

## ANTIPASTI

**Polpette Di Zucchine e Formaggi Delle Alpi** ..... 16  
Zucchini cakes with Alpine cheeses (Tomme de Savoie, Fontal, Gruyère), salsa verde

**Zucca Pelata (fa la) Caponata** ..... 12  
Sicilian pumpkin caponata, capers, pine nuts, raisins, olives, crostini

**Cacciucco Toscano** ..... 17  
Shrimp, mussels, calamari, white wine, garlic, pomodoro


**Polpo Modo Antica**  ..... 18  
Grilled octopus, roasted potato fennel celery salad, smoked paprika


**Olive Nere Saporite alla Calabrese** ..... 8  
Marinated dry cured olives with citrus, spices, herbs, garlic, chili pepper flakes

## ZUPPA E INSALATE

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

**Gamba Insalata Verde**  ..... 10  
Romaine, radicchio, fennel, house dressing

**Insalata di Barbabietole, Foresta Nera**  ..... 12  
Salt roasted red and golden beets, candied walnuts, Grand Noir blue cheese, olive oil, balsamico

**Insalata Tritata**  ..... 12  
Chopped romaine wedge, red onion, cucumber, grape tomato, potato chips, blue cheese dressing

Gamba Guest  Qu1ckPa\$\$

**Gamba**  
ristorante

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

  
Gluten Free

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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.

Executive Chef, William Potts • Sous Chef, Joseph Flores

## PRIMI

**Gnocchi ai Funghi** ..... 20  
Potato gnocchi, roasted mushrooms, vegetable stock, smoked mozzarella

**Linguine Carbonara** ..... 20  
Guanciale, green onion, egg, parmesan

**Tortellini Invernali** ..... 19  
Cheese Filled Tortellini, roasted butternut squash, turnips, rutabaga, rich chicken broth, chives

**Crespelle Ricotta & Pecorino Romano** ..... 22  
Baked crepes filled with ricotta and pecorino romano, pomodoro

**Lasagne alla Bolognes** ..... 21  
Pork and Beef, ricotta, parmesan, mozzarella

**Agnolotti Ripieni** ..... 22  
Ravioli filled with Chianti braised beef short rib, brandy cream

**Risotto Del Giorno**  Daily Risotto


## SECONDI

**Costoletta di Maiale**  ..... 23  
Grilled 10oz. Berkshire pork chop, sweet potato hash, caramelized pear and cognac sauce

**Scaloppine di Pollo al Marsala** ..... 24  
Sautéed chicken scallopini, Marsala wine reduction

**Bistecca Invecchiata di Manzo** ..... 30  
Grilled dry aged 10 oz. ribeye steak, Madagascar sauce

**Filletto di Maiale alla Griglia** ..... 25  
Grilled pork tenderloin, Port wine and cranberry agrodolce

**Involtino Vegetale di Melanzane**  ..... 21  
Grilled Eggplant Involtino, baked and filled with zucchini, squash, mushrooms, parmesan. pomodoro sauce

**Gamberoni alla Griglia** ..... 28  
Grilled Domestic Prawns, on a bed of braised cabbage, butter beans, parsnips, smoked bacon, topped with pork cracklings

**Fish of the day** ..... MP



*Gamba*  
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The image features a hand-drawn grid pattern in a dark brown color, consisting of irregular horizontal and vertical lines that create a grid of squares. This pattern is positioned at the top and bottom of the page, framing a central white area. In the center of this white area, the word "Gamba" is written in a large, elegant, cursive script. Directly beneath "Gamba", the word "ristorante" is written in a smaller, simple, lowercase sans-serif font.