

GAMBA RISTORANTE

Happy Hour Food Menu
Monday, Wednesday and
Thursday | 4pm to 7pm

INSALATE

- Shaved Brussel Sprout Salad, Apple Cider Vinaigrette, Pears, Dried Cranberries, Toasted Pinenuts, Pecorino Cheese* \$ 10
- Charcuterie board, Seasonal Meats and Cheeses* \$16

CRUDO

- Fresh Shucked Oysters* \$2 per
- Tuna Poke, Ginger Soy Marinade, Cucumber, Mango Puree, Corn Tortilla, Sriracha Aili, Sesame* \$18

FRITTO

- Fritto Misto, Calamari, Rock Shrimp, Squash, Peppers, Lemon, Cocktail Sauce* \$12
- Cacio Pepe Arancini, Parmesan, Pecorino, Fresh Ground Pepper* \$10

PANINO

- Dry Aged Ribeye Sandwich, Smoked Mozzarella, Peppers, Onions, Horseradish Cream, Pommes Frites* \$16
- Gamba Cheeseburger, Bacon, Brie, Confit Garlic Aioli, Pommes Frites* \$15

PINZAS

- Margehrita, Fiesh Mozzarella, Tomato, Basil, Evoo* \$10
- Diavolo, Plum Tomato Sauce, Mozzarella, Spicy Salami, ChiliOil* \$14
- Autunno, Pear, Prostutio, Fig Jam, Ricotta, Arugula, Balsamic Reduction* \$15



SIPPIN' SEASON

Champagne | \$9

Prosecco, Rose Presecco

Wine | \$9 & ½ off Bottles \$60 or Less

Sauvignon Blanc, Colosi Italian Blend

Beer

Select Domestic \$2.50, Import \$3.50

Lavender Lemon Drop | \$10

Ketel Citron, Lemon Juice, Lavender Simple

Caramel Apple Spritz | \$10

Stoli® Salted Karmel Vodka, Journeyman OCG Apple Liqueur, Prosecco

Blackberry Spicy Margarita | \$10

Herradura Silver, Lime Juice, Blackberry Finest Call, Serranos

Old Fashioned | \$10

Four Roses Bourbon, Bitters, Simple Syrup

Moscato Punch | \$10

Moscato, Oranges, Cranberries, Rosemary

Cinnamon Tequila Sour | \$10

Tequila, Cinnamon, Simple Syrup, Lemon, Egg

Apple Cider Aperol Spritz | \$10

Aperol, Apple Cider, Presecco, Soda, Garnish Cinnamon Stick & Thyme

Pear Collin | \$10

Gin, Pear Pure, Cinnamon, Simple Syrup, Lemon Juice Soda

Espresso Martini Flight | \$31

3 Espresso Martini, Tito's, Fresh Espresso, Simple