

## APPETIZERS

- BURRATA \$17  
cured iberico meats, roasted heirloom tomatoes, red cow parmigiano, pepper salad
- TUNA POKE \$17  
ahi tuna, scallion, macadamia nuts, baby cucumber, sesame seed, soy mirin glaze
- MEATBALLS \$12  
slow roasted tomato sauce, sheeps milk ricotta
- CLAMS OREGANATA \$15  
little neck clams, herb breadcrumbs
- SEAFOOD COCKTAIL \$29  
maine lobster, lump crab, shrimp, house cocktail sauce, dijonaise
- SCALLOPS \$19  
french onion velouté, seared foie gras, crumbled garlic crouton
- ARTICHOKE \$18  
long stemmed, haricot verts, fingerling potato, red onion, mache, truffle vinaigrette

## SALADS

*add grilled chicken \$17 - grilled shrimp \$21*

- HOUSE SALAD \$14  
mixed greens, tomatoes, cucumbers, olives, onions, watermelon radish, gorgonzola, red wine vinaigrette
- ROASTED BEET & CARROT \$15  
frisée, toasted pecans, pear yogurt dressing
- SHAVED FENNEL \$15  
endive, radicchio, dried cherries, pine nuts, ricotta salata, champagne vinaigrette
- STEAKHOUSE SALAD \$15  
baby iceberg, beefsteak tomato, applewood bacon, blue cheese dressing
- CAESAR SALAD \$15  
red & white baby romaine, garlic croutons, parmesan

## PASTA

- PENNE \$28  
pesto, jumbo shrimp
- RISOTTO \$24  
butternut squash, corn, leek, lobster
- RAVIOLI \$19  
spinach & cheese ravioli, fresh tomato, basil
- CAVATELLI \$22  
oven roasted veal, tomato, sweet onion, english peas, wild mushroom
- CHITARRA SPAGHETTI \$38  
cacio e pepe, parmesan, black pepper, lobster, sliced truffle
- PAPPARDELLE BOLOGNESE \$22  
meat sauce with tomato cream

## ENTRÉES

- CRABCAKE SANDWICH \$17  
sriracha mayo, cabbage, pickled cucumber, chopped scallion, french fries
- STEAKHOUSE BURGER \$18  
applewood bacon, cheddar cheese, beefsteak tomatoes, pickles, red onion, romaine, french fries
- STEAK SANDWICH \$25  
sliced filet mignon, mushroom sauce, fontina cheese, french fries
- AHI TUNA \$21  
apple & celery mayo, lettuce, sliced avocado infused with lemon, french fries
- HATFIELD RESERVE PORK CHOP \$28  
chorizo jam, sour cream mash, candied baby carrot
- CHICKEN MARTINI \$23  
parmigiano breaded chicken breast, asparagus, lemon butter
- VEAL CHOP \$42  
lightly pounded, prosciutto, burrata, porcini sauce

## STEAKS

- FILET MIGNON 10 oz. \$49
- BONE - IN FILET MIGNON 16 oz. \$59
- PORTERHOUSE 24 oz. \$52
- BONE - IN NEW YORK STRIP 18 oz. \$49
- BONE - IN RIB EYE 28 oz. \$69

## SAUCES

- HOUSE STEAK SAUCE - PEPPERCORN SAUCE
- TRUFFLE BUTTER \$5 - MELTED GORGONZOLA \$5

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

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GABRIELE'S OF GREENWICH

EXECUTIVE CHEF *Joe Giordano*