

RAW BAR

Fresh Oysters Half Dozen	18
Fresh Clams Half Dozen	12
Baked Oysters Rockefeller Half Dozen	24

ANTIPASTI

Sautéed Portabella	14
In a garlic white wine sauce with a touch of marinara	
Grilled Homemade Sausage	14
Topped with peppers and marinara sauce	
Sautéed Asparagus	14
Served in a light tomato and wine sauce w/crostini	
Broiled Crab Cakes	mkt
Tender lump crab cake served with a paprika aioli	
Eggplant Parmigiana	14
Baked eggplant served with marinara and mozzarella	
Sautéed Mussels	14
In your choice of marinara or garlic butter sauce	
Calamari	16
Your choice - fried OR sautéed in a garlic butter sauce	
Clams Casino	18
Served stuffed with peppers, onions, and bacon in a wine butter sauce	

INSALATE

Grilled chicken \$8	
Grilled shrimp \$3/each	
Gabriella’s Salad	18
Caesar salad topped with freshly sautéed calamari	
Grilled Chicken Salad	16
Seasoned chicken over top of fresh romaine lettuce, carrots, onions, and tomatoes	
Grilled Shrimp Salad	20
Field greens, roasted peppers, shaved auricchio cheese tossed in balsamic and topped with grilled shrimp	
Caesar Salad	12
Romaine lettuce, shaved auricchio cheese, and our spiced homemade croutons tossed in Caesar dressing	
Chef Salad	16
Prosciutto Cotto, turkey, mozzarella, roasted peppers, Kalamata olives, onions, and tomatoes	
Spinach Salad	14
Dried cranberries, roasted walnuts, goat cheese, sun dried tomatoes, and red onion	

Tuna Salad	16
Homemade tuna salad over romaine lettuce, tomatoes, cucumbers, and red onion	
Garden Salad.....	10

PANINIS

Served with fries or field greens

Gabriella Burger	17
Black Angus beef, Applewood smoked bacon, fresh mozzarella, roasted peppers & roasted tomato remoulade with lettuce, tomato, and onion	
Crab Cake Panini	18
Lettuce, tomato, scallions, and roasted tomato remoulade	
Grilled Chicken Panini	14
Roasted pepper, red onions, tomato, and fresh mozzarella cheese	
Tuscan Turkey Panini	14
Auricchio cheese, lettuce tomato, red onions with pesto mayo	
Cheese Steak Panini	16
New York Strip with sautéed onions, lettuce, tomato, and mayo	
Grilled Portabella Panini	14
Roasted peppers, onions, fresh mozzarella, olives, and house dressing	
Tuna Melt Panini	14
Fresh homemade tuna salad, tomatoes, and melted mozzarella cheese	

Italian Panini	15
Prosciutto cotto, tomato, roasted peppers, and fresh mozzarella with basil pesto aioli	
BLT Panini	14
Applewood smoked bacon, fresh spinach, tomatoes mozzarella cheese, and basil pesto aioli	

LUNCH SPECIALS

Half a panini and house salad	14
Half a panini and cup of soup	16/18
Cup of soup and house salad	12/14

Parties of 7+ Gratuity of 20% will be added
Visit us on the web @ GabriellaRistorante.com
Like us on Facebook – Gabriella Italian Restaurant



PASTA

Served with homemade bread and salad

Penne Salmon Pink Sauce	18
Pink sauce with salmon and topped with grilled shrimp	
Grilled Shrimp Asparagus	18
Grilled shrimp and asparagus in a white wine butter sauce topped with auricchio cheese over penne	
Penne Shrimp & Crab	20
Sautéed in a light marinara and white wine sauce - try it fra- diavolo if you like it spicy	
Linguini Clam Sauce	18
Fresh clams sautéed in your choice of a red marinara OR white wine garlic sauce	
Gnocchi	16
Potato gnocchi pasta tossed in a fresh marinara sauce	
Penne Vodka Pink Sauce	16
Ham, bacon, and onions sautéed in light vodka pink cream sauce	
Vegetali	14
Carrots, mushrooms, broccoli, asparagus, and sun dried tomatoes tossed in alfredo sauce with penne	
Lasagna	12
Layered with homemade meat sauce and ricotta and topped with tomato sauce and mozzarella	
Cheese Ravioli	16
Tossed with homemade grilled sausage, peppers, and marinara sauce	
Manicotti	12
Stuffed with ricotta cheese and topped with tomato sauce and mozzarella	
Homemade Meat Sauce OR Meatballs	16
Served in a traditional tomato sauce with your choice of penne, capellini, or linguini pasta	
Rigatoni Boscaiola.....	18
Homemade rigatoni tossed with wild mushrooms, sausage, and cherry tomatoes in a white wine sauce and topped with pecorino and auricchio cheese	
Piatto Di Mare	24
Clams, shrimp, mussels, & calamari sautéed in your choice of a red OR white wine garlic sauce over penne	

ENTREES

Served with homemade bread and salad

Add side of pasta for \$3.00

Choice of Penne, Linguini or Capellini with tomato, marinara, or garlic & oil sauce

Eggplant Parmigiana	15
Breaded, baked, topped with marinara sauce & mozzarella cheese	
Eggplant Contadina	16
Stuffed with spinach & ricotta, topped with marinara & mozzarella cheese	
Shrimp Francese	20
Sautéed in a light egg batter, pan seared, and finished in a lemon butter sauce over a twirl of linguini	
Chicken Cardinale	16
Veal Cardinale	18
Eggplant, roasted red peppers & cheese in light marinara sauce	
Chicken Marsala	16
Veal Marsala	18
With mushrooms sautéed in a Marsala wine and butter sauce	
Chicken Picata	16
Veal Picata	18
Capers, fresh lemon & butter sauce	
Chicken Scaloppini	16
Veal Scaloppini	18
With mushrooms sautéed in a white wine sauce	
Chicken Oscar	19
Veal Oscar	23
Crab meat, asparagus & mushroom in a cream sauce	
Chicken Francese	16
Veal Francese	18
In a light egg batter & finished in a lemon butter sauce	
Chicken Pizzaiola	16
Veal Pizzaiola	18
Kalamata olives sautéed with garlic in a marinara sauce	
Chicken Parmigiana	16
Veal Parmigiana	18
Golden fried & baked in a tomato sauce with mozzarella	
SIDES	
Sautéed Asparagus	8
Penne Alfredo	8
Garlic Bread	6
Brussels Sprouts	10
Steamed Veggies	6
Sautéed Spinach	8