ANTIPASTI

Formaggio Stagionato 8
Hard Italian Cheese of the day (one ounce)

Fritto Misto di Mare 21
Fried Calamari Rings and Tentacles, Shrimp, Zucchini, Lemon, Cocktail Sauce

Quaglia Ripiena al Forno 16
Oven Roasted Quail Stuffed with Quinoa, Butternut Squash, Shiitake Mushrooms, Apples, Spinach on a Bed of Organic Greens, Hot Bacon Maple Vinaigrette

GF Polpo alla Griglia 17
Grilled Octopus, Warm Potato Cubanelle Salad

GF Cavoletti di Bruxelles alla Parmigiana 17
Roasted Brussels Sprouts, Butter, Parmigiano

Napoleone di Melanzane 20
Crispy Eggplant Napoleon, Fresh Mozzarella, Basil, Parmigiano, Plum Tomato Sauce

ZUPPA E INSALATE

Pasta e Fagioli 12
Northern Beans, Celery, Garlic, Olive Oil, Ditalini

GF Gamba Insalata Verde 12
Romaine, Radicchio, Fennel, House Dressing

GF 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

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.

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

Executive Chef, William Potts
Sous Chef, Herman Miller • Garde Manger, Liz Gurnak

Gamba Guest Qu1ckPa$$

PRIMI

Linguine Mezzanotte 25
Thin Long Pasta, Julienne of Vegetables, Olive Oil, Garlic, Chili Flakes, Parsley

Gnocchi al Burro, Pancetta e Funghi 25
Potato Gnocchi, Crispy Pancetta, Shiitake Mushrooms, Sage, Brown Butter

Agnolotti Ripieni 26
Ravioli Filled with Chianti Braised Beef Short Ribs, Brandy Cream

Ravioli al Formaggio 25
Cheese Filled Ravioli, Bolognese Sauce

Bucatini Modo Amatrice 26
Thick Spaghetti, Guanciale, Onion, Plum Tomato Sauce, Red Pepper Flakes, Pecorino

Spaghetti Del Golfo 32
Calamari, Rock Shrimp, Mussels, White or Red Sauce

SECONDI

Scaloppine di Pollo al Marsala 27
Sauteed Chicken Scallopini, Mushroom Marsala Wine Reduction

GF Brasciola di Manzo 32
Braised Beef Flap Steak Braciola, Prosciutto, Onion, Provolone, Diced Tomato Veal Reduction on a Bed of Soft Polenta

GF Stroganoff di Vitello 35
Braised Veal Stroganoff, Onions, Mushrooms, Sour Cream, Dijon Mustard, over Buttered Tagliatelle

GF Filetto di Maiale alla Griglia 28
Grilled Pork Tenderloin, Ratatouille, House Made Barbeque Sauce

GF Petto di Anatra 35
Pan Roasted Duck Breast, Potato Galette, Cranberry Honey Reduction

GF Filetto di Manzo MP
Grilled 5 Oz Filet of Beef, Madagascar Sauce, Pommes Frites

GF Insalata di Pollo Fritto Piccante all'Americana 22
Spicy Fried Chicken Salad, Green and Red Cabbage, Red Onion, Carrots, Celery, Apples, Tomato Oregano Vinaigrette, Feta Cheese

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Gamba

ristorante