

## APPETIZERS & SALADS

- BURRATA cured iberico meats, roasted heirloom tomatoes, red cow parmigiano, pepper salad \$24  
AHI TUNA TARTARE tobiko, cilantro, cucumber, sesame, avocado, wonton chips \$19  
MEATBALLS slow roasted tomato sauce, sheeps milk ricotta \$15  
CLAMS OREGANATA little neck clams, herb breadcrumbs \$18  
BEEF TARTAR hand chopped filet mignon, capers, mustard, onion, egg yolk, tabasco, lemon, potato chips \$22  
JUMBO LUMP CRABCAKES corn & pepper relish, roasted pepper aioli \$24  
BACON maple soy glazed bacon, spring onion, broccoli & carrot fried farro, quince jam \$18  
HOUSE SALAD greens, tomatoes, cucumbers, olives, onions, watermelon radish, gorgonzola, red wine vinaigrette \$14  
TOMATO BEET SALAD heirloom tomatoes, roasted red & gold beets, balsamic vinaigrette, robiola cheese \$14  
STEAKHOUSE SALAD baby iceberg, beefsteak tomato, applewood bacon, blue cheese dressing \$15  
CAESAR SALAD romaine, garlic croutons, parmesan \$15

## RAW BAR

- SEAFOOD TOWER \$69 small - \$129 large  
lobster, lump crab, shrimp, blue point east coast oysters, kumamoto west coast oysters, clams  
*house cocktail sauce, mustard aioli & chili spiked red wine mignonette*

## PASTA

- PENNE ALLA VODKA prosciutto, plum tomato cream \$24  
RAVIOLI spinach & cheese ravioli, fresh tomato, basil \$24  
CAVATELLI extra virgin olive oil, roasted garlic, broccoli rabe, sausage \$26  
CHITARRA SPAGHETTI cacio e pepe, parmesan, black pepper, lobster tail, sliced truffle \$43  
PAPPARDELLE BOLOGNESE meat sauce, tomato cream \$28  
LINGUINI light tomato broth, clams, shrimp, lobster tail, touch of cherry pepper \$43

## ENTRÉES

- HATFIELD RESERVE PORK CHOP seared shrimp, sliced cherry peppers, potatoes, garlic lemon sauce \$39  
CHICKEN MARTINI parmigiano breaded chicken breast, asparagus, lemon butter \$27  
VEAL CHOP lightly pounded, prosciutto, burrata, porcini sauce \$52  
CHICKEN DIAVOLO breast of chicken, sautéed garlic, lemon, cherry pepper, andouille sausage, potato \$28  
RACK OF LAMB honey mustard crust, julienne fingerling potato, bell peppers, broccoli rabe, rosemary olive oil \$46  
CHILEAN SEA BASS garlic breadcrumb crust, lemon butter, wilted spinach \$47  
CHEF'S SELECTION OF FISH domestic & imported daily m.p.  
ALL AMERICAN BURGER applewood bacon, american cheese, beefsteak tomatoes, pickles, romaine, french fries \$28

## STEAKS & CHOPS

- FILET MIGNON 10 oz. \$49  
BONE - IN FILET MIGNON 16 oz. \$59  
TOMAHAWK BONE - IN RIBEYE 28 oz. \$79  
PORTERHOUSE for two 48 oz. \$118  
BONELESS NEW YORK STRIP 16 oz. \$49  
CÔTO de BOEUF mushrooms, asparagus, fingerling potatoes / for two 48 oz. \$180  
CENTER CUT VEAL CHOP 16 oz. \$55  
JAPANESE KOBE BEEF "A5" NEW YORK STRIP bok choy, fingerling potatoes m.p. / 10 oz. minimum

## SAUCES & ADD-ONS

- HOUSE STEAK SAUCE - PEPPERCORN SAUCE  
TRUFFLE BUTTER \$5 - MELTED GORGONZOLA \$5 - LOBSTER TAIL 5 oz. \$20 - OSCAR STYLE \$15

## SIDES

- XXL BAKED POTATO \$10  
BRUSSEL SPROUTS bacon, honey \$12  
BROCCOLI RABE garlic & extra virgin olive oil \$15  
FRENCH FRIES \$9  
PARMIGIANA TRUFFLE FRIES \$11  
ENGLISH CHEDDAR MAC & CHEESE \$16  
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*