

Gabriella

Italian Restaurant

SINCE 1997

High on the Sicilian hills, the Castle of Carini still stands- an ancient symbol of strength, honor, and tradition.

Its walls remind us that what endures is not just stone, but the values we pass down: pride in our craft, respect for heritage, and care for those we welcome.

At our table, we carry that same spirit.

In every recipe, every ingredient, and every gesture of service, we honor tradition with quality and share it with you - our guests, our family.

Chef and owner Pietro Carcioppolo arrived to the US in 1979 determined to fulfill his lifelong dream. His vision was to open an Italian restaurant that would provide his customers with the most memorable dining experience they would ever have.

Pietro, along side wife Antonella, opened Gabriella Italian Restaurant in 1997 and their goal was to give patrons savory Italian dishes along with exciting and creative daily specials.



◆ *Gabriella* ◆ STARTER

RAW BAR	1/2 DOZEN FRESH OYSTERS	18
	1/2 DOZEN RAW CLAMS	12
	1/2 DOZEN OYSTER ROCKEFELLER	24
	1/2 DOZEN CLAMS CASINO	18

ANTIPASTI	SAUTED PORTOBELLO	14
	In a garlic and wine sauce with a touch of marinara	
	GRILLED HOMEMADE SAUSAGE	16
	Topped with peppers and marinara	
	SAUTÉED ASPARAGUS	14
	In a light tomato and wine sauce with crostinis	
	BROILED CRAB CAKES	24
	Served with lemon-paprika aioli	
	SALUMI AND CHEESE BOARD	22
	A curated selection of cured meats, cheeses, olives, marinated peppers, grapes, jam and crostinis	
	SAUTÉED MUSSELS	16
	Marinara OR garlic butter sauce	
	CALAMARI	16
	Fried OR sautéed	
	BURRATA CAPRESE	16
	With tomatoes, roasted red peppers and topped with balsamic glaze	
	BRUSCHETTA	12
	Diced tomato, red onion, garlic, extra virgin olive oil, fresh basil, topped with balsaimic glaze and auricchio cheese	

SOUP & SALAD	SOUP OF THE DAY	
	GABRIELLA'S SALAD	20
	Freshly sautéed calamari, romaine lettuce, croutons, sun dried tomatoes, pecorino romano, tossed in caesar dressing	
	GRILLED CHICKEN SALAD	18
	Seasoned chicken over fresh romaine lettuce, carrots, onions, and tomatoes	
	GRILLED SHRIMP SALAD	22
	Field greens, roasted peppers, and shaved Auricchio cheese topped with grilled shrimp	
	GRILLED SALMON SALAD	22
	Grilled salmon served over a bed of romaine lettuce with onions, tomatoes, and carrots	
	CAESAR SALAD	12
	Romaine lettuce, parmesan cheese, sun dried tomatoes, and croutons tossed in caesar dressing	

Add: Grilled Chicken \$8 Add: Grilled shrimp \$3/each

A gratuity of 20% will be added to parties of 7 or more.

◆ *Spinnella* ◆ MAINS

PASTA

PENNE SALMON PINK SAUCE	26
Tossed with grilled shrimp and sautéed onions	
GRILLED SHRIMP ASPARAGUS	26
Grilled shrimp, sautéed asparagus, in a garlic white wine and asparagus purée sauce with penne topped with shaved auricchio cheese	
PAPPARDELLE AL RAGÙ	30
Slow simmered beef ragù tossed with homemade pappardelle pasta and auricchio cheese	
LINGUINI CLAM SAUCE	28
Fresh clams sautéed in your choice of a red marinara OR white wine garlic sauce	
PENNE VODKA PINK SAUCE	22
Ham, bacon, and onions sautéed in a light vodka pink cream sauce	
GNOCCHI	20
Homemade potato gnocchi tossed in a fresh marinara sauce	
PENNE VEGETALI	20
Carrots, mushrooms, broccoli, asparagus and sun dried tomatoes tossed in creamy Alfredo sauce	
LASAGNA	20
Layered with meat sauce, ricotta, pecorino romano topped with tomato sauce and melted mozzarella cheese	
CHEESE RAVIOLI	22
Tossed with our homemade grilled sausage, peppers and marinara sauce	
RIGATONI BOSCAIOLA	26
Homemade pasta with mushrooms, sausage, and cherry tomatoes in white wine sauce topped with cheese	
PASTA WITH MEAT SAUCE OR MEATBALLS	20
Served in tomato sauce with penne, linguini, or capellini pasta	
SHRIMP ALFREDO	32
Sautéed shrimp in an Alfredo sauce tossed with linguini	
LOBSTER RAVIOLI	36
With sautéed shrimp, cherry tomatoes, asparagus, and Kalamata olives in a pink cream sauce w/ auricchio cheese	

