Brunch Menu



Mozzarella Caprese

Fresh Tomatoes Sliced with Fresh Basil. Topped with Extra Virgin Olive Oil, Salt, Pepper, and Balsamic Reduction.

Burrata

The Outer Shell is Traditional Mozzarella with the Inside Containing Creamy Mozzarella.

Cozze Alla Isolana

Pei Mussel's Sautéed in Garlic, Olive Oil, White Wine, and Fresh Basil.

Smoked Salmon

Fresh smoked salmon, whipped cream cheese, caper and red onions over Italian toast.

3 Egg Omelets:

Ingredients: Mushrooms, Spinach, Tomatoes, Sun Dried Tomatoes, Roasted Red Peppers, Onions, Prosciutto and Crispy Pancetta. Cheeses: Fontina, Goat Cheese, Mozzarella, Ricotta and Cheddar

Grilled Chicken or Shrimp Cesare Salad

Fresh romaine lettuce, homemade croutons freshly shredded parmigiano cheese with our signature Cesar dressing.

Tuna Over Toast

Ahi tuna seared over Italian toast.

Truffle Potatoes

Quartered red potatoes with onions, seasoned with salt, pepper finished with truffle oil.

Italian sausage

Sweet or spicy Italian sausage.

And For Starters

Calamari Fritti Con Pomodoro

Breaded and Fried to Order with Lemon and Fresh Marinara Sauce.

Pollo Or Carne Skewers

Balsamic Glazed & Grilled Cocktail Skewers.

Chilled Shrimp Cocktail

Gulf Shrimp Cooked and Chilled. Served with our Homemade Cocktail Sauce.

Piatto Di Formaggi Misto

Fresh Mix of Cheeses, Freshly Sliced Prosciutto, Breadsticks, Truffle Honey, and Marinated Olives.

Assorted Fruit & Vegetables

Selected Based Around the Season, Served with Dip. Vegetables Can Be Grilled and Marinated if Desired.

Basket of mixed muffins

A variety of mixed seasonal muffins.

Breakfast Options

Italian French Toast

Hearty Italian bread French toast with mixed fruit and real maple syrup.

Italian Eggs Benedict

Poached eggs, crispy pancetta over Italian toast.

Quiche

Two types of freshly baked eggs.

Crepes

Thinly made pancakes rolled and stuffed.

Ingredients: Eggs, Mixed Fruit, Mushrooms, Spinach, Tomatoes, Sun Dried Tomatoes, Roasted Red Peppers, Onions, Prosciutto and Crispy Pancetta.

Cheeses: Fontina, Goat Cheese, Mozzarella, Ricotta and Cheddar

Lunch Options

Prime Rib

Roasted prime rib beef served to temperature with Italian style au jus.

Gnocchi

Freshly made potato rolled pasta. Ask your server for the preparation of the day.

Grilled Steak Salad

Grilled Tri Tip over mixed greens with your choice of dressing.

Pesto Basil Chicken

Grilled chicken breast with a basil and pesto marinade.

On The Side

Italian Toast

Fresh cut Italian bread toasted.

Crispy Pancetta

Fresh sliced pancetta pan seared to a crisp.

Fresh Fruit Salad

Hand selected mixed seasonal fruit salad. Ask your server for today's ingredients.

1 Drink

Bellini Bar

Want it Sweet? Ask for Moscato!

Bellini (The Original)

Prosecco over fresh peach juice.

Strawberry Bellini

Prosecco over muddled strawberry with one whole strawberry.

Mango Bellini

Prosecco over mango juice.

Blue Bellini

Prosecco over muddled blueberry with one whole blueberry.

Raspberry Bellini

Prosecco over muddled raspberry with one whole raspberry.

Black Bellini

Prosecco over muddled blackberry with one whole blackberry.

Bellini Scrobino

Prosecco over lemon sorbet.

Kir Royale

Prosecco over Chambord with one whole raspberry.

Rosecco

Prosecco with cherry juice and one whole cherry.

Sbagliato

Prosecco sweet vermouth and Campari. Serve with a twist of orange zest.







- Assorted Olives
- Limes
- Crispy Pancetta
- Pickles
- Peppers

- Lemon
- Celery
- Chilled Shrimp
- Hot Sauce



Café Gabbiano prides itself in fine dining. We serve freshly prepared authentic Italian dishes and deliver only the best guest experience through attentive and personal service.

Menu: Our menu is brought to you by a talented team of chefs whom expertly create each meal according to family recipes. We use only the freshest ingredients and introduce new dishes, inspired by seasonal treasures, to showcase the skill of our chefs.

Private Dining and Events: Our facility offers the perfect setting for your next special event including weddings, rehearsal dinners, and club or company parties. With both private wine rooms and our climate controlled outdoor patio, we can accommodate intimate parties of 4 guests or less as well as large events with up to 150 guests. We welcome you to use our in-house event coordinator to help plan an event as special as you've imagined it.

