

## ANTIPASTI

### COLD APPETIZERS

#### Cocktail di Gamberi 21

Extra colossal shrimp, cocktail sauce, cognac sauce

#### Polipo modo Gamba 20

Grilled octopus, cherry tomato, avocado, cilantro, serrano pepper

#### Carpaccio di Manzo 24

Thinly sliced raw beef tenderloin, arugula, grape tomatoes, Cipriani sauce, Parmigiano, grissini

#### Torchon di Foie Gras 30

Duck foie gras terrine, Timut pepper, quince and rose marmellata, truffle honey, crostini (replace crostini with crackers for GF option)

#### Burrata modo Puglia 17

Rich and creamy version of mozzarella cheese, cherry tomatoes, olives

### HOT APPETIZERS

#### Porchetta di Maiale 18

Crispy pork belly, jalapeño cabbage slaw, chili crisp

#### Friggiteli Abbrustoliti 16

Charred shishito peppers, roasted corn, Parmigiano, lime, olive oil

#### Cavoletti di Bruxelles 16

Pan-roasted Brussels sprouts, carrots, dried cranberries, maple syrup, rosemary, balsamico

#### Fritto Misto di Molluschi e Crostacei 20

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

#### Polpette di Riso con Manzo 16

Rice balls, short ribs, cheese, sugo

## ZUPPA E INSALATE

#### Pasta e Fagioli 10

Northern beans, garlic & olive oil soup, ditalini pasta

#### Gamba Insalata Verde 12

Romaine, radicchio, fennel, house dressing

#### Insalata Estiva 12

Watermelon, feta, balsamic reduction, mint, fennel fronds, paprika oil

#### Insalata Cesare di Primavera 12

Grilled Romaine lettuce, confit grape tomatoes, pickled red onions, shaved Parmigiano, brioche crouton

## PRIMI

#### Spaghetti alla Chitarra con le Vongole 31

Thin spaghetti, clams, mint, white wine

#### Agnolotti Ripieni 34

Half moon ravioli filled with braised beef short rib, brandy cream

#### Linguine Mezzanotte 28

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

#### Calamarata Calabrese 33

Short pasta rings, calamari, rock shrimp, sugo

#### Paccheri Allo Scarpariello 29

Large tubes of pasta, plum tomato sauce, garlic, chili pepper, mixed Parmigiano and Pecorino

#### Bucatini Cacio e Pepe 27

Thick spaghetti, crushed black peppercorn, Pecorino

#### Tagliatelle al Ragù di Manzo 29

Wide noodles, Bolognese sauce, Parmigiano

#### Risotto alla Milanese 30

Arborio rice, saffron, beef broth, Parmigiano

## SECONDI

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

#### Coniglio modo Bergamo 37

Braised rabbit in white wine, herbs, pancetta, with polenta Bergamasca

#### Costate d'Agnello MP

Grilled Colorado lamb chops, blackcurrant wine merchant sauce

#### Costata di Maiale 42

Grilled dry-aged Compart Duroc pork chop, apple cider glaze

#### Affettato di Vitello 47

Grilled veal tenderloin, salsa verde

#### Filetto di Manzo 65

Grilled 8oz beef filet mignon, sauce Périgourdine

#### Scallope di Pollo di Sicilia 34

Chicken scaloppine sauteed with mushrooms, vino Florio di Sicilia reduction

#### Parmigiana di Melanzane 30

Eggplant parmesan, mozzarella, plum tomato sauce

#### Pesce del Giorno MP

Fresh fish of the day, changes daily

Gamba Guest  Qu1ckPa\$\$

Executive Chefs

Raz Bancos | Joseph Flores | Andrew Anglis

 Vegetarian  Gluten Free

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.

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*  
ristorante

