

GABRIEL'S

Dinner Menu

Insalata

- Rucola con Parmigiano** 20
Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese
- Insalata Cesare** 22
Romaine Lettuce, classic dressing, garlic croutons, marinated anchovies, parmesan cheese
- Insalata di Barbabietole** 23
Rainbow baby beets, figs, candid hazelnuts, orange segments, ricotta spread

Antipasti Freddi

- Carpaccio di Manzo** 35
Filet Mignon Carpaccio, artichoke heart, arugula, aged parmesan, black-truffles
- Carpaccio di Polpo** 30
Octopus Carpaccio, frisée salad, crispy guanciale, roasted sweet potatoes
- Tartara di Tonno** 28
Diced Yellow-Fin, avocado mousse, stracciatella cheese, pomegranate, pistachio, lemon dressing
- Mozzarella di Bufala Caprese** 25
Fresh Buffalo Mozzarella cheese, organic heirloom tomatoes, roasted peppers, evoo, balsamic reduction, oregano

Antipasti Caldi

- Polpette di Manzo** 25
Beef meatballs, tomato-sauce, ricotta spread
- Cozze di Gabriel's** 25
Steamed Mussels, tomato-sauce, white wine, touch of red crushed peppers, chive-herbs
- Zuppa del Giorno** 18
Chef's daily special soup

Pasta

Handmade pasta

- Gnocchi Sorrentina** 29
Gabriel's famous tomato basil sauce, fresh mozzarella cheese
- Gnocchi al nero di Seppia** 38
Black Ink Squid gnocchi, lobster bisque sauce, Uni (sea urchin)
- Mezzaluna** 29
Half-moon shaped ravioli, spinach, ricotta filling, tomato-mascarpone sauce
- Ravioli Zucca** 32
Roasted butternut squash stuffed ravioli, brown butter, sage
- Tagliatelle Bolognese** 34
Veal, beef & pancetta bolognese, creamy tomato sauce, parmesan
- Linguine alle Vongole** 33
Manila Clams, clam juice, white wine, peperoncino flakes
- Pappardelle Cacio e Pepe** 31
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** 48
Barolo braised Short Ribs, parmesan creamy polenta, foraged mushrooms
- Costolette di Agnello** 66
Colorado Lamb Chops, spicy scalloped potatoes, grilled asparagus, truffle-honey
- Costoletta di Vitello alla Milanese** 65
Pounded and Breaded Veal Chop, arugula, cherry tomatoes, parmesan
- Costata di Manzo alla griglia** 65
Grilled rib eye steak, mashed potatoes, grilled asparagus, brandy peppercorn
- Doppio Pollo** 46
Chicken cooked two ways, slow-roasted breast, fontina cheese, leg-milanese, rainbow carrots, turnip purée
- Tonno Grigliato** 45
Grilled Yellow-Fin Tuna, spinach, horseradish sauce
- Capesante con Prosciutto di Parma** 50
Prosciutto wrapped Sea Scallops, asparagus, green peas, fava-beans, black summer truffles
- Branzino Grigliato** 48
Grilled fillet of Mediterranean Branzino with sautéed spinach, roasted potatoes, pistachio vinaigrette

Sides Grilled Asparagus 12 Garlic mashed potatoes 10 Soft creamy polenta 10
Grilled Broccoli 12 Roasted potatoes 10

* all of our staff is fully vaccinated *

Executive Chef: Alessandro Pendenelli