

## ANTIPASTI

<b>Fagiolini alla Fiorentina</b> <sup>GF</sup> .....	<b>12</b>
Sautéed green beans, tomatoes, fennel seed, red onion, Tuscan olive oil	
<b>Gamberetti Saltati Andalusì</b> <sup>GF</sup> .....	<b>16</b>
Seville-style pan seared shrimp, smoked pimenton, garlic, olive oil	
<b>Burrata con le Fragole</b> <sup>GF</sup> .....	<b>14</b>
Burrata cheese, macerated strawberries, kiwi, balsamico, basil	
<b>Carpaccio di Salmone Affumicato</b> <sup>GF</sup> .....	<b>16</b>
Smoked wild Alaskan sockeye salmon, avocado, capers, lemon, yogurt-mascarpone	
<b>Scagliozi di Polenta al Forno</b> <sup>GF</sup> .....	<b>10</b>
Polenta chips, rosemary, sea salt, plum tomato sauce	<b>Add Taleggio DOP 4</b>
<b>Frittura Mista di Mare</b> .....	<b>16</b>
Fried calamari, rock shrimp, marinated artichoke	
<b>Prosciutto &amp; Melone dei Friuli</b> <sup>GF</sup> .....	<b>16</b>
San Daniele prosciutto, melon, grissino	
<b>Polpo Grigliato alla Sarda</b> .....	<b>15</b>
Grilled octopus, fava and farro salad, celery-white wine vinaigrette, Calabrian oregano	
<b>Cocktail di Gamberi</b> <sup>GF</sup> .....	<b>17</b>
Extra colossal shrimp, cocktail sauce, Cognac sauce	

## ZUPPA E INSALATE

<b>Pasta e Fagioli</b> .....	<b>7</b>
Northern beans, celery, garlic, olive oil, ditalini	
<b>Gamba Insalata Verde</b> <sup>GF</sup> .....	<b>10</b>
Romaine, radicchio, fennel, house dressing	
<b>Insalata Caprese "Grand Hotel Quisisana 1926"</b> <sup>GF</sup> .....	<b>12</b>
Tomato, mozzarella fior-di-latte, basil, Calabrian oregano, olive oil	
<b>Insalata di Barbabietole "Foresta Nera"</b> <sup>GF</sup> .....	<b>12</b>
Salt roasted red and golden beets, candied walnuts, Grand Noir blue cheese, olive oil, balsamico	

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.

<b>GF</b> Gluten Free	<b>GF*</b> 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

## PRIMI

<b>Vermicelli Ischitani al Pomodoro</b> .....	<b>23</b>
Vermicelli, tomato strips, garlic, basil, provolone	
<b>Calamarata Napoletana</b> .....	<b>25</b>
Short pasta rings, calamari, rock shrimp, garlic, cherry tomatoes, parsley	
<b>Agnolotti Ripieni</b> .....	<b>29</b>
Ravioli filled with Chianti braised beef short rib, brandy cream	
<b>Pici Siennesi all'Anatra</b> .....	<b>27</b>
Thick Tuscan spaghetti, duck ragù	
<b>Garganelli con Ragù alla Bolognese</b> .....	<b>24</b>
Tubes of egg pasta, beef and pancetta ragù tradizionale, Parmigiano Reggiano	
<b>Paglia e Fieno</b> .....	<b>25</b>
Egg & spinach fettucine, prosciutto cotto, peas, parmesan cream	
<b>Maccheroni alla Norma</b> .....	<b>25</b>
Bronze cut tubes of pasta, eggplant, pomodoro sauce, ricotta salata, basil	
<b>Ziti alla Siciliana</b> .....	<b>26</b>
Tubes of pasta, bonito tuna, eggplant, onion, capers, breadcrumbs	
<b>Risotto Milanese di Giuseppe Verdi</b> .....	<b>29</b>
Carnaroli rice, saffron veal brodo, marrow, white wine, shaved Parmigiano	
<b>Paella di Cavolfiore Risottato</b> <sup>GF</sup> .....	<b>30</b>
Riced cauliflower paella, black tiger prawns, salmorreta, ñora pepper	

## SECONDI

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

<b>Anatra alla Pugliese</b> <sup>GF*</sup> .....	<b>36</b>
Roasted duck breast, red onion & orange marmellata	
<b>Costata di Maiale Alla Griglia</b> .....	<b>33</b>
Grilled dry aged pork chop, apple cider glaze	
<b>Polpetta di Granchio Blu</b> .....	<b>41</b>
Broiled jumbo lump blue crab cake, pommes frites, tomato, cognac sauce	
<b>Fileto di Manzo</b> <sup>GF*</sup> .....	<b>MP</b>
Grilled 8oz filet mignon, Sauce Périgourdine	
<b>Controfiletto Manhattan</b> <sup>GF*</sup> .....	<b>56</b>
Grilled 14oz LHA Reserve Manhattan strip loin, chervil-horseradish crème fraîche	
<b>Pollo alla Marengo</b> <sup>GF*</sup> .....	<b>32</b>
Roasted chicken, champignon tomato-white wine sauce	
<b>Affettato di Vitello</b> <sup>GF*</sup> .....	<b>47</b>
Grilled veal tenderloin, Tuxedo peppercorn cream	
<b>Polpetta di Zucchine e Formaggi delle Alpi</b> .....	<b>31</b>
Zucchini cake with Alpine cheeses, pommes frites, pickled vegetables	

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

