

ANTIPASTI

GF Tagliere "Chic" 16

Speck, Delice de Bourgogne, Fig Jam

GF Cocktail di Gamberi alla Messicana 16

Mexican Shrimp Cocktail, Housemade Cocktail Sauce, Lime, Avocado, Pico de Gallo Tortilla Chips

Fritto Misto di Molluschi e Crostacei 18

Fried Calamari Rings and Tentacles, Shrimp, Zucchini, Lemon Cocktail Sauce

GF Polipo modo Gamba 18

Grilled Octopus Salad, Cherry Tomatoes, Avocado, Cilantro, Serrano Peppers

GF Caprese del Sole 15

Golden Yellow Tomato Caprese, Crispy Lardons, Burrata, Basil, Balsamic Reduction, EVOO Bruschette

Crostini Estivi di Parma 11

Crostini with Stracciatella, Crispy Prosciutto, Peach Jam, Balsamic Reduction

ZUPPA E INSALATE

Pasta E Fagioli 10

Northern Bean, Celery, Garlic, Olive Oil, Ditalini

GF Gamba Insalata Verde 12

Romaine, Radicchio, Fennel, House Dressing

Insalata di Cesare 12

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

GF Insalata di Arugula 12

Arugula, Dried Cranberries, Apples, Red Onion, Candied Almonds, Gorgonzola, Apple Cider Vinaigrette

Gamba Guest  Qu1ckPa\$\$

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.

Executive Chef, William Potts
Sous Chef, Herman Miller • Garde Manger, Liz Gurnak

PRIMI

GF Ravioli in Brodo 24

Cheese Filled Ravioli, Spring Vegetables in Broth

Linguine Primavera 22

Thin Flat Pasta, Julienne Vegetables, Olive Oil, Garlic, Chili Flakes, Parsley

Calamarata Calabrese 27

Short Pasta Rings, Calamari, Rock Shrimp, Plum Tomato Sauce, Chili Flakes

Spaghetti alle Vongole in Bianco o Rosso 24

Spaghetti with Clams in White or Red Sauce

Bucatini Cacio E Pepe 22

Thick Spaghetti, Crush Black Peppercorns, Pecorino

Agnolotti Ripieni 25

Ravioli filled with Chianti Braised Short Rib, Brandy Cream

Mezzi Rigatoni al Pesto 22

Short Pasta Tubes, Grilled Chicken, Roasted Grape Tomatoes, Pesto, and Broth

SECONDI

GF Supremo di Petto di Pollo 25

Pan Roasted Airline Chicken Breast on a Bed of Roasted Garlic Potato and Vegetable Hash

Milanese di Maiale 24

Pan-Fried Breaded Pork Tenderloin, Lemon, EVOO

GF Tonno Rosso alla Piastra 27

Seared Ahi Tuna, Jasmine Rice, Asian Pear, Avocado, Ginger Soy Dressing, Twice Fried Shallots

GF Tagliata di Manzo 32

Grilled Sirloin Flap Steak, Pommes Frites, Salsa Verde

GF Gamberoni ai Ferri 31

Jumbo Grilled Shrimp on a Bed of Mashed Cauliflower, Sautéed Spinach and Heirloom Grape Tomatoes, Garlic Lemon Oil

Scallopine di Pollo al Vino Bianco e Limone 26

Sautéed Chicken Scallopini with White Wine Lemon Reduction

Panino con Costata di Manzo alla Griglia 24

Sandwich with 6 oz. Grilled Ribeye, Caramelized Onions and Mushrooms, White Cheddar Cheese, Garlic Butter, Au Jus, Horseradish Cream, Pommes Frites



Gamba
ristorante

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.