

# Gabriele's Ristorante Italiano

GABRIELE'S PURCHASES ONLY PREMIUM QUALITY PRODUCTS SUCH AS DECECCO PASTA, PROVINI VEAL, PARMA PROSCIUTTO, PURDUE CHICKEN, KING ARTHUR UNBLEACHED FLOUR, EXTRA VIRGIN OLIVE OIL AND 10 YEAR OLD BALSAMIC VINEGAR. WE HAVE ALSO INSTALLED THE PARROT WATER TREATMENT SYSTEM TO ENHANCE ALL OF OUR FOODS COOKED WITH WATER. THESE ARE JUST SOME OF THE REASONS WHY GABRIELE'S RESTAURANT HAS ENJOYED SERVING OUR NEIGHBORS SINCE 1973. SIT BACK AND LET YOUR SERVER SUGGEST ONE OF OUR DAILY SPECIALS OR WINES BY THE BOTTLE.  
"BUON APPETITO"

## APPETIZERS

*CLAMS ON THE HALF SHELL	M/P	ZUPPA DI CLAMS RED OR WHITE SAUCE	M/P
PANE COTTO ESCAROLE, BEANS AND BREAD TOPPED WITH PARMIGIANO	12.95	HOUSE ANTIPASTO FRESH MOZZARELLA, GRILLED EGGPLANT AND ZUCCHINI, PROSCIUTTO, OLIVES, AND PROVOLONE	19.95
CLAMS CASINO	MP	STUFFED PORTABELLO MUSHROOM SAUSAGE STUFFING, GORGONZOLA SAUCE	15.95
STUFFED MUSHROOMS SEAFOOD STUFFING	14.95	SHRIMP COCKTAIL	19.95
FRIED MOZZARELLA	13.95	PARMA PROSCIUTTO WITH FRESH MOZZARELLA AND TOMATO	18.95
BRUSCHETTA	7.95	GRILLED SAUSAGE WITH ONIONS AND HOT & SWEET PEPPERS AND POTATOES	16.95
BROCCOLI DI RABE AND SAUSAGE	17.95	SEAFOOD SALAD	20.95
FRIED CALAMARI	19.95	CALAMARI SALAD	17.95
NY FRIED CALAMARI TOSSSED IN MARINARA WITH HOT CHERRY PEPPERS AND ONION	20.95		
STUFFED EGGPLANT	11.95		
CRAB CAKES MUSTARD CREAM SAUCE	16.95		

## SALADS

ARUGULA WITH FRESH TOMATO	11.95	*CAESAR SALAD	10.95
ARUGULA SPECIAL PORTABELLO MUSHROOMS, FRESH MOZZARELLA, TOMATOES AND ROASTED PEPPERS TOPPED WITH GORGONZOLA, PIGNOLI NUTS AND ALMONDS	17.95	CAPRESE SALAD FRESH MOZZARELLA, WHITE BEANS, TOMATOES AND ONIONS	16.95
		ADD CHICKEN TO ANY SALAD	7.95
		ADD SHRIMP TO ANY SALAD (PER SHRIMP)	4.50
		ADD SCALLOP TO ANY SALAD (PER SCALLOP)	M/P

## MINESTRE SOUPS

BRODO DI POLLO CON TORTELLINI CHICKEN BROTH WITH CHEESE STUFFED PASTA	6.95	PASTA & FAGIOLI	6.95
ESCAROLE & FAGIOLI ESCAROLE AND BEANS	6.95	MINESTRONE MILANESE VEGETABLE SOUP	6.95

