

# Cafe Gabbiano

## FORMAGGI & SALUMI PLATE

**Build Your Own (or) Chefs Choice: Mixture of items - 15 (or) Family Style Chefs Choice - 12 pp**

### Formaggi - Cheeses

- Mozzarella** –Italian cheese made from cow’s milk. 9  
**Buffalo Mozzarella** –Italian cheese made from buffalo’s milk. 12  
**Scamorza** –Mozzarella that is smoked 9  
**Burrata** – Outer shell of mozzarella with a creamy inside. 12  
**Parmigiano Reggiano** –Italian cheese aged a minimum of 18 months. 9  
**Blue Cheese** – A cultured earthy cheese. 6  
**Goat Cheese** – Soft cheese made from goat milk. 6  
**Warm Brie** – A soft cheese from cows milk from the Brie area of France. 7

### Salumi - Meats

- Prosciutto** – Cured Ham. 8  
**Speck** – Smoked Prosciutto. 6  
**Pancetta** – Cured Pork Belly. 5  
**Capicola** – Cured Salumi. 6

### Preparazione - Preparations

- Tomatoes & Basil** – 6  
**Fresh Pesto & Crostini** –5  
**Arugula Salad & Cherry Tomato** –olive oil, salt and pepper. 4  
**Marinated Cherry Tomato & Crostini** – 5  
**Marinated Olives** – 6  
**Honey Truffle Drizzle**- 5

### ANTIPASTI - APPETIZERS

- Bruschetta di Ischia** - Cherry tomatoes, fresh basil, garlic and extra virgin olive oil over toasted Italian bread. 10  
**Cozze alla Isolana** –PEI mussel’s sautéed in garlic, olive oil, white wine and fresh basil. 12  
**Calamari con Pomodoro - Choice of -**  
Breaded & fried fresh with marinara sauce.  
**Or**  
Sautéed with cherry tomatoes, garlic, basil white wine, and marinara. 15

### INSALATE - SALAD

Add Gamberi or Pollo to any insalate

- The Poached Pear** – A whole pear poached in sauvignon blanc, sugar, lemon and cinnamon with arugula, goat cheese, candied walnuts with our homemade balsamic dressing. 12  
**Insalate di Stagione**– Seasonally prepared based around current in season ingredients. 11  
**Insalata di Cesare** - Romaine lettuce with homemade Cesare dressing tossed and topped with croutons. 11

### PRIMI PIATTI – PASTA – FIRST DISH

#### Handmade Pasta!

- Truffle Ravioli** - Truffle and cheese stuffed pasta in a butter, sage sauce with truffle oil. 26  
**Ossobuco Ravioli** - Ravioli stuffed with braised veal. Served in our Bolognese sauce made up of filet tips, veal and ground beef. 26  
**Lobster Ravioli** - Sautéed shallots, vodka and cream finished with a touch of marinara making a creamy delicacy. 28  
**Tortellini Alla Paolo** - Cheese stuffed pasta sautéed with pancetta, mushrooms, and peas topped with our fresh Alfredo sauce. 24  
**Squid Ink Shrimp Fra Diavolo** – Shrimp, squid ink pasta, sautéed with cherry tomatoes, garlic, basil, white wine and crushed red pepper. 28  
**Linguine Pescatora** - Calamari, mussels, clams, shrimp sautéed olive oil, white wine, marinara. 32  
**Zuppa di Vongole** - One dozen fresh littleneck clams sautéed in extra virgin olive oil, garlic and white wine, served over a bed of linguine. 27  
**Spaghetti Al Pomodoro Fresco** – Garlic and fresh cherry tomatoes sautéed in olive oil, marinara and basil over a bed of spaghetti. 19

Add Pollo or Gamberi upon request.

- Gnocchi** - Hand rolled gnocchi. Prepared special by the chef daily. MP

- Parmigiana di Melanzane** - Eggplant baked with mozzarella, Parmigiano, ricotta, herbs and spices. 20

- Lasagne Bolognese** - Fresh pasta with ricotta, mozzarella, Parmigiano and Bolognese sauce. 20



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## CARNE - MEATS

**Allen Brothers Filet Mignon** – 24-day aged center cut Filet Mignon, served with a melody of mushrooms and truffle pate. 50

**Add Shrimp** – Three jumbo shrimp. 11

**Costolette di Vitello** - Bone in 14-ounce Veal Chop. Prepared with sautéed mushrooms, cream and brandy. 42. Availability Limited

**Costolette di Vitello Parmigiana** - Bone in 12-ounce center cut Veal Chop pounded thin, lightly breaded, fried and topped with marinara sauce and fresh mozzarella served with pasta. 32  
De-boned upon request

**Costolette di Vitello Milanese** - Bone in 12-ounce center cut Veal Chop pounded thin, lightly breaded, fried, Milanese style topped with an arugula and cherry tomato salad finished with balsamic. 32  
De-boned upon request

**Carne Special** – Chef selected cut prepared special by the chef daily. MP

**Scaloppine Mamma Lucia** - Veal sautéed in Marsala wine with fresh wild mushrooms, topped with eggplant and fresh mozzarella cheese. (One of our house specialties). 31

## POLLO - CHICKEN

**Pollo Special** – Organic chicken breast prepared special by the chef daily. 25

**Pollo Mamma Lucia** - Organic chicken breast sautéed with wild mushrooms, Marsala wine, and a touch of marinara, then topped with mozzarella cheese. 25

**Pollo Parmigiana** - Organic chicken breast lightly breaded, fried, finished with marinara sauce and mozzarella cheese served with pasta. 24

**Pollo Milanese** - Organic chicken breast lightly breaded, fried, finished lightly breaded, fried, Milanese style topped with an arugula and cherry tomato salad finished with balsamic. 24

## PESCE - FISH

**Branzino** - A Mediterranean Sea bass served whole, de-boned tableside in a white wine, lemon and butter sauce. 35

**Filet of Grouper** - A locally caught white fish. Prepared special by the chef daily. 36

**Pesce Special** – Freshly sourced fish that varies depending on the season. Prepared special by the chef daily. MP

**Salmon Sole Mio** – Scottish salmon sautéed with olive oil, garlic, white wine, cherry tomatoes, fresh basil and herbs. 28

**Carne, Pollo & Pesce are accompanied by Risotto and Vegetable unless specified otherwise.  
All proteins are dusted in flour.**

## CONTORNI - SIDES

**Parmesan Risotto** - Cooked al dente in chicken broth with 12 mo. aged cheese. 5

**House Pasta** - With marinara sauce. 4

**Sautéed Spinach** - In olive oil and garlic. 5

**Sautéed Mushrooms** – Mushroom medley. 5

**Seasonal Sautéed Vegetable** - Prepared special daily. 4

**Truffle Parm Fries** - French fries tossed in parmigiano cheese finished with truffle oil. 8

## ASK ABOUT OUR BAMBINO MENU

(Under the age of 12 please).

Corkage Fee 20.00

**For parties of 6 or more, 18% gratuity added.**

Additional service plating charge of 4.95 for shared entrées.

Visit our website at [cafegabbiano.com](http://cafegabbiano.com)

**Check out our social events calendar**

### To Our Guests:

**Each dish is prepared per course and made to order. If you have any time restraints, we can do our best to expedite, otherwise enjoy your time as we prepare your meal.**

### Enjoy our Menu to Go

**All food & Wine available to go!**

### Gabbiano's Wine Shop

**Enjoy 30% off our wine list when you purchase to go!**