

ANTIPASTI

Smoked Salmon Cannoli 18

Mascarpone, shallots, capers, lemon zest, yogurt dill sauce, peppadew peppers

GF Polipo Grigliato 18

Grilled octopus, fingerling potatoes, banana peppers, onions, hot garlic vinaigrette

GF Cavoletti di Bruxelles 15

Charred Brussels Sprouts, maple butter, pork cracklins

GF Cacciucco 18

calamari, shrimp, spicy plum tomato sauce

GF Quaglia Ripiena 18

Roasted quail filled with spicy sausage, butternut squash, apples, polenta, spicy honey

ZUPPA E INSALATE

Pasta e Fagioli 9

Northern beans, celery, garlic, olive oil, ditalini

GF Gamba Insalata Verde 12

Romaine, radicchio, fennel, house dressing

GF Insalata di Barbabietole " Foresta Nera" 14

Salt roasted red and golden beets, candied walnuts, Grand Noir blue cheese, olive oil, balsamico

Insalata di Cesare 12

Romaine, parmigiano, croutons, Caesar dressing

GF Can be made Gluten Free upon request

Please inform your server of any allergies or dietary restrictions you have. We will gladly accommodate your individual needs.

Allergy statement: Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

Executive Chef, William Potts • Sous Chef, Joseph Flores

PRIMI

Linguine Mezzanotte 23

thin long pasta, julienne of vegetables, parsley olive oil, garlic, chili flakes

Bucatini Cacio e Pepe 24

thick spaghetti, pecorino croccolo, black pepper

Agnolotti Ripieni 25

Ravioli filled with chianti braised beef short rib, brandy cream

Calamarata del Golfo 26

short pasta rings, calamari, rock shrimp, bay scallops, garlic, white or red sauce

Spaghetti di Gamberi 26

spicy shrimp, diced tomato, white wine cream

GF Risotto Del Giorno Daily Risotto

SECONDI

GF La Rosticciana 25

Braised spare ribs cabbage, apples, carrots, potatoes, cider reduction

GF Cosce di Pollo Grigliate 23

Herb grilled chicken thighs, lemon, olive oil

Scaloppine Modo Siciliana 26

Sauteed Chicken mushrooms, vino cotto

Cioppino 37

cod, clams, shrimp, mussels, scallops, herb tomato seafood broth, crostini

GF Bistecca con Fagioli Bianchi 34

Grilled Prime 8oz. flat iron steak, white beans, roasted peppers, salsa verde, soft polenta

GF Filetto di Maiale al Salsa di Porto 29

Grilled pork tenderloin, port wine reduction

Polpetto di Zucchine 28

Zucchini cake, cilantro aioli, sweet potato fries

Gamba Guest  Qu1ckPa\$\$

DESIGN & PRINT BY LITHOGRAPHIC COMMUNICATIONS



Gamba
ristorante

The image features a hand-drawn grid pattern in a dark brown color, consisting of irregular horizontal and vertical lines that create a grid of squares. This pattern is positioned at the top and bottom of the page, framing a central white area. In the center of this white area, the word "Gamba" is written in a large, elegant, cursive script. Directly beneath "Gamba", the word "ristorante" is written in a smaller, simple, lowercase sans-serif font.