

**GABRIELE'S**  
ITALIAN STEAKHOUSE

35 Church Street . Greenwich, CT

## appetizers

### **lobster burrata**

sliced poached lobster, burrata, eggplant, basil, aged balsamic 24

### **scallops gratin**

seared scallops, mushrooms, leek, gruyere crema, herb crumbs 23

### **ahi tuna tartare**

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

### **sicilian meatballs**

simmered in slow roasted tomato sauce 15

### **clams oreganata**

littleneck clams broiled with garlic-oregano butter 19

### **carpaccio**

thin sliced filet mignon, arugula, reggiano, onion,  
marmalade, toasted flakes 21

### **grilled octopus**

tomato, poached marble potato,  
heirloom beans, micro greens, limoncello vinaigrette 19

### **bourbon maple heritage bacon**

wild mushroom, pearl onion, fried farro, bourbon red pepper jam 18

### **jumbo lump crabcakes**

panko crusted, mango chutney, avocado 22

### **lobster empanadas**

lobster, leeks, carrots, peas, cream cheese 22

## raw bar

jumbo shrimp cocktail 5 each

colossal shrimp cocktail 9 each

east coast oyster 3 each / west coast oyster m.p.

colossal lump crab meat 24

### **seafood tower**

chilled lobster, lump crab, shrimp, oysters & clams  
with house cocktail sauce, mustard aioli &  
chili spiked red wine mignonette  
small 65 large 120

## salads

### **gabriele's house salad**

iceberg & baby lettuces with tomatoes, cucumbers,  
black olives, onions, gorgonzola, red wine vinaigrette 13

### **caesar salad**

hearts of romaine lettuce, toasted garlic crouton  
parmigiano reggiano 13

### **tomato-beet salad**

heirloom tomatoes, roasted red & gold beets, pears,  
walnuts, robiolo cheese, balsamic vinaigrette 14

### **steakhouse salad**

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

### **kale salad**

kale, green apple, endive, candied almonds,  
ricotta salata, sweet and sour dressing 14

## pasta

### **trenette aragosta**

lobster tail, chitarra pasta, fresh cream truffle fonduta 43

### **penne a la vodka**

prosciutto, plum tomato cream sauce 26

### **tortelloni astice**

lobster, spring onion, 3 cheese cream,  
black pepper, butter, garlic crumbs 36

### **ricotta gnocchi**

toasted dumplings, mushrooms, brodetto, ramps,  
wild mushrooms, shaved parmigiano 31

### **pappardelle manzo**

filet mignon, julienne vegetables, porcini, grated fontina 38

### **linguini mare**

calamari, scallops, shrimp, vongola, mussels,  
cannellini beans, chili broth 38

### **spaghettoni**

fresh tomato, basil, topped with fresh ricotta 21

*Executive Chef Joe Giordano*

## house specialties

### **lobster arrabbiata**

2lb - 5lb cracked whole lobster, roasted garlic, chilis, cherry tomato m.p.

### **berkshire pork chop**

balsamic and port reduction, cherry peppers, potato chips 39

### **veal chop capricciosa**

parmigiano, garlic, panko crust, arugula,  
heirloom tomatoes, provolone, red onion, bacon aioli 49

### **pan roasted heritage chicken**

lemon, garlic, rosemary,  
sausage potato smash, fried artichoke 28

### **rack of lamb**

eggplant caponata, mashed potato, mint pesto, greek yogurt 49

### **filet mignon medallion**

filet mignon, cajun lobster tail, lobster fume, grilled asparagus 59

### **risotto**

poached lobster tail, saffron lobster butter,  
scallion, asparagus, chorizo 40

### **pesce**

domestic and imported fish specials daily m.p.

## steaks & chops

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

**filet mignon** 10 oz 49

**bone-in filet mignon** 16 oz 59

**bone-in rib eye** 28 oz 72

### **porterhouse**

for one (24 oz) or for two (48 oz) 56 per person

**bone-in new york strip** 18 oz 49

**t-bone** 20 oz 51

**center cut veal chop** 16 oz 49

**japanese kobe beef** m.p.

### Sauces

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

### add-ons

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

## sides

**XXL baked stuffed potato** crème fraîche, crispy bacon 10

**brussel sprouts** with bacon, honey 12

**broccoli rabe** garlic & extra virgin olive oil 15

**french fries** 9 *truffled fries* 11

**shoestring fried onions** 10

**mac & cheese** truffled fonduta 16

**grilled asparagus** lemon butter 14

**cauliflower bacon** mashed 10

**sautéed exotic mushrooms** 12

**charred broccoli** parmigiano, olive oil, red pepper flakes 11

**baked spinach rockefeller** 11

**mascarpone mashed potatoes** 9

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