## FARINACEI PASTA

<b>RED WINES</b> CHIANTI CLASSICO, RUFFINO RISERVA TRADITIONAL	SPAGHETTI OR PENNE AND MEATBALLS	18.95	TORTELLINI ROMANO CHEESE TORTELLINI WITH PEAS, MUSHROOMS AND PROSCIUTTO IN A LIGHT CREAM SAUCE	22.95
<b>WHITE WINES</b> CHARDONNAY, SONOMA CUTRER	ANGEL HAIR WITH MARINARA SAUCE	16.95	PENNE VODKA CREAM PENNE TOPPED WITH A LIGHT CREAM SAUCE AND PROSCIUTTO	19.95
SAUVIGNON BLANC, CHATEAU STE. MICHELLE	LINGUINE WITH FRESH CLAM SAUCE RED OR WHITE SAUCE	22.95	BROCCOLI DI RABE GRILLED SAUSAGE AND BEANS OVER PENNE	22.95
	CHEESE RAVIOLI-BOILED OR BAKED	17.95	SPAGHETTI GARLIC, OIL, CAPERS AND ANCHOVIES	17.95
	MANICOTTI	19.95	FETTUCCINE ALFREDO	19.95
	CAVATELLI WITH MARINARA SAUCE	17.95	PENNE GABRIELE PROSCIUTTO AND PEAS IN A LIGHT CREAM SAUCE	19.95
	BAKED ZITI	17.95	GNOCCHI MEAT SAUCE, MARINARA SAUCE OR PESTO SAUCE	22.95
	PENNE MATRICIANA MARINARA SAUCE WITH PROSCIUTTO, BACON AND ONIONS	19.95	RISOTTO PORCINI PORCINI MUSHROOMS AND SUNDRYED TOMATOES WITH A TOUCH OF CREAM	20.95
	SPAGHETTI PUTTANESCA GARLIC, ANCHOVIES, OLIVES AND CAPERS IN A MARINARA SAUCE	18.95	RISOTTO PRIMAVERA MIXED VEGETABLES WITH A TOUCH OF TOMATO	20.95
	FETTUCCINE BOLOGNESE	18.95		
	LASAGNA	19.95		
	CANNELLONI FRESH CREPES STUFFED WITH BEEF, PORK, SPINACH AND RICOTTA WITH MARINARA SAUCE	20.95		

## VEAL CHOP / PORK CHOP / STEAKS

<b>RED WINES</b> MALBEC, TRAPICHE	*GRILLED VEAL CHOP	37.95	*NY STRIP DIAVOLO HOT CHERRY PEPPERS, MUSHROOMS & POTATOES	35.95
<b>WHITE WINES</b> PINOT GRIGIO, BOLLA	*VEAL CHOP CONTADINA SAUTÉED WITH PEPPERS, POTATOES, ONIONS, MUSHROOMS, TOMATOES, GARLIC AND OIL IN A WHITE WINE SAUCE	41.95	*NY STRIP ALLA PEPE IN PEPPERCORN SAUCE WITH FRESH TOMATOES AND ASPARAGUS	35.95
	*VEAL CHOP ALLA PEPE IN A PEPPERCORN SAUCE WITH FRESH TOMATOES AND ASPARAGUS	39.95	*GRILLED PORK CHOPS	29.95
	*NY STRIP STEAK GABRIELE SAUTÉED IN BUTTER WITH MUSHROOMS AND ARTICHOKE HEARTS TOPPED W/ MOZZARELLA	35.95	*PORK CHOPS SICILIAN HOT CHERRY PEPPERS, SWEET PEPPERS, & POTATOES	31.95
	*GRILLED NY STRIP	31.95	*STUFFED PORK CHOP STUFFED WITH SPINACH, ARTICHOKE, ASPARAGUS, TOMATOES, PROSCIUTTO AND PISTACHIO TOPPED WITH A PEPPERCORN SAUCE	36.95

\* THIS SYMBOL INDICATES MENU ITEMS PREPARED TO YOUR LIKING THAT MAY BE UNDER COOKED OR RAW OR CONTAIN UNDER COOKED OR RAW INGREDIENTS. THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD OR EGG REDUCES THE RISK OF FOOD BORNE ILLNESS.

**POLLI**  
CHICKEN

**RED WINES**  
CABERNET  
SAUVIGNON  
STERLING  
"VINTNER'S COLLECTION"

**WHITE WINES**  
PINOT GRIGIO,  
CAMPANILE

**RED WINES**  
CHIANTI CLASSICO,  
"AZIANO" RUFFINO

MARSALA	CHICKEN BREAST SAUTÉED IN BUTTER, MARSALA WINE, ONIONS, MUSHROOMS PROSCIUTTO	25.95	CONTADINA	SAUTÉED WITH PEPPERS, POTATOES, ONIONS, MUSHROOMS, TOMATOES, GARLIC AND OIL IN A WHITE WINE SAUCE	29.95
PARMIGIANA	CHICKEN BREAST WITH TOMATO SAUCE AND TOPPED WITH MOZZARELLA CHEESE	24.95	VELLUTO	CHICKEN BREAST SAUTÉED IN A VODKA CREAM SAUCE WITH PROSCIUTTO AND MUSHROOMS OVER FETTUCCINE	25.95
ROLLATINI	CHICKEN STUFFED WITH THREE CHEESES AND PROSCIUTTO IN A MUSHROOM CHAMPAGNE SAUCE	27.95	GRILLED CHICKEN	MARINATED CHICKEN BREAST SERVED WITH ROASTED POTATOES	22.95
SCARPARIELLO	CHICKEN BREAST SAUTÉED IN OLIVE OIL, GARLIC, HOT CHERRY PEPPERS, FRESH TOMATOES AND PARSLEY	24.95	CHICKEN OR VEAL MILANESE	SERVED OVER ARUGULA WITH FRESH TOMATO BRUSCHETTA AND SHAVED PROVOLONE	24.95/28.95

