

ANTIPASTI

Ricotta Fresca 12
Fresh ricotta, fruit preserves, crostini

Arancini al Forno ^{GF} 13
Baked roasted pepper arancini, ham & mascarpone,
crispy prosciutto, tomato cream

Cavoletti di Bruxelles modo Trappista ^{GF} 15
Roasted Brussels sprouts, onion-mustard cream,
Chimay À la Première beer-washed cheese

Fritto Misto di Pesce e Zucca 16
Fried calamari, shrimp, pumpkin, sage

Cozze Profumate allo Zenzero 12
Steamed mussels, white wine, ginger, plum tomato

ZUPPA E INSALATE

Pasta e Fagioli 7
Northern beans, celery, garlic, olive oil, ditalini

Gamba Insalata Verde ^{GF} 10
Romaine, radicchio, fennel, house dressing

Insalata di Barbabietole "Foresta Nera" ^{GF} 12
Salt roasted red and golden beets, candied walnuts,
Grand Noir blue cheese, olive oil, balsamico

Insalata d'Indivia Belga e Radicchio di Chioggia ^{GF} .. 12
Belgian endive, red radicchio, d'Anjou pear, walnuts, grapes,
kefir vinaigrette, Gorgonzola Piccante

Gamba
ristorante

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

^{GF} Gluten Free	^{GF*} 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.
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Executive Chef, William Potts • Sous Chef, Joseph Flores

PRIMI

Bucatini ai Frutti di Mare 24
Shrimp, calamari, mussels, saffron seafood vegetable broth

Agnolotti Ripieni 23
Ravioli filled with Chianti braised beef short rib, brandy cream

Spaghetti Aglio Nero, Olio e Peperoncino 22
Spaghetti, black garlic, extra virgin olive oil, red chili pepper

Cannelloni di Crespelle con Verdure 22
Vegetable mousse stuffed cannelloni, Gorgonzola cream

Gnocchi con Ragù di Salsiccia 25
Potato gnocchi, mild sausage ragù

Risotto del Giorno Daily risotto

**Pappardelle con Bocconcini
di Cinghiale stile Toscano** 22
Egg pasta ribbons, wild boar stew, Pecorino Toscano

GLUTEN FREE PASTA AVAILABLE UP ON REQUEST

SECONDI

Cassoulet 25
Cannellini beans, chicken leg & thigh, Toulouse and lamb
sausage, pancetta

Gamba Porchetta 24
Pork belly, aromatics, white wine spinach cream,
sweet potato fries

Petto di Anatra in Padela 25
Pan roasted duck breast, braised red cabbage,
pomegranate molasses

Quaglia Farcita 23
Roasted stuffed quail; veal, pork, Grana-truffle filling; goat
cheese cream, roasted beet, arugula, raisin syrup

Bistecca Invecchiata di Manzo 26
Grilled dry-aged 10oz ribeye steak, Madagascar sauce

Gamba Guest  Qu1ckPa\$\$

DESIGN & PRINT BY LITHOGRAPHIC COMMUNICATIONS



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