

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 TOSSED 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	MINISTRONE MILANESE VEGETABLE SOUP	6.95

FARINACEI

PASTA

RED WINES 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
WHITE WINES 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 SUNDRIED 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

RED WINES MALBEC, TRAPICHE	*GRILLED VEAL CHOP	37.95	*NY STRIP DIAVOLO HOT CHERRY PEPPERS, MUSHROOMS & POTATOES	35.95
WHITE WINES 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”	MARSALA	25.95	CONTADINA	29.95
	CHICKEN BREAST SAUTÉED IN BUTTER, MARSALA WINE, ONIONS, MUSHROOMS PROSCIUTTO		SAUTÉED WITH PEPPERS, POTATOES, ONIONS, MUSHROOMS, TOMATOES, GARLIC AND OIL IN A WHITE WINE SAUCE	
WHITE WINES PINOT GRIGIO, CAMPANILE	PARMIGIANA	24.95	VELLUTO	25.95
	CHICKEN BREAST WITH TOMATO SAUCE AND TOPPED WITH MOZZARELLA CHEESE		CHICKEN BREAST SAUTÉED IN A VODKA CREAM SAUCE WITH PROSCIUTTO AND MUSHROOMS OVER FETTUCCHINE	
	ROLLATINI	27.95	GRILLED CHICKEN	22.95
	CHICKEN STUFFED WITH THREE CHEESES AND PROSCIUTTO IN A MUSHROOM CHAMPAGNE SAUCE		MARINATED CHICKEN BREAST SERVED WITH ROASTED POTATOES	
	SCARPARIELLO	24.95	CHICKEN OR VEAL MILANESE	24.95/28.95
	CHICKEN BREAST SAUTÉED IN OLIVE OIL, GARLIC, HOT CHERRY PEPPERS, FRESH TOMATOES AND PARSLEY		SERVED OVER ARUGULA WITH FRESH TOMATO BRUSCHETTA AND SHAVED PROVOLONE	

MELANZANE				
EGGPLANT				
RED WINES	EGGPLANT PARMIGIANA	19.95	SICILIANA	19.95
CHIANTI CLASSICO, “AZIANO” RUFFINO	EGGPLANT IN MARINARA SAUCE AND TOPPED WITH MELTED MOZZARELLA		EGGPLANT STUFFED WITH RICOTTA AND MOZZARELLA TOPPED WITH GRATED PARMIGIANO	

SCALOPINE DI VITELLO				
VEAL SCALOPPINI				
WHITE WINES SAUVIGNON BLANC, CHATEAU STE. MICHELLE	DIABOLO	29.95	IMPERIALE	31.95
	VEAL WITH HOT CHERRY PEPPERS AND MUSHROOMS IN A WHITE WINE SAUCE		VEAL TOPPED WITH PROSCIUTTO, STUFFED EGGPLANT AND MOZZARELLA SAUTÉED IN A LIGHT RED SAUCE TOPPED WITH PIGNOLI NUTS AND ALMONDS	
	PARMIGIANA	29.95	SALTIMBOCCA	31.95
PINOT GRIGIO, CAMPANILE	VEAL CUTLET IN TOMATO SAUCE AND TOPPED WITH MELTED MOZZARELLA		VEAL TOPPED WITH MOZZARELLA IN A MARSALA WINE SAUCE WITH PROSCIUTTO AND ONIONS SERVED OVER SPINACH	
	MARSALA	29.95	FIorentINA	29.95
	VEAL SAUTÉED WITH MUSHROOMS, PROSCIUTTO AND ONIONS IN MARSALA WINE SAUCE		EGG BATTER DIPPED SERVED OVER SPINACH IN A LEMON AND BUTTER SAUCE	

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

VEGETABLE SIDES			
SPINACH	7.95	ASPARAGUS	7.95
BROCCOLI DI RABE	8.95	BROCCOLI	7.95
PEPPERS & ONIONS	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	9.95	CHICKEN OR VEAL PARMIGIANA	15.95
RAVIOLI BAKED OR BOILED	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