

GABRIEL'S

Lunch - Menu

Insalata & Antipasto

Rucola con Parmigiano	17
Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese	
Insalata Cesare	17
Romaine Lettuce, classic dressing, garlic croutons, marinated anchovies, parmesan cheese	
Insalata di Quinoa	17
Quinoa Salad, cherry tomatoes, avocado	
Tartara di Tonno	20
Diced Yellow-Fin, avocado mousse, stracciatella cheese, pomegranate, pistachio, lemon dressing	
Mozzarella di Bufala Caprese	20
Fresh Buffalo Mozzarella cheese, organic heirloom tomatoes, evoo, balsamic reduction, oregano	
Bruschettone di Avocado	24
Avocado mousse, Focaccia rosemary bread, blueberry marmalade, parmesan crouton	
Cozze di Gabriel's	19
Steamed Mussels, tomato-sauce, white wine, touch of red crushed peppers, chive-herbs	
Polpette di Manzo	20
Beef Meatballs, tomato-sauce, ricotta spread	
French Toast	27
Cinnamon-Brioche, brandy-mixed berries, whipped-cream	

Add protein: Salmon 18, Chicken 12, Shrimp 13

Ask about our Panino of the day: MP

Chef's Burger: Prime Beef, truffle mayo, fontina cheese, caramelized onions, lettuce, tomatoes, truffle parmesan fries **29**

Pasta

Handmade pasta

Gnocchi Sorrentina	24
Gabriel's famous tomato basil sauce, fresh mozzarella cheese	
Ravioli Zucca	26
Roasted butternut squash stuffed ravioli, brown butter, sage	
Tagliatelle Bolognese	28
Veal, beef & pancetta bolognese, creamy tomato sauce, parmesan	
Pappardelle Cacio e Pepe	26
Pecorino Romano, crushed black pepper	
Fettuccine Quattro Stagioni	25
Fettuccine, seasonal veggies, garlic, evoo	

* gluten free pasta available upon request *

Secondi

Brasato di Costolette di Manzo	39
Barolo braised Short Ribs, parmesan creamy polenta, forged mushrooms	
Costoletta di Vitello Parmigiano	47
Pounded and Breaded Veal Chop, tomato-sauce, melted mozzarella cheese	
Tonno Grigliato	36
Grilled Yellow-Fin Tuna, spinach, horseradish	
Branzino Grigliato	35
Grilled fillet of Mediterranean Branzino with sautéed spinach, roasted potatoes, pistachio vinaigrette	