

GABRIELE'S
ITALIAN STEAKHOUSE

FIRST COURSE

prosciutto & melon 15

dry fig, reggiano cheese, truffle honey

ahi tuna tartar 17

tobiko, cilantro, cucumber, sesame, avocado, wonton crisps

seafood cocktail 29

maine lobster, lump crab & shrimp
with house cocktail sauce, dijonnaise

lobster empanadas 20

lobster, leeks, carrots, peas, cream cheese

sicilian meatballs 12

simmered in slow roasted tomato sauce

clams oreganata 15

littleneck clams broiled with garlic-oregano butter

SALADS

gabriele's house salad 12

iceberg & baby lettuces, tomato, cucumbers, black olives,
onions & gorgonzola, red wine vinaigrette
with chicken 16

ceasar salad 13

hearts of romaine lettuce, toasted garlic croutons, parmigiano reggiano
with shrimp 21 with chicken 17

tomato beet salad 12

heirloom tomatoes, roasted red & gold beets, pears,
walnuts, robbiolo cheese, balsamic vinaigrette

kale salad 12

kale, green apple, endive, candied almonds,
ricotta salata, sweet and sour dressing

SANDWICHES

served with french fries

crab cake 17

roast pepper aioli, heirloom tomatoes, shredded cabbage

"1946" burger 18

10 oz blend of prime, wagyu & dry aged beef with smoked bacon,
truffled pecorino cheese on a toasted bun

steak 25

sliced filet mignon, caramelized onion, gorgonzola melt

ahi tuna 21

sliced red onion, wasabi avocado mayo, shredded romain

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have medical conditions

PASTA

spaghettini pomodoro 17

with fresh tomato, basil, parmigiano reggiano & olive oil

penna vodka 22

prosciutto, plum tomato cream sauce

papadelle manzo 30

filet mignon, julienne vegetables, porcini, grated fontina

black & white linguini 30

shrimp, scallop, chilis, king oyster mushroom, lemon truffle broth

HOUSE SPECIALTIES

chicken capricciosa 23

parmigiano herb bread crumb, arugula,
tomato, onion vinaigrette

berkshire pork chop 31

balsamic and port reduction, cherry peppers, potato chips

veal chop parmigiana 42

tomato sauce, fresh mozzarella

PRIME STEAKS

all steaks are hand selected aged, prime beef,
seasoned with sea salt & crushed black peppercorns

filet mignon 10 oz 43

bone in filet 16 oz 55

new york strip 14 oz 44

bone in rib eye 28 oz 69

porterhouse 24 oz 52

sauces

house steak sauce • peppercorn sauce
truffle butter 5 • melted gorgonzola 5

SIDES

mac & cheese, truffled fonduta 14

french fries, sea salt 8

shoestring fried onions 8

mascarpone mashed potatoes 9

XXL baked stuffed potato, crème fraiche, crispy bacon 9

baked spinach rockerfeller 9

grilled asparagus, lemon butter 10

broccoli rabe, garlic & extra virgin olive oil 9

exotic mushrooms 10