# 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)** 25
with home-made Bloody Mary cocktail sauce

**COLOSSAL LUMP CRAB MEAT**
mustard aioli, with home-made Bloody Mary cocktail sauce 32

*** SEAFOOD COCKTAIL**
lobster, shrimp, lump crab meat, mustard aioli,
home-made Bloody Mary cocktail sauce 44

*** 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

**PENNE ALLA VODKA WITH SHRIMP**
pancetta, tomato-cream sauce 36

**SHRIMP & SCALLOPS PESTO**
Fresh tagliolini pasta creamy homemade basil pesto,
and roasted tomato 42

**BUCATINI WITH ITALIAN HOT SAUSAGE**
broccoli rabe, tomato, cannellini beans,
garlic white wine sauce 34

**PACCHERI BOLOGNESE**
beef ragu, 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, ammoglio sauce 39

**PAN-ROASTED ORGANIC CHICKEN SCARPARIELLO**
sausage, whipped potatoes, asparagus 36

*** FENNEL-BRINED BERKSHIRE PORK CHOP**
multicolor fingerling, broccoli rabe, 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 68

* Tomahawk Bone-in Rib Eye 28 oz 89

* Tomahawk For Two 50 oz 169

* T-Bone Steak 22 oz 76

* Porterhouse for Two 48 oz 159

* Center-cut Veal Chop 16 oz 59

SAUCES:

· house steak sauce · green peppercorn 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

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*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*