



# GABRIEL'S BAR & RESTAURANT

EST.  1991

PRIVATE PARTY PACKAGES

## ABOUT GABRIEL'S

Gabriel's Bar and Restaurant has been a New York City staple for over three decades. Specializing in Northern Italian Cuisine, Gabriel's brings the quintessential Flavors of this region right to the heart of Manhattan. Established in 1991 by Gabriel Aiello, his restaurant is known for its delicious food, intelligently arranged wine list, and outstanding service, as well as being the home of many famous personalities. Since first opening at Columbus Circle, Gabriel's has always left a lasting impression on its customers. Now situated at our new home on Central Park South, we are proud to continue the same tradition, with the same sensibility and care.





## WHAT WE DO

From celebrations, to corporate events, Gabriel's semi-private and private dining rooms are the perfect place for your next gathering. We also offer the option to rent out the entire restaurant. From a multi-course meal, to passed hors d'oeuvres and buffets, we will create a personalized menu for your event and cater to any of your special requests.

WE LOOK FORWARD TO CREATING A MEMORABLE EVENT  
FOR YOU AND YOUR GUESTS

# OUR ROOMS



## BALCONY (SEMI-PRIVATE)

### Capacity:

The Balcony is situated overlooking the main dining room and is ideal for parties sized 2 to 8 people.

### Cost:

Booking the Balcony entails a **\$250 room charge**, and a **minimum spending requirement of \$750 on food and beverage**, plus applicable tax and 22% gratuity. Coat check is also offered at \$3 per coat.

We require a \$300 deposit to book the private room, which is refundable up to 30 days prior to the event. Cancellations made within 30 days of the event date will result in the forfeiture of the deposit.



## PRIVATE DINING ROOM

### Capacity:

The Private Room is a great choice for parties sized 15 to 40 people.

### Cost:

Booking the Private Dining Room entails a **\$2,000 room charge**, and a **minimum spending requirement of \$2,000 on food and beverage**, plus applicable tax and 22% gratuity. Coat check is also offered at \$3 per coat.

We require a \$1,500 deposit to book the private room, which is refundable up to 30 days prior to the event. Cancellations made within 30 days of the event date will result in the forfeiture of the deposit.

**Audio Visual Support:** The Private Room is equipped with audio visual support for presentations. There is an extra charge of \$400 for usage.



# FULL RESTAURANT BUY-OUT

## Capacity:

A Full Restaurant Buy-Out allows you and your guests exclusive use of our Bar, Balcony, Main Dining Room and Private Dining Room. The entire restaurant can accommodate up to 170 people.

## Cost:

The cost to book the entire restaurant can be discussed on request.







## GENERAL INFORMATION

### Menu:

All menus are custom printed, with your choice of:

- Three-four different appetizers
- Five-six entrees
- Two-three desserts

Food prices are a la carte.

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### Wine & Alcohol:

Wine cost is based on which bottles are chosen.

Alcohol is based on consumption.

**\*\*The information listed above is a guideline. We are willing to be flexible to accommodate your needs.\*\***



# GABRIEL'S

## Dinner Menu

### Insalata

**Rucola con Parmigiano** 23  
Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese

**Insalata Cesare** 25  
Romaine Lettuce, classic dressing, garlic croutons, marinated anchovies, parmesan cheese

**Insalata di Barbabietole** 26  
Rainbow baby beets, figs, candid hazelnuts, orange segments, ricotta spread

### Antipasti Freddi

**Carpaccio di Manzo** 36  
Filet Mignon Carpaccio, artichoke heart, arugula, aged parmesan, black-truffles

**Tartara di Tonno** 34  
Diced Yellow-Fin, avocado mousse, stracciatella cheese, pomegranate, pistachio, lemon dressing

**Mozzarella di Bufala Caprese** 28  
Fresh Buffalo Mozzarella cheese, organic heirloom tomatoes, roasted peppers, evoo, balsamic reduction, oregano

### Antipasti Caldi

**Polpette di Manzo** 28  
Beef meatballs, tomato-sauce, ricotta spread

**Cozze di Gabriel's** 26  
Steamed Mussels, tomato-sauce, white wine, touch of red crushed peppers, chive-herbs

**Zuppa del Giorno** 20  
Chef's daily special soup

### Pasta

Handmade pasta

**Gnocchi Sorrentina** 33  
Gabriel's famous tomato basil sauce, fresh mozzarella cheese

**Mezzaluna** 33  
Half-moon shaped ravioli, spinach, ricotta filling, tomato-mascarpone sauce

**Ravioli Zucca** 34  
Roasted butternut squash stuffed ravioli, brown butter, sage

**Tagliatelle Bolognese** 38  
Veal, beef & pancetta bolognese, creamy tomato sauce, parmesan

**Linguine alle Vongole** 36  
Manila Clams, clam juice, white wine, peperoncino flakes

**Pappardelle Cacio e Pepe** 33  
Pecorino nero, parmeggiano, black pepper

**Risotto del Giorno** MP  
Our daily delicious risotto (allow 30 min to prepare)  
\* gluten free penne available upon request \*

### Secondi

**Brasato di Costolette di Manzo** 54  
Barolo braised Short Ribs, parmesan creamy polenta, foraged mushrooms

**Costolette di Agnello** 69  
Colorado Lamb Chops, spicy scalloped potatoes, grilled asparagus, truffle-honey

**Costoletta di Vitello alla Milanese** 68  
Pounded and Breaded Veal Chop, arugula, cherry tomatoes, parmesan

**Filetto di Manzo alla griglia** MP  
Grilled Filet Mignon steak, mashed potatoes, white asparagus, Bordelaise sauce

**Chicken Scarpariello** 54  
Chicken Stew, spicy Italian sausage, rosemary-garlic-lemon sauce

**Tonno Grigliato** 52  
Grilled Yellow-Fin Tuna, spinach, horseradish sauce

**Capesante con Prosciutto di Parma** 55  
Prosciutto wrapped Sea Scallops, asparagus, green peas, fava-beans, black summer truffles

**Branzino Grigliato** 54  
Grilled fillet of Mediterranean Branzino with sautéed spinach, roasted potatoes, pistachio vinaigrette

Grilled Asparagus 14    Garlic mashed potatoes 14    Soft creamy polenta 14  
Grilled Broccolini 14    Roasted potatoes 14    Mixed wild mushrooms 14

# GABRIEL'S

## bar & restaurant

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### DESSERT MENU

#### TIRAMISU 21

Classic Italian Tiramisu, mascarpone lady fingers, espresso, chocolate powder

#### PANNA COTTA 20

Vanilla bean reduction, sweetened-cream, cherry compote

#### RICOTTA CHEESECAKE 22

Soft and creamy cheesecake, strawberry, chocolate crumble

#### CHOCOLATE MOUSSE 22

Dark and milk chocolate-fused mousse, whipped cream, chocolate crumble

#### CHOCOLATE TRUFFLE CAKE 22

Dark Belgium chocolate soufflé served warm, topped with vanilla Gelato

#### GABRIEL'S RICE PUDDING 18

Classic Gabriel's Rice Pudding, vanilla bean, cinnamon and strawberry

**HANDCRAFTED GELATO:** Pistachio, Vanilla, Chocolate, Espresso, Strawberry, Cookies and Cream,  
Hazelnut

**HANDCRAFTED SORBET:** Lemon, Blood-Orange, Mango, Coconut

**2 Scoops 12**

**3 Scoops 18**

# THANK YOU FOR YOUR BUSINESS!

For any questions regarding a special request, or any other concerns,  
please do not hesitate to contact us.

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