



CAFE GABBIANO THANKSGIVING 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

Insalate di Stagione prepared based around current seasonal ingredients	16
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

Fresh Black Truffle \$9/Gram

ENTREES

Turkey Dinner garlic mashed potatoes, green beans, stuffing, cranberry sauce, and gravy	48
Allen Brothers Filet Mignon 24-day aged filet mignon, served with mushrooms & truffle pate, risotto, and vegetable of the day // add shrimp +17	60
Ossobuco braised veal shank with celery, carrots, onion, rosemary, thyme, sage, and red wine, served with a 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	45
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	45
Costolette di Vitello bone-in 14-ounce veal chop. Prepared with sautéed mushrooms, cream, and brandy. // limited availability	55
Scaloppine Mamma Lucia veal sautéed in Marsala wine with fresh wild mushrooms, topped with eggplant and fresh mozzarella cheese	37
Filet of Grouper locally caught white fish prepared special by the chef daily	49
Honey Truffle Salmon Atlantic salmon seasoned, pan-seared, and finished with fresh truffle and honey	50
Lobster Ravioli sautéed shallots, vodka, and cream finished with a touch of marinara – a creamy delicacy	34
Pollo Mamma Lucia free-range chicken breast sautéed with wild mushrooms, Marsala wine, and a touch of marinara, topped with mozzarella	32
Pollo Parmigiana free-range chicken breast lightly breaded, fried, finished with marinara sauce and mozzarella cheese	30
Lasagne Bolognese fresh pasta with ricotta, mozzarella, parmigiano, and bolognese sauce	28