

# GABRIEL'S

## Lunch - Menu

### Insalata & Antipasto

<b>Rucola con Parmigiano</b>	<b>19</b>
Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese	
<b>Insalata Cesare</b>	<b>21</b>
Romaine Lettuce, classic dressing, garlic croutons, marinated anchovies, parmesan cheese	
<b>Insalata di Quinoa</b>	<b>22</b>
Quinoa Salad, cherry tomatoes, avocado	
<b>Tartara di Tonno</b>	<b>27</b>
Diced Yellow-Fin, avocado mousse, stracciatella cheese, pomegranate, pistachio, lemon dressing	
<b>Mozzarella di Bufala Caprese</b>	<b>25</b>
Fresh Buffalo Mozzarella cheese, organic heirloom tomatoes, evoo, balsamic reduction, oregano	
<b>Pane di Rosmarino e Avocado</b>	<b>26</b>
Avocado mousse, Focaccia rosemary bread, blueberry marmalade, parmesan crouton, poached egg	
<b>Cozze di Gabriel's</b>	<b>23</b>
Steamed Mussels, tomato-sauce, white wine, touch of red crushed peppers, chive-herbs	
<b>Polpette di Manzo</b>	<b>25</b>
Beef Meatballs, tomato-sauce, ricotta spread	
<b>French Toast</b>	<b>27</b>
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 **32**

### Pasta

Handmade pasta

<b>Gnocchi Sorrentina</b>	<b>28</b>
Gabriel's famous tomato basil sauce, fresh mozzarella cheese	
<b>Ravioli Zucca</b>	<b>30</b>
Roasted butternut squash stuffed ravioli, brown butter, sage	
<b>Tagliatelle Bolognese</b>	<b>31</b>
Veal, beef & pancetta bolognese, creamy tomato sauce, parmesan	
<b>Pappardelle Cacio e Pepe</b>	<b>29</b>
Pecorino Romano, crushed black pepper	
<b>Fettuccine Quattro Stagioni</b>	<b>28</b>
Fettuccine, seasonal veggies, garlic, evoo	
* gluten free pasta available upon request *	
<b>Secondi</b>	
<b>Brasato di Costolette di Manzo</b>	<b>45</b>
Barolo braised Short Ribs, parmesan creamy polenta, foraged mushrooms	
<b>Costoletta di Vitello Parmigiano</b>	<b>58</b>
Pounded and Breaded Veal Chop, tomato-sauce, melted mozzarella cheese	
<b>Tonno Grigliato</b>	<b>45</b>
Grilled Yellow-Fin Tuna, spinach, horseradish	
<b>Branzino Grigliato</b>	<b>42</b>
Grilled fillet of Mediterranean Branzino with sautéed spinach, roasted potatoes, pistachio vinaigrette	

Executive Chef: Alessandro Pandinelli