

ANTIPASTI

Formaggio Stagionato 8

Hard Italian cheese of the day (one ounce)

Salsiccia di Cinghiale allá Griglia 20

Grilled wild boar sausage, peperonata, singed rosemary sprig

Fritelle di Zucca Viola 19

Butternut squash and pecorino cakes, pear and ginger agrodolce

 Torchon di Foie Gras 32

Duck foie gras terrine, Timut pepper, quince and rose marmellata, truffle honey, crostini

Carpaccio alla Cipriani 32

Thinly sliced raw beef tenderloin, Cipriani sauce, arugula, cherry tomatoes, shaved Parmigiano Reggiano, grissini

 Burrata con le Mele stilo Danese 19

Burrata cheese, apple & golden raisin compote, crème anglaise, rugbrød rye breadcrumbs, cinnamon roll spices

Fegato di Pollo alla Finanziara 18

“Banker style” pan seared chicken livers, white wine, parsley, fettunta

 Cocktail di Gamberi 21

Extra colossal shrimp, cocktail sauce, cognac sauce

 Cavoletti di Bruxelles alla Parmigiana 18

Roasted Brussels sprouts, butter, Parmigiano

Fritto Misto di Mare 21

Fried calamari rings and tentacles, shrimp, zucchini, lemon, cocktail sauce

Polpo degli Zavorristi 22

Octopus paté, with capers, garlic, white wine, olive oil, lemon, crostini

ZUPPA E INSALATE

Pasta e Fagioli 12

Northern beans, celery, garlic, olive oil, ditalini

 Gamba Insalata Verde 12

Romaine, radicchio, fennel, house dressing

 Insalata di Barbabietole “Foresta Nera” 15

Salt roasted red and golden beets, candied walnuts, Grand Noir blue cheese, olive oil, balsamico

Insalata di Cesare 12

Romaine, Parmigiano, Croutons, Caesar Dressing

Executive Chefs

Raz Bancos | Joseph Flores | Andrew Anglis

 Can be made Gluten Free upon request

Please inform your server of any allergies or dietary restrictions you have. We will gladly accommodate your individual needs.

Allergy statement:
Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

PRIMI

Paccheri Allo Scarpariello 29

“Shoemaker’s pasta”, plum tomato sauce, garlic, chili pepper, mixed Parmigiano and Pecorino

Linguine Mezzanotte 27

Thin long pasta, julienne of vegetables, olive oil, garlic, chili flakes, parsley

Gnocchi Cacio e Pepe 32

Potato gnocchi, Pecorino Romano, black pepper

Soba alla Valtellinese 29

Soba buckwheat noodles, Brussels sprouts, Béchamel, Asiago

Agnolotti Ripieni 35

Ravioli filled with Chianti braised beef short rib, brandy cream

Bucatini modo Amatrice 31

Thick spaghetti, guanciale, onion, plum tomato sauce, pecorino

Spaghetti allá Carbonara 32

Spaghetti, guanciale, egg yolks, black pepper, Pecorino Romano

Risotto Milanese di Giuseppe Verdi 34

Arborio rice, saffron beef broth, parmigiano, bone marrow

Calamarata Calabrese 33

Short pasta rings, rock shrimp, calamari, peperoncino, sugo

SECONDI

We serve freshly prepared side dishes of the day with our entrées.

 Petto di Anatra al Tartufo 40

Pan roasted duck breast, truffle Velouté

Quaglie Grigliate alle Erbe e Vino Cotto 40

Grilled sage rubbed quails, vino cotto

Brasato di Maiale Modo Altomonte 38

Braised spicy pork shoulder, Calabrian peperoncino, plum tomato sauce, bay leaves, sal-secco olives

 Costate d’Agnello MP

Grilled Colorado lamb chops, blackcurrant wine merchant sauce

 Affettato di Vitello 47

Grilled veal tenderloin, salsa verde

Costata di Maiale Alla Griglia 42

Grilled dry aged Compart Duroc pork chop, apple cider glaze

 Fileto di Manzo 65

Grilled 8oz filet mignon, Sauce Périgourdine

Polpette di Zucchine e Formaggi 35

Zucchini cakes with herbs, Parmigiano and Pecorino cheese, Pesto Rosso

Costate di Alce 52

Grilled elk chops, Madagascar sauce

 Polleto Schiacciato alla Portoghese GF 38

Grilled half Amish country chicken under a brick, Portuguese chili garlic sauce

The Gamba family has been serving Italian cuisine to the NWI community since 1988. Benito and Hilda Gamba, former owners of Cafe Venezia and Venezia Bar & Grill, have combined their years of experience to bring you modernized Italian food.

We also offer catering services which provides food to impress for your function. Our banquet hall has a fully stocked bar, as well as TVs for your presentation needs. Host your function here and rest assured, you will have a great staff taking care of you.

Gamba
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