Served with homemade bread and house salad or caesar salad for \$4.75

SEAFOOD

PIATTO DI MARE	34
Clams, shrimp, mussels, and calamari sautéed in your choice of a red or white garlic sauce over penne	
BARRAMUNDI	38
Pan seared with sautéed cherry tomatoes and brussels sprouts in a lemon and garlic with wine sauce over parmesan risotto	
SHRIMP FRANCESE	32
Sautéed in a light egg batter and finished in a lemon butter sauce over a swirl of linguini	
GRILLED SALMON	30
Topped with a sweet vermouth, butter, & caper sauce with a swirl of linguini & steamed veggie	

ENTRÉE	EGGPLANT PARMIGIANA	24
	Baked and topped w/ marinara and mozzarella cheese and served with side of pasta	
	EGGPLANT CONTADINA	24
	Stuffed w spinach and ricotta topped w/ marinara and mozzarella cheese and served with side of pasta	
	BLACK ANGUS N.Y. STRIP	42
	Topped with a portabella mushroom Marsala sauce and served w/ mashed potatoes and steamed veggies	
	FILET MIGNON	56
	Topped with a portabella mushroom Marsala sauce and served w/ mashed potatoes and steamed veggies	
	LAMB LOLLIPOPS	38
	Half rack of marinated lamb lollipops served with herb roasted baby potatoes topped with a Rosemary Marsala sauce	
	RIBEYE	48
	16 oz Ribeye with mushroom scaloppini sauce served with herb roasted baby potatoes and grilled asparagus	

CHICKEN CARDINALE	24	28	VEAL CARDINALE
Layered with eggplant, roasted red pepper and cheese in a light red sauce			
CHICKEN MARSALA	24	28	VEAL MARSALA
Mushrooms sautéed in a Marsala wine and butter sauce			
CHICKEN PICCATA	24	28	VEAL PICCATA
Capers in a fresh lemon and butter sauce			
CHICKEN SCALOPPINI	24	28	VEAL SCALOPPINI
Mushrooms sautéed in a white wine sauce			
CHICKEN OSCAR	28	32	VEAL OSCAR
Crab meat, asparagus, and mushrooms sautéed in a light pink cream sauce			
CHICKEN FRANCESE	24	28	VEAL FRANCESE
Sautéed in a light egg batter and finished in a lemon butter sauce			
CHICKEN PIZZAIOLA	24	28	VEAL PIZZAIOLA
Kalamata olives sautéed with garlic in a marinara sauce			
CHICKEN PARMIGIANA	24	28	VEAL PARMIGIANA
Breaded, fried, and baked in a tomato sauce topped w/mozzarella cheese			

*Entrées are served with homemade bread, a side of pasta and house salad or caesar salad for \$4.75
Choice of penne, linguini or capellini with tomato, marinara or garlic & oil sauce*

ACCOMPANIMENTS

Penne Vodka	10	Herb Roasted Potatoes	8
Gnocchi	8	Steamed Veggies	6
Garlic Bread	6	Sautéed Asparagus	8
Side of Meatballs	6	Brussels Sprouts	10
Crab & Mushroom Risotto	18	Sautéed Spinach	8

Additional bread can be requested for an extra charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.