

ANTIPASTI


Pinzimonio con Tre Salse	16
Tuscan seasonal crudités, grilled pinsa flatbread strips, traditional olive oil and balsamic vinegar, cumin fig & apricot yogurt sauce, artichoke tonnato dip	
Aringa Danese Smørrebrød	16
Danish rugbrød rye bread open sandwich with lemon whipped ricotta, dill marinated herring, spiced beets, pickled red onions, salsa verde, chives	
Terrina di Foie Gras 	24
Duck foie gras & Timut pepper terrine, quince and rose marmellata, truffle honey	
Salsiccia di Cinghiale in Padella	18
Wild boar sausage, sweet corn, shishito peppers, Pecorino	
Burrata con le Fragole 	17
Burrata cheese, macerated strawberries, Persian cucumbers, balsamico, basil, pistachios	
Caviale, Robiola, Salmone Affumicato 	MP
Your choice of seasonal caviar or salmon roe crowning two Alaskan smoked salmon rolls with Robiola cheese, crème fraiche, oven roasted capers	
Polipo Grigliato alla Calabrese 	18
Grilled octopus, cherry tomato, celery, cucumber, scallion, serrano pepper, olive oil, Calabrian oregano	
Carpaccio alla Cipriani	26
Thinly sliced raw beef tenderloin, Cipriani sauce, arugula, cherry tomatoes, shaved Parmigiano Reggiano, grissini	
Cocktail di Gamberi 	18
Extra colossal shrimp, cocktail sauce, cognac sauce	
Calamari Fritti	17
Fried calamari rings and tentacles, lemon, black garlic aioli	

ZUPPA E INSALATE

Pasta e Fagioli	8
Northern beans, celery, garlic, olive oil, ditalini	
Gamba Insalata Verde 	12
Romaine, radicchio, fennel, house dressing	
Insalata di Barbabietole "Foresta Nera" 	14
Salt roasted red and golden beets, candied walnuts, Grand Noir blue cheese, olive oil, balsamico	

Executive Chef, Raz Bancos
Sous Chefs, Joseph Flores & Andrew Anglis

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

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

Spaghetti alla Carrettiera Modo Romano	32
Spaghetti, tuna belly in oil, oyster mushrooms, garlic, red chili flakes	
Ziti Leggeri	23
Short tube pasta, lemon zest, peas, fava beans, fennel, radicchio	
Agnolotti Ripieni	28
Half moon ravioli filled with Chianti braised beef short rib, brandy cream	
Calamarata Calabrese	25
Short pasta rings, calamari, rock shrimp, garlic, cherry tomatoes, parsley	
Fedelini alle Vongole	26
Thin flat spaghetti, Manila clams, sage, parsley, garlic, olive oil	
Gnocchi modo Napoli	25
Potato gnocchi, San Marzano tomatoes, ricotta, basil	
Tagliatelle con Ragù alla Bolognese	27
Egg pasta ribbons, rich veal sauce, Parmigiano	
Risotto Milanese	28
Carnaroli rice, saffron brodo, Parmigiano	
Risotto Veneziano alle Vongole e Asparagi	29
Carnaroli rice, Manila clams, bay scallops, asparagus, white wine, saffron	
Bucatini Cacio e Pepe	25
Long tubes of pasta, Pecorino, butter, black pepper	

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

Affettato di Vitello 	47
Grilled veal tenderloin, Morel mushroom cream	
Costate d'Agnello 	MP
Grilled Colorado lamb chops, Barolo blackcurrant sauce	
Polpetta di Granchio Blu	45
Broiled jumbo lump blue crab cake, pommes frites, tomato, cognac sauce	
Costata di Maiale alla Griglia	34
Grilled dry aged pork chop, apple cider glaze	
Fileto di Manzo 	MP
Grilled 8oz filet mignon, Sauce Périgourdine	
Parmigiana di Melanzane	32
Eggplant, pomodoro sauce, parmesan, mozzarella	
Polleto Schiacciato al Mattone 	32
Grilled half Amish country chicken under a brick, salsa verde	
Coniglio alla Ligure	38
White wine braised rabbit, Taggiasca olives, zucchini, capers, pine nuts, raisins, herbs	
Quaglie Farcite stile Alto Adige	40
Roasted quails stuffed with Savoy cabbage, speck, amaretti crumbs, Grana Padano	

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

