

HAPPY VALENTINE'S DAY

SPARKLING WINES & CHAMPAGNE

- 113 Champagne, Veuve Clicquot, Yellow Label 125
115 Champagne, Moët & Chandon, Rose, Imperial 170

WHITE WINES

- 175 Chardonnay, Planeta, Sicily IGT, 2013 120
165 Pinot Grigio, Jermann, Venezia Giulia IGT, Italy, 2015 95
343 Chablis, William Fevre, Montmains, Premier Cru, Burgundy, 2015.. 135
354 Sancerre, de Ladoucette, Comte Lafond, Loire, 2015 125
363 Sauvignon Blanc, Cakebread Cellars, Napa, 2015 85
302 Chardonnay, Mer Soleil, Silver, Unoaked, Monterey, 2014 75
341 Chardonnay, Radio-Coteau, Savoy, Anderson Valley, 2012..... 120
326 Kistler, McCrea Vineyard, Sonoma Mountain, Sonoma, 2015..... 170

RED WINES

- 613 Barolo, Marchesi di Barolo, Tradizione, 2011 135
691 Brunello di Montalcino, Val di Suga, Vigna Spuntali, 2010 190
663 Super Tuscan, Guidalberto, Tenuta San Guido, Toscana IGT, 2014 135
688 Amarone, Masi, Classico, Riserva, Costasera, 2011 150
225 Pinot Noir, Flowers, Sonoma Coast, CA, 2015 135
206 Raptor Ridge, Shea Vineyards, Yamhill-Carlton, OR, 2014 115
466 Cabernet, Adaptation, Napa, 2014 145
405 Cabernet, Hall, Napa, 2014 95
404 Cabernet, Jordan, Sonoma, 2013 115
468 Cabernet, Shafer, One Point Five, Napa, 2014 225
441 Meritage, Robert Mondavi, BDX, Napa, 2013 160
476 Red Blend, Leviathan, California, 2013 135

First Course

choice of...

- Shrimp & Crab Cocktail** served in a bloody mary cocktail sauce
Tuna Crudo asian pear lemon glaze, candied lemon, chopped chillies
Gabriele's House Salad gorgonzola, red wine vinaigrette
Caesar Salad toasted garlic croutons, parmigiano reggiano
Seared Scallops over cream corn risotto, roasted pearl onions
3oz Lobster Tail & Clams Oreganata garlic-oregano butter
Applewood Bacon & Artichoke
bourbon maple bacon, salted fried long stem artichoke
Linguine fresh tomato & lobster tail

ENTREES

choice of...

- Filet Mignon or NY Strip Steak** house steak sauce
Chicken Martini asparagus, roasted shallot, english peas
King Salmon roasted artichoke, lemon caper butter
Rack of Lamb mint pesto
Veal Chop Burata prosciutto, burata, porcini sauce
Chilean Sea Bass crushed fingerling potato, red pepper coulis
Rigatoni short rib, wild mushroom, herb whipped ricotta
Trenette Aragosta chitarra pasta, lobster tail, truffle fonduta
shaved black truffle (30.00 extra)



Sauces

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

add-ons

lobster tail 6 oz \$21 • oscar style \$15

DESSERT

Lovers Delight For 2

chocolate covered strawberries, mixed berry macarons,
banana cream profiteroles, flourless chocolate cake

GABRIELE'S VALENTINE'S DAY SPECIAL
(100.00 per person)



GABRIELE'S
ITALIAN STEAKHOUSE