

35 Church Street . Greenwich, CT

GABRIELE'S
ITALIAN STEAKHOUSE

appetizers

brûlée burrata

cured iberico meats, roasted heirloom tomatoes,
red cow parmigiano, pepper salad 24

ahi tuna tartare

tobiko, cilantro, cucumber, sesame, avocado, wonton chips 19

crudo

long island fluke, orange segments,
toasted pine nut orange lime glaze, micro cilantro fresno 23

sicilian meatballs

pignoli nuts & raisins, simmered in a slow roasted tomato sauce 16

clams oreganata

little neck clams, baked with herb bread crumbs 19

bourbon maple heritage bacon

wild mushroom, pearl onions, fried farro, bourbon red pepper jam 19

jumbo lump crabcakes

panko crusted, mango chutney, avocado 22

scallops

cream corn risotto, roasted cipollini, fried leeks 24

grilled pulpo

crushed charred potatoes & beans, toasted walnuts, peeled red onion,
chili, limoncello dressing 24

raw bar

jumbo shrimp cocktail 6 each

colossal shrimp cocktail 9 each

colossal lump crab meat 29

seafood cocktail

lobster, shrimp, lump crab meat 37

blue point east coast oysters 3 each

kumamoto west coast oysters m.p

oyster royale with osetra caviar

includes three each of blue point and kumamoto oysters 36

seafood tower

chilled lobster, lump crab, shrimp, oysters & clams with house cocktail sauce,
mustard aioli & chili spiked red wine mignonette
Small 69 Large 129

salads

gabriele's house salad

iceberg & baby lettuce with tomatoes, cucumbers, black olives,
onions, gorgonzola, red wine vinaigrette 14

caesar salad

hearts of romaine lettuce, toasted garlic croûton, parmigiana reggiano 14

beet salad

roasted red & yellow beets, strawberry, farro, toasted pistachio, fried goat cheese 14

steakhouse salad

baby iceberg, beefsteak tomato, apple wood bacon, blue cheese dressing 15

watermelon salad

grilled medallion of watermelon, charred feta cheese, baby arugula,
toasted walnut, sherry agrodolce 15

pastas

trenette aragosta

lobster tail, cream & truffle fonduta 43

penne ala vodka

prosciutto, plum tomato cream 26

spaghettoni

fresh tomato, basil, topped with fresh ricotta 21

pappardella bolognese

meat sauce with tomato cream 28

paccheri porcini

roasted shallot mascarpone, english peas, crispy prosciutto, red pepper flakes 32

gnocchi

blue crab bouillon, sweet corn, chanterelle mushroom,

sautéed spring onion parmigiana 36

cavatelli

extra virgin olive oil, roasted garlic, broccoli rabe, sausage, cannellini bean 29

steak and chops

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

filet mignon 10oz 49

bone-in filet mignon 16oz 59

tomahawk bone-in rib eye 28oz 72

porterhouse

for one (24oz) or for two (48oz) 58 per person

bone-in new york strip 18oz 49

t-bone 20oz 52

center cut veal chop 16oz 52

sauces

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

add- ons

lobster tail 6 oz 20 • **oscar style** 15

house specialties

hatfield reserve pork chop

garlic lemon sauce, cherry peppers, sausage, potatoes 39

pan roasted heritage chicken

lemon, roasted garlic, rosemary, broccoli rabe, fingerling potatoes 28

veal chop

lightly pounded, prosciutto, burrata, porcini sauce 52

rack of lamb

mustard crusted, pear confit, honey mustard 46

russian king crab

oreganata, butter, lemon m.p.

risotto

mushroom trifolati, shrimp, dungeness crab, scampi and sweet one hundreds 40

lobster arragiata

2lb - 4lb, cracked in the shell, seared with chili garlic oil, basil m.p.

pesce

domestic and imported fish special daily m.p.

reserved meats

American Wagyu Premier Farms Beef combines the buttery marbling of Japanese Wagyu and the robust beef flavor that American beef is known for. Purebred Wagyu from renowned Japanese bloodlines are bred with traditional, high-quality beef animals forging a herd that is in a class by itself. Buttery flavor, fine marbling - yield eight.

Certified Piedmontese Beef is unlike any other. An exceptional breed of genetically superior cattle produces a consistent, high quality product that is extraordinarily lean and incredibly tender. Steroid and animal by-product free, it is rich in protein and other nutrients, while having a very low fat and caloric content.

Japanese Kobe "A5" is the most highly marbled and most expensive beef produced in the world. This most prized Wagyu, is judged on four different criteria: marbeling intensity, color of the fat, color of the muscle tissue and shape of the muscle. A5's smooth and velvety texture will linger on your palate and provide a one of a kind experience.

wagyu

filet mignon 10oz

bok choy 89

new york strip 16oz

sautéed shiitake 89

piedmontese

new york strip 16oz

truffle mash 79

tomahawk rib-eye long bone for two

broccoli rabe, mixed mushrooms, roasted potato & cipollini,
brushed with truffle butter m.p.

japanese kobe beef "A-5"

new york strip

bok choy, fingerling potatoes 15 per oz / 10 oz min

sides

xxl baked stuffed potato 10

crème fraîche, crispy bacon

brussel sprouts 12

bacon, honey

broccoli rabe 15

garlic & extra virgin olive oil

french fries 9

parmigiana truffled fries 11

shoestring fried onions 10

mac & cheese

truffled fonduta 16 • add lobster (9 extra)

asparagus hollandaise 14

cauliflower bacon mashed 11

sautéed shiitake oysters mushrooms 13

charred broccoli

parmigiano, olive oil, red pepper flakes 11

baked spinach au gratin 12

mascarpone mashed potatoes 9