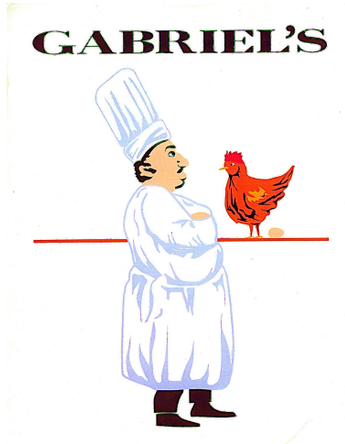
GABRIEL'S



Established 1991

LUNCH ~ spring ~ 2018

Antipasti

Soup del Giorno 13

Mussels ~ white wine, roasted garlic, spicy tomato 16

Spicy Tuna Tartare ~ chopped arugula, black olive, tonnato sauce 18

Grilled Octopus ~ farro, marinated chick peas, watercress oil 18

Bresola and Mixed Greens ~ red wine vinaigrette, pickled onion 15

Hand Crafted Burratta ~ Vidalia onion jam, arugula pesto 17

Insalata

Baby Arugula and Parmesan ~ balsamic vinegar, extra virgin olive oil 15

Red Endive ~ arugula, Gorgonzola, sweet pecans, mustard vinaigrette 17

Kale Salad~ Pecorino, currants, pine nuts, lemon vinaigrette 17

Caesar Salad ~ white anchovies, oil cured tomato 16

Served with ~ chicken 10, shrimp 13, salmon 12

Pasta

Tagliatelle ~ pancetta Bolognese, Parmesan 26

Mezzaluna ~ spinach ricotta filling, pine nuts, mascarpone 25

Fettuccine ~ sweet sausage, plum tomato, peperonata 26

Gnocchi ~ Gabriel's tomato and basil sauce 24

Secondi

Poppy Seed Crusted Salmon ~ Argo dolce, roast potatoes string beans 26

Seared Sea Scallop ~ string beans, sweet corn, roasted red pepper 28

Grilled Branzino ~ carrot puree, sautéed spinach, caper lemon 25

Grilled Ahi Tuna ~ watercress, vegetable crudo, horseradish crème 27

Grilled Rib eye Steak ~ mashed potato, asparagus, espresso sauce 29

3 Course Lunch $35

Antipasti	Secondi	Dolci
Caesar salad	Organic Chicken Breast *	Home made Sorbet
Arugula Salad	Poppy Seed Crusted Salmon *	Home made Gelato
Kale Salad	Petit Filet Mignon*	Classic Tiramisu
Soup of the day	Gnocchi ~ Gabriel's tomato basil sauce	

*Choice of mashed or roasted potatoes