

ANTIPASTI

Focaccia senza Glutine al Rosmarino 8

Soft focaccia bread made with gluten-free flour, rosemary, olive oil

P Salsiccia di Cinghiale alla Griglia 20

Grilled wild boar sausage, peperonata, singed rosemary sprig

🌱🥚🍷 Arancini di Zucca con Fonduta di Gorgonzola 16

Rice and pumpkin croquettes filled with smoked mozzarella, Gorgonzola cream, sage

🍷🌱 Terrina di Foie Gras 32

Duck foie gras terrine, Timut pepper, quince and rose marmellata, truffle honey, crostini

🌱🥚🍷🍷 Carpaccio di Salmone Affumicato* 24

Thinly sliced smoked salmon, Cipriani sauce, dill, capers, cherry tomatoes, lemon, grissini

🌱🍷 Polpette di Ricotta 19

Ricotta and parmigiano meatless meatballs, pomodoro, sage

🍷🥚🍷 Cocktail di Gamberi 21

Extra colossal shrimp, cocktail sauce, cognac sauce

🍷 Cavoletti di Bruxelles “Cuore dei Belgi” 18

Pan roasted tender Brussels sprouts, garlic cream, parsley

🌱🥚🍷🍷🍷 Fritto Misto di Mare 21

Fried calamari rings and tentacles, shrimp, zucchini, lemon, chili crisp aioli

🍷🍷🌱 Polpo in Galera 22

Elba Island style slow cooked “octopus in jail” finished on the grill, crostone, garlic, olive oil

ZUPPA E INSALATE

🌱 Pasta e Fagioli 12

Northern beans, celery, garlic, olive oil, ditalini

Gamba Insalata Verde 12

Romaine, radicchio, fennel, house dressing

🍷🍷 Insalata di Barbabietole con la Burrata 14

Arugula, red beets, candied walnuts, burrata, pomegranate vinaigrette

ALLERGENS

- 🥚 eggs

🌱 wheat (gluten)

🥜 peanuts

🍷 milk (dairy)
- 🌱 sesame

🍷 tree nuts

🌱 soy

🍷 shellfish
- 🍷 fish

🍷 contains alcohol

P pork

B beef

ALLERGY INFORMATION

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.

We offer gluten free pasta as a replacement for our regular wheat pasta.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EXECUTIVE CHEFS

Raz Bancos | Joseph Flores | Andrew Anglis

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Gamba Guest: **Qu1ckPa\$\$**

PRIMI

🌱🍷 Paccheri Picchi-Pacchi 29
Sicilian pasta tubes with a “pic-pac” sauce of fresh grape tomatoes, garlic, Pecorino, olive oil, basil

🌱 Linguine Mezzanotte 27
Thin long pasta, julienne of vegetables, olive oil, garlic, chili flakes, parsley

🌱🍷🍷 Ravioli di Formaggio 28
Cheese filled ravioli, young Pecorino Toscano, Marsala glaze

🌱🍷🍷🍷 Spaghetti al Limone 36
Potato soffritto, lemon, lump crab, parmigiano, garlic and herb toasted breadcrumbs

🌱🍷🍷🍷🍷 B Agnolotti Ripieni 35
Ravioli filled with Chianti braised beef short rib, brandy cream

🌱🍷 P Bucatini modo Amatrice 31
Thick spaghetti, guanciale, onion, plum tomato sauce, pecorino

🌱🍷 B Risotto Milanese con la Quaglia 38
Arborio rice, saffron-tinted broth, parmigiano, topped with a grilled quail

🌱🍷 Calamarata Calabrese 32
Short pasta rings, rock shrimp, calamari, peperoncino, sugo

🌱🥚🍷 B Tagliatelle alla Bolognese 32
Ribbon egg pasta, veal ragù, parmigiano

SECONDI

All meat entrees are served with freshly prepared side dishes (except for the braised pork shoulder).

🍷 P Brasato di Maiale Modo Altomonte 38
Braised spicy pork shoulder, Calabrian peperoncino, plum tomato sauce, bay leaves, sal-secco olives

🍷 B Costate d’Agnello MP
Grilled Colorado lamb chops, blackcurrant wine merchant sauce

🍷 B Affettato di Vitello 47
Grilled veal tenderloin, creamy mustard sauce

🌱 P Costata di Maiale Alla Griglia 42
Grilled dry aged Compart Duroc pork chop, apple cider glaze

B Fileto di Manzo MP
Grilled 8oz filet mignon, Sauce Périgourdine

🍷 Melanzana Ripiena di Riso 32
Roasted eggplant stuffed with Arborio rice, tomatoes, mozzarella, parmigiano

🍷🍷🍷 P Coniglio modo Bergamo 44
Braised rabbit in white wine, herbs, pancetta, with polenta Bergamasca

🍷 B Petto d’Anatra all’Arancia Amara 40
Pan roasted duck breast, Seville orange Bigarade

🍷 Polleto Schiacciato alla Paurosa 38
Grilled half Amish country chicken, Marche-style white wine and roasted garlic sauce

🍷 Pesce del Giorno MP
Fresh fish of the day, changes daily

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.



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Gamba
ristorante