

## ANTIPASTI

<b>Torcione di Foie Gras</b> . . . . .	<b>21</b>
Duck foie gras torchon, coffee brioche, pear marmellata, Timut pepper, crystallized ginger	
<b>Lumache di San Giovanni</b> . . . . .	<b>13</b>
Burgundy escargots, spicy pomodoro, datterini tomatoes, garlic, anchovy	
<b>Fagioli alla Francese</b> . . . . .	<b>16</b>
Toulouse sausage, baked Cannellini beans, pork collar, duck confit, breadcrumbs	
<b>Crespelle "Inverno"</b> . . . . .	<b>17</b>
Baked crepes, robiola cheese and oyster mushroom filling, porcini cream, Truffle Noire Gooda	
<b>Cocktail di Gamberi</b>  . . . . .	<b>16</b>
Extra colossal shrimp, cocktail sauce, cognac sauce	
<b>Cavoletti di Bruxelles modo Trappista</b>  . . . . .	<b>15</b>
Roasted Brussels sprouts, onion-mustard cream, Chimay À La Première beer washed cheese	
<b>Fritto Misto di Pesce e Zucca</b> . . . . .	<b>16</b>
Fried calamari, shrimp, pumpkin, sage	
<b>Polpo alla Griglia</b> . . . . .	<b>18</b>
Grilled octopus, flageolet beans, spinach	

## ZUPPA E INSALATE

<b>Pasta e Fagioli</b> . . . . .	<b>7</b>
Northern beans, celery, garlic, olive oil, ditalini	
<b>Gamba Insalata Verde</b>  . . . . .	<b>10</b>
Romaine, radicchio, fennel, house dressing	
<b>Insalata di Barbabietole "Foresta Nera"</b>  . . . . .	<b>12</b>
Salt roasted red and golden beets, candied walnuts, Grand Noir blue cheese, olive oil, balsamico	
<b>Insalata d'Indivia Belga e Radicchio di Chioggia</b>  . . . . .	<b>12</b>
Belgian endive, red radicchio, d'Anjou pear, walnuts, grapes, kefir vinaigrette, Gorgonzola Piccante	

## PRIMI

<b>Rigatoni alla Zozzona modo Romano</b> . . . . .	<b>24</b>
Short tube pasta, sausage, guanciale, tomato passata, egg yolk, Pecorino Romano, black pepper	
<b>Agnolotti Ripieni</b> . . . . .	<b>27</b>
Ravioli filled with Chianti braised beef short rib, brandy cream	
<b>Spaghetti Aglio Nero, Olio e Peperoncino</b> . . . . .	<b>27</b>
Spaghetti, black garlic, extra virgin olive oil, red chili pepper	
<b>Vincisgrassi alla Marchigiana</b> . . . . .	<b>29</b>
Golden lasagne sheets, veal ragù, cream sauce	
<b>Gnocchi alla Trentina</b> . . . . .	<b>25</b>
Potato gnocchi, Gorgonzola Piccante cream, Alto Adige speck, Parmigiano	
<b>Paccheri Modo Torinese</b> . . . . .	<b>25</b>
Large tubes of pasta, roasted Brussels sprouts, lemon zest, ricotta salata, mint, nutmeg	
<b>Risotto Milanese di Giuseppe Verdi</b> . . . . .	<b>29</b>
Carnaroli rice, saffron veal brodo, marrow, white wine, shaved Parmigiano	
Add shaved fresh black truffle in season . . . . .	<b>MP</b>
<b>Pappardelle con Bocconcini di Cinghiale stile Toscano</b> . . . . .	<b>28</b>
Egg pasta ribbons, wild boar stew, Pecorino Toscano	

## SECONDI

Freshly prepared side dishes of the day served with all our meat entrées.

<b>Coniglio alle Olive in Salsa Piccante</b> . . . . .	<b>35</b>
Rabbit legs, black sal-secco olives, spicy plum tomato sauce	
<b>Polpetta di Granchio Blu</b> . . . . .	<b>41</b>
Broiled jumbo lump blue crab cake, pommes frites, tomato, cognac sauce	
<b>Brasato di Maiale Calabrese</b> . . . . .	<b>32</b>
Braised spicy pork shoulder, Calabrian peperoncino, plum tomato sauce, bay leaves, olives	
<b>Costata di Maiale Alla Griglia</b> . . . . .	<b>33</b>
Grilled dry aged Duroc pork chop, apple cider glaze	
<b>Filetto di Manzo</b>  . . . . .	<b>MP</b>
Grilled 8oz filet mignon, Sauce Périgourdine	
<b>Melanzane Grigliate alla Melograno</b> . . . . .	<b>30</b>
Grilled eggplant, burrata-labneh drizzle, pomegranate seeds, pine nuts, mint	
<b>Quaglie Farcite Delle Veneto</b> . . . . .	<b>38</b>
Roasted stuffed quails; veal, pork, Grana-truffle filling; pickled radicchio sott'olio, Vespaiolo wine	
<b>Costata di Cervo Australe</b> . . . . .	<b>47</b>
Grilled New Zealand wapiti elk chop, Madagascar green peppercorn sauce	
<b>La Costoletta Classica Lombarda</b> . . . . .	<b>MP</b>
Breaded bone-in veal cutlet, lemon, parsley	
<b>Tagliata di Manzo</b>  . . . . .	<b>36</b>
Grilled flap steak, Tuxedo peppercorn cream sauce	
<b>Polleto Schiacciato al Mattone</b>  . . . . .	<b>32</b>
Grilled half Amish country chicken under a brick, salsa d'oro, salsa rubra	

Gamba Guest  Qu1ckPa\$\$

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

 Gluten Free	 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, Raz Bancos • Sous Chef, Joseph Flores

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.

