

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
- Carpaccio di Polpo** 33
Octopus Carpaccio, frisée salad, crispy guanciale, roasted sweet potatoes
- 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
- Gnocchi al nero di Seppia** 41
Black Ink Squid gnocchi, lobster bisque sauce, Uni (sea urchin)
- 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** 89
Grilled Filet Mignon steak, mashed potatoes, white asparagus, Bordelaise sauce
- Doppio Pollo** 54
Chicken cooked two ways, slow-roasted breast, fontina cheese, leg-milanese, rainbow califlower, turnip purée
- Tonno Grigliato** 52
Grilled Yellow-Fin Tuna, spinach, horseradish sauce
- Capasante 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

Executive Chef: Alessandro Pandinelli