

APPETIZERS

- BRÛLÉE BURRATA cured iberico meats, roasted heirloom tomatoes, red cow parmigiano, pepper salad \$24
AHITUNA TARTARE tobiko, cilantro, cucumber, sesame, avocado, wonton chips \$19
CRUDO long island fluke, orange segments, toasted pine nuts 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 mushrooms, 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 lobster, lump crab, shrimp, oysters & clams, house cocktail sauce, mustard aioli & chili spiked red wine mignonette \$69 small - \$129 large

SALADS

- GABRIELE'S HOUSE SALAD iceberg & baby lettuce, tomatoes, cucumbers, 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, applewood bacon, blue cheese dressing \$15
WATERMELON SALAD grilled medallion of watermelon, charred feta cheese, baby arugula, toasted walnut, sherry agrodolce \$15

PASTA

- TRENETTE ARAGOSTA lobster tail, cream & truffle fonduta \$22 / \$43
PENNE ALA VODKA prosciutto, plum tomato cream \$14 / \$26
SPAGHETTINI fresh tomato, basil, topped with fresh ricotta \$12 / \$21
PAPPARDELLA BOLOGNESE meat sauce with tomato cream \$15 / \$28
PACCHERI PORCINI roasted shallot mascarpone, english peas, crispy prosciutto, red pepper flakes \$18 / \$32
GNOCCHI blue crab bouillon, sweet corn, chanterelle mushroom, sautéed spring onion parmigiana \$20 / \$36
CAVATELLI extra virgin olive oil, roasted garlic, broccoli rabe, sausage, cannelloni bean \$16 / \$29

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 & sweet one hundreds \$40
LOBSTER ARRAGIATA 2lb - 4lb, cracked in the shell, seared with chili garlic oil, basil m.p.
PESCE domestic & imported fish special daily m.p.

THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS
PLEASE INFORM YOUR SERVER, MANAGER OR CHEF OF ANY FOOD ALLERGIES

20% GRATUITY WILL BE APPLIED TO TABLES OF 6 OR MORE

STEAKS & CHOPS - All steaks are hand selected, aged, prime beef, seasoned with sea salt & crushed black pepper

FILET MIGNON 10 oz. \$49

BONE - IN FILET MIGNON 16 oz. \$59

TOMAHAWK BONE - IN RIBEYE 28 oz. \$72

PORTERHOUSE for one 24 oz. or for two 48 oz. \$58 per person

BONE - IN NEW YORK STRIP 18 oz. \$49

T - BONE 20 oz. \$52

CENTER CUT VEAL CHOP 16 oz. \$52

WAGYU - 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 foreign a herd that is in a class by itself. Buttery flavor, fine marbling.

FILET MIGNON 10 oz. bok choy \$89

NEW YORK STRIP 16 oz. sautéed shiitake \$89

PIEDMONTSE - Certified Piedmontese Beef is unlike any other. An exceptional breed of genetically superior cattle produced 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.

NEW YORK STRIP 16 oz. truffle mash \$79

TOMAHAWK RIBEYE LONG BONE FOR TWO - broccoli rabe, mixed mushrooms, roasted potato & cipollini, brushed with truffle butter m.p.

JAPANESE KOBE BEEF "A5" - 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: marbling 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.

NEW YORK STRIP bok choy, fingerling potatoes \$15 per oz. / 10 oz. minimum

SAUCES & ADD-ONS

HOUSE STEAK SAUCE

PEPPERCORN SAUCE

TRUFFLE BUTTER \$5

MELTED GORGONZOLA \$5

LOBSTER TAIL 6 oz. \$20

OSCAR STYLE \$15

SIDES

XXL BAKED STUFFED POTATO creme fraiche, crispy bacon \$10

BRUSSEL SPROUTS bacon, honey \$12

BROCCOLI RABE garlic & extra virgin olive oil \$15

FRENCH FRIES \$9

PARMIGIANA TRUFFLED FRIES \$11

SHOESTRING FRIED ONIONS \$10

MAC & CHEESE truffled fonduta \$16 / add lobster \$9

ASAPARGUS HOLLANDAISE \$14

CAULIFLOWER BACON MASH \$11

SAUTÉED SHIITAKE OYSTER MUSHROOMS \$13

CHARRED BROCCOLI parmigiano, olive oil, red pepper flakes \$11

BAKED SPINACH AU GRATIN \$12

MASCARPONE MASHED POTATOES \$9

EXECUTIVE CHEF Joe Giordano