

## ANTIPASTI

### Salsiccia di Cinghiale in Padella 18

Wild boar sausage, sweet corn, shishito peppers, Pecorino cream

### **GF** Polipo alla Griglia 19

Grilled octopus, shaved Brussels sprouts, butternut squash, apple, dried cranberries, apple cider vinaigrette

### **GF** Terrina di Foie Gras 26

Foie gras terrine, quatre épices, black currant marmellata

### Sformato Tipico Mare e Monti 17

Baked gratin of clams, Alto Adige speck, artisan cheese, chili pepper jam, crostini

### Polpette Modo Gamba 15

Beef short rib meatballs, sugo brasato

### **GF** Cocktail di Gamberi 18

Extra colossal shrimp, cocktail sauce, cognac sauce

### **GF** Carpaccio di Vitello in Salsa Tonnata del Piemonte 26

Thinly sliced raw veal loin, tuna sauce, caperberries, grissini

### **GF** Cavoletti di Bruxelles 18

Charred Brussels sprouts, maple butter

### Calamari in Rosso o Fritti 19

Calamari rings and tentacles  
your choice of either sautéed in tomato sauce or fried

## ZUPPA E INSALATE

### Pasta e Fagioli 9

Northern beans, celery, garlic, olive oil, ditalini

### **GF** Gamba Insalata Verde 12

Romaine, radicchio, fennel, house dressing

### **GF** Insalata di Barbabietole "Foresta Nera" 14

Salt roasted red and golden beets, candied walnuts, Grand Noir blue cheese, olive oil, balsamico

### Insalata di Cesare 12

Romaine, Parmigiano, Croutons, Caesar dressing

### Executive Chefs

Raz Bancos | Joseph Flores | Andrew Anglis

**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.

## PRIMI

### Pappardelle Alla Piemontese 32

Large ribbon egg pasta, diced veal, peas, carrots, Calvados veal sauce

### Linguine Mezzanotte 26

Thin long pasta, julienne of vegetables, olive oil, garlic, chili flakes, parsley

### Gnocchi alla Trentina 32

Potato gnocchi, Gorgonzola Piccante cream, shaved truffle

### Bucatini Tipici di Amatrice 27

Thick spaghetti, guanciale, onions, pecorino, zesty tomato sauce

### Agnolotti Ripieni 27

Ravioli filled with Chianti braised beef short rib, brandy cream

### Bucatini Cacio e Pepe 27

Thick spaghetti, Pecorino Croccolo, black pepper

### Paccheri al Ragù di Emilia-Romagna 28

Large pasta tubes, exquisite veal ragù

### Risotto Modo Milano 28

Arborio rice, saffron veal brodo, bone marrow, Parmigiano Reggiano

### Calamarata Calabrese 35

Short pasta rings, rock shrimp, calamari, peperoncino, sugo

## SECONDI

We serve freshly prepared side dishes of the day with all our meat entrées.

### **GF** Petto di Anatra con Melograna 40

Pan roasted duck breast, pomegranate gastrique

### Quaglie Farcite alla Piemontese 40

Oven roasted quail stuffed with sausage and mushrooms, Sauce Périgourdine

### Brasato di Maiale Modo Altomonte 34

Braised spicy pork shoulder, Calabrian peperoncino, plum tomato sauce, bay leaves, sal-secco olives

### **GF** Costate d'Agnello MP

Grilled Colorado lamb chops, Barolo blackcurrant sauce

### **GF** Affettato di Vitello 47

Grilled veal tenderloin, Morel mushroom cream

### Costata di Maiale Alla Griglia 34

Grilled dry aged Compart Duroc pork chop, apple cider glaze

### **GF** Fileto di Manzo MP

Grilled 8oz filet mignon, Sauce Périgourdine

### Polpette di Zucchine e Formaggi 31

Zucchini cakes with herbs, Parmigiano and Pecorino cheese, Pesto Rosso

### Costolette Corte 38

Lemongrass ginger soy braised short ribs

### **GF** Pollo Schiacciato al Mattone 33

Grilled half Amish country chicken under a brick, spiced squash puree

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.

*Gamba*  
ristorante

