

BRUNCH at GABRIEL'S

Menu In Preview

Insalata & Antipasto

Rucola con Parmigiano **17**
Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese

Insalata Cesare **17**
Romaine Lettuce, classic dressing, garlic croutons, marinated anchovies, parmesan cheese

Insalata di Granchio **27**
Colossal crab, strawberries, avocado, mache, Champagne mustard vinaigrette

Tartara di Tonno **20**
Diced Yellow-Fin, avocado mousse, stracciatella cheese, pomegranate, pistachio

Mozzarella di Bufala Caprese **20**
Fresh Buffalo Mozzarella cheese, organic heirloom tomatoes, evoo, balsamic reduction

Add protein: Salmon **18** Chicken **12** Shrimp **15**

Sides: Truffle-parmesan fries **12**
Scrambled eggs **12**
Canadian bacon **12**

Colazione

Uova Benedette
Poached eggs, english muffin, spinach mixed greens, roasted potatoes, hollandaise

Lobster **27** Smoked Salmon **25** Italian Ham **22**

Omelette **22**
Spinach, goat cheese, mixed greens, roasted potatoes

Frittata **23**
Baked egg-pie, asparagus, green peas, carrots, zucchini, mozzarella

Uova in Purgatorio **24**
Poached eggs, tomato-sauce, roasted peppers, spicy sausage, roasted potatoes, mixed-greens

Pancakes **25**
Chocolate chip-ricotta, strawberries maple-syrup

French Toast **27**
Cinnamon-Brioche, brandy-mixed berries, whipped-cream

Chef's Burger: Prime Beef, truffle mayo, balsamic-caramelized onions, lettuce, tomatoes, truffle-parmesan fries **29**

Pasta

Handmade pasta

Gnocchi Sorrentina **24**
Gabriel's famous tomato basil sauce, fresh mozzarella cheese

Ravioli Zucca **26**
Roasted butternut squash stuffed ravioli, brown butter, sage

Tagliatelle Bolognese **28**
Veal, beef & pancetta bolognese, creamy tomato sauce, parmesan

Pappardelle Cacio e Pepe **26**
Pecorino Romano, crushed black pepper

Bucatini Carbonara **25**
Hollow Spaghetti, black pepper, pecorino, egg yolk, guanciale

* gluten free pasta available upon request *

Secondi

Brasato di Costolette di Manzo **39**
Barolo braised Short Ribs, parmesan creamy polenta, forged mushrooms

Costoletta di Vitello Parmigiano **45**
Pounded and Breaded Veal Chop, tomato-sauce, melted mozzarella cheese

Tonno Grigliato **36**
Grilled Yellow-Fin Tuna, spinach, horseradish

Branzino Grigliato **39**
Grilled fillet of Mediterranean Branzino with sautéed spinach, roasted potatoes, pistachio vinaigrette