE