

Antipasti

GF PRELIBATEZZA CALABRESE DI OSTRICHE "PARADISO" 27
"Cupid's Choice" - Six oysters on the half shell, dry mignonette of raw tuna, scallion, cracked black pepper, bergamot olive oil, grains of paradise, lemon

CICCHETTI DI CANAREGGIO 22

Venezian bacaro assorted bites: crostini with smoked salmon, beets and horseradish terrine, prosciutto with mascarpone and carrot mostarda, tramezzino with porchetta and radicchio, grilled polenta with roasted peppers and sauteed shrimp, breaded beef short rib meatball

GF COCKTAIL DI GAMBERI 18

Jumbo shrimp cocktail, Cocktail sauce, Cognac sauce

ARANCINO AL BURRO DI VIA CIBRARIO 16

Saffron rice croquette stuffed with prosciutto cotto, scamorza cheese, béchamel

GF BURRATA ROMEO E GIULIETTA DAL BRASILE 16

Burrata cheese stuffed with guava marmelade, macerated strawberries, kiwi, balsamico, basil, pistachio dust

CRESPELLE PUGLIESE ROSSE DI RUDOLPH VALENTINO 22

Baked crepes, leek confit, pan seared sea scallops, plum tomato sauce

TORTA SFOGLIATA DI CARNE DI MURCIA 21

Hot meat pie filled with veal, pork Chorizo Cantimpalo and hardboiled egg wearing a flaky pastry hat

GF FUNGHI, FUNGHI E FONDUTA 16

Sautéed oyster and cremini mushrooms with garlic and thyme on top of a fondue of Fontina Val d'Aosta cheese, crostini

GF POLPI IN PURGATORIO ("OCTOPUS IN PURGATORY") 19

Molise style spicy stewed baby octopus with sweet onions and Sangiovese wine, sage, crostini



Zuppa & Insalate

RIBOLLITA AL FARRO 14

Velvety Cannellini bean soup, farro, Lacinato kale, Savoy cabbage, Swiss chard, ceci, potatoes, soffrito with leeks, herb olive oil, fennel pollen

GF INSALATA "SFIZIOSA ITALIA" 14

Romaine lettuce, watercress, cherry tomatoes, cucumber, red onion, ciliegine mozzarella, chive balsamic vinaigrette

GF INSALATA DI FRUTTI DI MARE 17

Poached seafood salad - calamari, octopus, shrimp, mussels, conch, celery, parsley, olives, lemon, olive oil; served room temperature

Gamba
ristorante

Executive Chefs

Raz Bancos | Joseph Flores | Andrew Anglis | William Potts

Paste & Risotti

RAVIOLI DI ARAGOSTA 34

Lobster ravioli, tomato-lobster-brandy cream, spinach

AGNOLOTTI FARCITI 34

Short rib stuffed ravioli, brandy cream

TAGLIATELLE CON POLPETTE DI VITELLO 30

Egg pasta ribbons, veal meatballs, plum tomato sauce

LASAGNE AL RAGÙ DI VITELLO 32

Egg pasta sheets, veal ragù, ricotta, Parmigiano, plum tomato sauce

RISOTTO MILANESE CON BRASATO 34

Arborio rice, vegetable broth, saffron, Parmigiano Reggiano, topped with Nebbiolo braised beef short rib medallions



Secondi Piatti

GF FILETTO DI MANZO 65

Grilled 8oz filet mignon, sauce Périgourdine

GF POLLO ALLA GRIGLIA 38

Grilled Amish half chicken under a brick, radicchio, kiwi and citrus salad

GF MELANZANE PARMIGIANA MODO ARTUSI 34

Eggplant, buffalo mozzarella, tomato sauce, Parmigiano Reggiano

GF AUSTRALIAN LOBSTER TAIL 93

Poached in butter, grapefruit and lime ladolemono

GF BISTECCA DI MAIALE 36

Grilled dry aged pork shoulder steak, sauce Charcuterie

GF ANATRA TROPICALE AI TUTTI FRUTTI 38

Pan roasted duck breast, malt glaze, spicy pickled pineapple, jackfruit and dragonfruit

COTOLETTA DI VITELLO

ORECCHIO DI ELEFANTE ("ELEPHANT EAR") 48

Breaded veal loin fried until crispy in clarified butter, arugula - cherry tomato salad, lemon

GF BRANZINO ARROSTO AL CARTOCCIO 43

Mediterranean sea bass steamed in a parchment papillote, wild rice, grape tomatoes, capers, marjoram, orange-pomegranate salad

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.

Gamba Guest QuickPa\$\$



HAPPY
VALENTINE'S
DAY

Gamba
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