

Cafe Gabbiano

Formaggi & Salumi Plate

Build Your Own (or) Chefs Choice: Mixture of items 14 (or) Family Style Chefs Choice 11 pp

Formaggi - Cheeses

Mozzarella - Italian cheese made from cow's milk.
8

Buffalo Mozzarella - Italian cheese made from buffalo's milk. 9

Scamorza - Mozzarella that is smoked 9

Burrata - Outer shell of mozzarella with a creamy inside. 9

Parmigiano Reggiano - Italian cheese aged a minimum of 18 months. 6

Blue Cheese - A cultured earthy cheese. 5

Goat Cheese - Soft cheese made from goat milk.
5

Warm Brie - A soft cheese from cows milk from the Brie area of France. 6

Salumi - Meats

Prosciutto - Cured Ham. 4

Speck - Smoked Prosciutto. 4

Pancetta - Cured Pork Belly. 3

Capicola - Cured Salumi. 4

Preparazione - Preparations

Tomato's & Basil - 4

Fresh Pesto & Crostini - 2

Arugula Salad & Cherry Tomato - olive oil, salt and pepper. 3

Marinated Cherry Tomato & Crostini - 5

Marinated Olives - 5

Honey Truffle Drizzle - 3

ANTIPASTI

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 13

INSALATE

Add Gamberi or Pollo to any insalate

Insalate di Stagione - Seasonally prepared based around current in season ingredients.
10

Insalata di Cesare - Romaine lettuce with homemade Cesare dressing tossed and topped with croutons. 9

Insalata di Spinaci - Prepared special daily based around seasonal ingredients available.
10



PRIMI PIATTI

Handmade Pasta!

Truffle Sacchetti - Truffle and cheese stuffed pasta in a butter, sage sauce with truffle oil.
25

Ossobuco Ravioli - Ravioli stuffed with braised veal. Served in our Bolognese sauce made up of file tips, veal and ground beef. 23

Lobster Ravioli - Sautéed shallots, vodka and cream finished with a touch of marinara making a creamy delicacy. 23

Tortellini Alla Paolo - Cheese stuffed pasta sautéed with ham, mushrooms, and peas topped with our fresh Alfredo sauce. 20

Squid Ink Shrimp Fra Diavolo - Shrimp, squid ink pasta, sautéed with cherry tomatoes, garlic, basil, white wine and crushed red pepper. 25

Linguine Pescatora - Calamari, mussels, clams, shrimp sautéed olive oil, white wine, marinara. 25

Zuppa di Vongole - One dozen fresh littleneck clams sautéed in extra virgin olive oil, garlic and white wine, served over a bed of linguine.
23

Spaghetti Al Pomodoro Fresco - Garlic and fresh cherry tomatoes sautéed in olive oil,

Cafe Gabbiano

marinara and basil over a bed of spaghetti. 18

Add Pollo or Gamberi upon request.

Gnocchi - Hand rolled gnocchi. Prepared special by the chef daily. 21

Parmigiana di Melanzane - Eggplant baked with mozzarella, Parmigiano, ricotta, fresh herbs and spices. 19

Lasagne Bolognese - Fresh pasta with ricotta, mozzarella, Parmigiano and Bolognese sauce. 19

CARNE

Allen Brothers Filet Mignon - 24 day aged Filet Mignon, served with mushrooms, risotto and the vegetable of the day. 42

Add Shrimp - Three jumbo shrimp 11

Costolette di Vitello - Bone in 14 ounce Veal Chop. Prepared with sautéed mushrooms, cream and brandy. 38
Availability Limited

Costolette di Vitello Parmigiana - Bone in 10 ounce Veal Chop pounded thin, lightly breaded, fried and topped with marinara sauce and fresh mozzarella. 27
De-boned upon request

Costolette di Vitello Milanese - Bone in 10 ounce Veal Chop pounded thin, lightly breaded, fried, Milanese style topped with an arugula and cherry tomato salad finished with balsamic. 27
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). 27

POLLO

Pollo Special - Free-range chicken breast prepared special by the chef daily. 22

Pollo Mamma Lucia - Free range chicken breast sautéed with wild mushrooms, Marsala wine, and a touch of marinara, then topped with mozzarella cheese. 22

Pollo Parmigiana - Free-range chicken breast lightly breaded, fried, finished with marinara

sauce and mozzarella cheese. 21

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.

PESCE

Branzino - A Mediterranean Sea bass served whole, de-boned tableside in a white wine, lemon and butter sauce. 34

Filet of Grouper - A locally caught white fish. Prepared special by the chef daily. 30

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

Salmon Sole Mio - Atlantic salmon sautéed with olive oil, garlic, white wine, cherry tomatoes, fresh basil and herbs. 24

CONTORNI

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

ASK ABOUT OUR BAMBINO MENU
(Under the age of 12 please).

Corkage Fee 20.00

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

Carne, Pollo & Pesce entrees are served with ONE side.

Additional service plating charge of 4.95 for shared entrées.

Visit our website at cafegabbiano.com

Cafe Gabbiano

Check out our social events calendar

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!*