**MELANZANE**  
EGGPLANT

EGGPLANT PARMIGIANA	EGGPLANT IN MARINARA SAUCE AND TOPPED WITH MELTED MOZZARELLA	19.95	SICILIANA	EGGPLANT STUFFED WITH RICOTTA AND MOZZARELLA TOPPED WITH GRATED PARMIGIANO	19.95
---------------------	--	-------	-----------	--	-------

**SCALOPINE DI VITELLO**  
VEAL SCALOPPINI

**WHITE WINES**  
SAUVIGNON BLANC,  
CHATEAU STE.  
MICHELLE

PINOT GRIGIO,  
CAMPANILE

DIAVOLO	VEAL WITH HOT CHERRY PEPPERS AND MUSHROOMS IN A WHITE WINE SAUCE	29.95	IMPERIALE	VEAL TOPPED WITH PROSCIUTTO, STUFFED EGGPLANT AND MOZZARELLA SAUTÉED IN A LIGHT RED SAUCE TOPPED WITH PIGNOLI NUTS AND ALMONDS	31.95
PARMIGIANA	VEAL CUTLET IN TOMATO SAUCE AND TOPPED WITH MELTED MOZZARELLA	29.95	SALTIMBOCCA	VEAL TOPPED WITH MOZZARELLA IN A MARSALA WINE SAUCE WITH PROSCIUTTO AND ONIONS SERVED OVER SPINACH	31.95
MARSALA	VEAL SAUTÉED WITH MUSHROOMS, PROSCIUTTO AND ONIONS IN MARSALA WINE SAUCE	29.95	FIORENTINA	EGG BATTER DIPPED SERVED OVER SPINACH IN A LEMON AND BUTTER SAUCE	29.95

**PESCE**  
FISH

**RED WINES**  
MALBEC,  
TRAPICHE

**WHITE WINES**  
CHARDONNAY,  
SONOMA CUTRER

SHRIMP MARINARA OR FRA DIAVOLO	SHRIMP IN MARINARA SAUCE OR A SPICY HOT MARINARA SAUCE SERVED OVER LINGUINE	29.95	ZUPPA DI CLAMS	RED OR WHITE SERVED OVER LINGUINE	MP
SOLE ALMONDINE	EGG-DIPPED FILET OF SOLE TOPPED WITH ALMONDS SERVED OVER SPINACH	27.95	SCROD CALABRESE	FRESH SCROD TOPPED WITH TOMATOES, ONIONS, CAPERS AND OLIVES	28.95
SHRIMP AND SCALLOPS MARECHIARO	SHRIMP AND SEA SCALLOPS WITH OLIVE OIL, GARLIC AND FRESH TOMATOES SERVED OVER LINGUINE	31.95	SCROD OVER LINGUINE	RED OR WHITE SAUCE	27.95
SOLE FIORENTINA	FRESH FILET OF SOLE DIPPED IN EGG SAUTÉED IN LEMON SAUCE, SERVED OVER SPINACH	27.95	CALAMARI OVER LINGUINE	RED OR WHITE SAUCE	27.95
RISOTTO PESCATORE	SEAFOOD MEDLEY COMBINED WITH RISOTTO IN A LIGHT RED SAUCE	31.95	GRILLED SHRIMP	SERVED WITH ROASTED POTATOES	27.95
			ZUPPA DI PESCE OVER LINGUINE	RED OR WHITE SAUCE	39.95
			ANGEL PESCATORE	SEAFOOD MEDLEY TOSSED WITH ANGEL HAIR IN A LIGHT RED SAUCE	30.95

**VEGETABLE SIDES**

SPINACH  
BROCCOLI DI RABE  
PEPPERS & ONIONS

	7.95	ASPARAGUS	7.95
	8.95	BROCCOLI	7.95
	7.95	MUSHROOMS	7.95

**PLEASE LET YOUR SERVER KNOW IF YOU ARE A VEGETARIAN**

**CHILDREN'S MENU**

NOT AVAILABLE FOR TAKE OUT

PASTA AND MEATBALLS  
RAVIOLI BAKED OR BOILED

	9.95	CHICKEN OR VEAL PARMIGIANA	15.95
	11.95	BAKED ZITI	10.95
		PIZZA	10.95

**PLATE CHARGE FOR SHARING DINNERS \$5.95 INCLUDES SALAD**

**GIFT CERTIFICATES AVAILABLE**

**ALL MAJOR CREDIT CARDS ACCEPTED**

**PARTY TRAYS AVAILABLE FOR TAKE OUT**

**NO SUBSTITUTIONS**