

ANTIPASTI

Pinzimonio Stagionale	15
Tuscan Seasonal Crudites, Flat Bread Strips, Olive Oil, Balsamic, Cumin Fig Apricot Yogurt Sauce, Salsa Verde	
Burrata Tipica GF	16
Burrata cheese, Roasted Heirloom Tomatoes, Basil, Balsamic Reduction	
Prosciutto & Melon GF	15
San Danielle Prosciutto, Seasonal Melon, Fresh Mint	
Di Pesce	17
Fried Calamari, Rock Shrimp, Lemon Black Garlic	
Cocktail di Gamberi GF	12
3 Colossal Shrimp, Cocktail & Cognac Sauces	
Grigliato di Polipo GF	16
Grilled Octopus, Grape Tomato, Celery, Cucumber, Serrano Peppers, Olive Oil	

ZUPPA E INSALATE

Pasta e Fagioli	8
Northern Beans, Celery, Garlic, Olive Oil, Ditalini	
	Half Full
Gamba Insalata Verde GF	8 12
Romaine, Radicchio, Fennel, House Dressing	
Insalata di Barbabietole GF	9 14
Golden & Red Beets, Candied Walnuts, Grand Noir Blue Cheese, Balsamic, Olive Oil	
Insalata Tritata	9 14
Chopped Romaine Wedge, Red Onion, Cucumber, Grape Tomato, Potato Chips, Blue Cheese Dressing	



Executive Chef, William Potts • Sous Chef, Joseph Flores



Gluten Free

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.

Gamba Guest Qu1ckPa\$\$

PRIMI

Crespelle Deliziose	24
Baked Crepes filled with Ricotta & Pecorino Cheeses, Plum Tomato Sauce	
Ziti Leggeri	23
Short Tube Pasta, Lemon Zest, Peas, Fava Beans, Fennel, Radicchio	
Agnollotti Ripieni	25
Half Moon Ravioli filled with Chianti Braised Beef Short Rib, Brandy Cream	
Fedelini Con Vongole	25
Thin Flat Pasta, Manila Clams, Sage, Garlic, Parsley, Clam Juice	
Tagliatelle Siciliana	24
Ribbon Pasta, Tuna Belly, Oyster Mushrooms, Eggplant, Shallots, Olive Oil, Breadcrumbs	
Bucatinti Cacio e Pepe	24
Long Tube Pasta, Pecorino Cheese, Crushed Black Pepper, Butter	

SECONDI

Quaglia Farcita Stile Alto Adige 1 Quail	23	2 Quail	40
Roasted Quails Stuffed with Savoy Cabbage, Speck, Amaretti Crumbs, Grana Padano, on a Bed of Crispy Eggplant, Oyster Mushrooms, Asparagus			
Scaloppine di Maiale	26		
Sautéed Pork Tenderloin, Piccata Sauce			
Lombo di Vitello GF	34		
Grilled 10oz. Veal T-Bone, Mushroom Demi, Arugula, Red Onion, Fennel, Orange Supreme & Fennel Salad Citrus Vinaigrette			
Bistecca Invecchiata di Manzo GF	32		
Grilled Dry Aged 10oz Ribeye Steak, Madagascar Sauce			
Petto di Pollo con Erbe Ano Matiche GF	26		
Pan Fried Airline Chicken Breasts on a Bed Peppers & Potatoes			
Vido Smashburger	19		
Wagyu, Caramelized Onions, Lettuce, Tomato, Butter Pickles, White Cheddar, Mustard Mayo, Brioche Bun Pommes Frites, Truffle Aioli			

3 Course Prix Fixe Luncheon Weekly Menu 25



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.