

Valentine's Day

Gamba
ristorante

ANTIPASTI

GF "CUPID'S CHOICE" 27

Six oysters on the half shell, Prosecco & grains-of-paradise mignonette, cucumber cocktail sauce, lemon

GF* MEDITERRANEAN PLATTER 18

Grilled Lebanese za'atar flatbread, Syrian red beet & pomegranate bulgur tabbouleh salad with pistachios and Aleppo pepper; Moroccan hummus with spices and preserved lemon; Egyptian green fava bean dip with fried shallots

GF COCKTAIL DI GAMBERI 20

Jumbo shrimp cocktail, Cocktail sauce, Cognac sauce

ARANCINI AL BURRO DI VIA CIBRARIO 18

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

SCALLOPS ST. TROPEZ 25

Two pan-seared U10 scallops, on a bed of Brigitte Bardot's tabbouleh with couscous, tomatoes, onions, parsley and mint, lemon

SALSICCIA DI FAGIANO CON MACCO DI FAVE 18

Aplum and grilled pheasant sausage, broad bean puree, sautéed chicory greens, fennel pollen

GF* FUNGHI, FUNGHI E FONDUTA 18

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

GF* POLIPI IN PURGATORIO ("OCTOPUS IN PURGATORY") 19

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

POLPETTE CRETESI 20

Greek style lamb meatballs, tzatziki sauce, feta, mizithra cheese crostini

ZUPPA & INSALATE

GULF CRAB AND CHICKEN GUMBO 14

Crab stock, Andouille sausage, chicken, thickened with dark roux, okra, and topped with rice and crab meat

GF "SFIZIOSA ITALIA" SALAD 14

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

Gamba Guest  Qu1ckPa\$\$

Gamba
Ristorante

Executive Chefs

Raz Bancos | Joseph Flores | Andrew Anglis | William Potts

PASTE & RISOTTI

AGNOLOTTI TRUFFATI 35

Short rib stuffed ravioli, brandy cream, black truffle

LOBSTER RAVIOLI 38

Tomato-brandied cream, spinach

TAGLIATELLE CON POLPETTE DI VITELLO 32

Egg pasta ribbons, veal meatballs, plum tomato sauce

RISOTTO MILANESE CON BRASATO 38

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

CASARECCE AMERICANE 32
Grilled chicken, asparagus tips, grape tomatoes, Cajun cream sauce



SECONDI PIATTI

GF FILETTI DI MANZO 65

Grilled 8oz filet mignon, sauce Périgourdine

GF POLLETO SCHIACCIATO ALLA PORTOGHESE 38

Grilled half Amish country chicken under a brick, Portuguese chili garlic sauce

GF MELANZANE PARMIGGIANA MODO ARTUSI 34

Eggplant, buffalo mozzarella, tomato sauce, Parmigiano Reggiano

GF AUSTRALIAN LOBSTER TAIL 93

Poached in butter, ladle lemon, lime

GF BISTECCA DI MAIALE 38

Grilled pork shoulder steak, sauce Charcuterie

GF ANATRA TROPICALE AI TUTTI FRUTTI 40

Pan roasted duck breast, spicy pickled pineapple, mango, and passion fruit

GF 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 FORNO 45

Oven roasted Mediterranean sea bass, parsley potatoes, zucchini, grape tomatoes, capers, orange



GF Can be made Gluten Free upon request

GF* Without the Bread

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.

Cocktails



VALENTINE SPRITZ

Presecco, Elderflower Liquor,
Prickly Pear Puree, Soda

STRAWBERRY LEMON DROP

Tito's Vodka, Strawberry Puree,
Lemon Juice, Simple Syrup

PUCKER UP MARGARITA

818 Tequila, Coconut Milk,
Raspberry Purée, Triple Sec, Lime

DIRTY SHIRLEY

Vanilla Vodka, Grenadine, Spite, Cherry Foam

BLACKBERRY SMASH

Four Rose's Bourbon, Lime Juice, Mint,
Black Berries, Simple Syrup, Soda

CHOCOLATE COVERED STRAWBERRY

Vanilla Vodka, Baileys, Chocolate Liquor,
White Chocolate Liquor, Strawberry Puree

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Desserts



BOURBON CHOCOLATE MALT CAKE

Thin layers of chocolate cake,
chocolate ganache and bourbon marshmallows

CHERRY CHEESECAKE

Vanilla bean cheesecake with a hazelnut brown butter sable crust
and cherry port compote

DARK CHOCOLATE AND SALTED CARAMEL TART

Chocolate shortbread crust, salted caramel and dark chocolate cream

BLOOD ORANGE AND ROSÉ PANNA COTTA

Blood orange and rosé gelee, vanilla bean panna cotta

BERGAMOT BERRY MOUSSE CAKE

Bergamot olive oil sponge cake, mascarpone berry mousse

TIRAMISU

Coffee and rum soaked lady fingers
with vanilla mascarpone cream and chocolate shavings



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