

CAFE GABBIANO EASTER MENU

FORMAGGI & SALUMI PLATE

Chefs Choice Mixture of Items | 20

Family Style Chefs Choice | 15 pp

Build Your Own | Pricing Below

Formaggi - Cheeses

Mozzarella Italian cheese made from cow's milk	12
Buffalo Mozzarella Italian cheese made from buffalo's milk	15
Scamorza Mozzarella that is smoked	12
Burrata Outer shell of mozzarella creamy inside	15
Parmigiano Reggiano Italian cheese aged a minimum of 18 months	12
Blue Cheese A cultured earthy cheese	9
Goat Cheese Soft cheese made from goat milk	9
Warm Brie A soft cheese from cow's milk from the Brie area of France	10

Salumi - Meats

Prosciutto Cured Ham	11
Speck Smoked Prosciutto	9
Pancetta Cured Pork Belly	8
Capicola Cured Salumi	9

Preparazione - Preparations

Tomatoes & Basil	9
Fresh Pesto & Crostini	8
Arugula Salad & Cherry Tomato	7
Marinated Cherry Tomato & Crostini	8
Marinated Olives	9
Honey Truffle Drizzle	7



ANTIPASTI

Garlic Bread herb butter, parmigiano cheese, and baked garlic	10
Bruschetta di Ischia cherry tomatoes, fresh basil, garlic, and extra virgin olive oil over toasted Italian bread	15
Cozze alla Isolana PEI mussels sautéed in garlic, olive oil, white wine, and fresh basil	18
Calamari con Pomodoro Choice of breaded & fried fresh with marinara sauce OR sautéed with cherry tomatoes, garlic, basil, white wine, and marinara	19

INSALATE & ZUPPA

Insalata di Cesare romaine lettuce with homemade Cesare dressing tossed and topped with croutons	16
The Poached Pear whole pear poached in sauvignon blanc, sugar, lemon, and cinnamon with arugula, goat cheese, and candied walnuts with our homemade balsamic dressing	17

ENTREES

Linguine Pescatora calamari, mussels, clams, shrimp sautéed in olive oil, white wine, marinara	38
Gnocchi Special prepared special by chef daily	MP
Truffle Ravioli Truffle and cheese stuffed pasta in a butter, sage sauce with truffle oil	30
Allen Brothers Filet & Shrimp 24-day aged center cut Filet Mignon with Gulf shrimp and a medley of mushrooms and truffle pâté	76
Allen Brothers Filet (filet only)	60
Ossobuco braised veal shank with celery, carrots, onion, rosemary, thyme, sage, and red wine, served with parmigiana risotto	55
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	42
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	42
Scaloppine Piccata veal sautéed in butter, lemon, and white wine	37
Pollo Mamma Lucia free-range chicken breast sautéed with wild mushrooms, Marsala wine, and a touch of marinara, topped with mozzarella	30
Pollo Parmigiana free-range chicken breast lightly breaded, fried, finished with marinara sauce and mozzarella cheese	30
Filet of Grouper locally caught white fish pan seared in garlic, oil, and sherry wine sauce with sun dried tomato and caper stuffing	50
Pesce Special freshly sourced fish that varies with the season; prepared special by chef daily	MP
Honey Glazed Blue House Salmon seared filet of salmon finished with fresh truffle and honey	45