



*Gabriele's  
Ristorante  
Italiano*

[www.gabrielect.com](http://www.gabrielect.com)



# Gabriele's Ristorante Italiano

www.gabrielect.com

**LUNCH 11:00AM-4:00PM**

MONDAY - SATURDAY

*\* Holiday Exceptions*

*We proudly pour...*

**STONE CELLARS, BY BERINGER**

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

White Zinfandel, Beringer

Chianti

## APPETIZERS

FRIED CALAMARI	19.95	FRIED MOZZARELLA	13.95
NY STYLE FRIED CALAMARI TOSSED IN MARINARA WITH HOT CHERRY PEPPERS AND ONION	20.95	PANE COTTO	12.95
STUFFED MUSHROOMS SEAFOOD STUFFING	14.95	BRUSCHETTA	7.95
STUFFED PORTABELLO MUSHROOM SAUSAGE STUFFING, GORGONZOLA SAUCE	14.95	CLAMS CASINO	M/P
*CLAMS ON THE 1/2 SHELL	M/P	SHRIMP COCKTAIL	19.95
BROCCOLI RABE & SAUSAGE	17.95	PARMA PROSCIUTTO	17.95
HOUSE ANTIPASTO FRESH MOZZARELLA, GRILLED EGGPLANT AND ZUCCHINI, PROSCIUTTO, OLIVES, AND PROVOLONE	19.95	GRILLED SAUSAGE WITH SWEET & HOT PEPPERS, POTATOES & ONIONS	16.95

## SALADS

*CAESAR SALAD	10.95	CALAMARI SALAD	17.95
TUNA SALAD	9.95	ARUGULA SALAD	11.95
CHICKEN SALAD	9.95	ADD CHICKEN TO ANY SALAD	7.95
ARUGULA SPECIAL PORTABELLO MUSHROOMS, FRESH MOZZARELLA, AND ROASTED PEPPERS TOPPED WITH GONGONZOLA, PIGNOLI NUTS, ALMONDS AND TOMATOES	17.95	ADD SHRIMP TO ANY SALAD (PER SHRIMP)	4.50
		ADD SCALLOP TO ANY SALAD (PER SCALLOP)	M/P

## SOUPS

MINISTRONE	6.95	PASTA FAGIOLI	6.95
CHICKEN TORTELLINI	6.95	ESCAROLE AND BEANS	6.95

## PANINIS

SERVED WITH FRENCH FRIES - SUBSTITUTE FOR SIDE SALAD \$2.50

PARMA PROSCIUTTO, FRESH MOZZARELLA, ARUGULA, GRILLED ZUCCHINI & ROASTED RED PEPPERS	15.95	ZUCCHINI, FRESH MOZZARELLA, EGGPLANT, ROASTED RED PEPPERS & MIXED GREENS	14.95
GRILLED CHICKEN AND ROASTED PEPPERS	14.95	VEAL PARMIGIANA	15.95
TUNA	10.95	EGGPLANT PARMIGIANA	13.95
STEAK, ONIONS, PEPPERS AND CHEESE	16.95	MEATBALL PARMIGIANA	15.95
BROCCOLI RABE AND GRILLED SAUSAGE	15.95	CHICKEN PARMIGIANA	15.95
CHICKEN SALAD	10.95	GRILLED SAUSAGE, ONIONS & HOT CHERRY PEPPERS TOPPED WITH CHEESE	15.95

## ENTREES

BAKED ZITI	17.95	VEAL MARSALA	24.95
		VEAL SAUTEED WITH MUSHROOMS, PROSCIUTTO, ONIONS IN MARSALA WINE SAUCE	
PASTA AND MEATBALLS LINGUINE, PENNE OR SPAGHETTI	16.95		
LINGUINE	22.95	GRILLED CHICKEN	18.95
RED OR WHITE CLAM SAUCE		MARINATED CHICKEN BREAST SERVED WITH ROASTED POTATO	
LASAGNA	19.95	RAVIOLI	17.95
		BAKED OR BOILED	
MANICOTTI	19.95	SCROD OVER LINGUINE	22.95
CHEESE		GARLIC AND OIL OR MARINARA	
CAVATELLI	16.95	ANGEL HAIR MARINARA	15.95
MARINARA SAUCE			
FETTUCCINE ALFREDO	16.95	PENNE GABRIELE	16.95
		PROSCIUTTO AND PEAS IN A LIGHT RED CREAM SAUCE	
CALAMARI OVER LINGUINE	23.95	CHICKEN VELLUTO	21.95
GARLIC AND OIL OR MARINARA		CHICKEN BREAST SAUTÉED IN A VODKA CREAM SAUCE WITH PROSCIUTTO AND MUSHROOMS OVER FETTUCCINE	
VEAL PARMIGIANA	24.95		
VEAL CUTLET TOPPED WITH SAUCE AND MOZZARELLA		CHICKEN AND BROCCOLI	21.95
		SAUTÉED IN GARLIC AND OIL WITH FRESH TOMATOES SERVED OVER PENNE	
EGGPLANT PARMIGIANA	16.95		
TOPPED WITH MARINARA SAUCE AND MOZZARELLA		CHICKEN PARMIGIANA	21.95
		CHICKEN BREAST TOPPED WITH SAUCE AND MOZZARELLA	
EGGPLANT SICILIANA	19.95	CHICKEN SCARPARELLO	21.95
EGGPLANT STUFFED WITH RICOTTA AND MOZZARELLA TOPPED WITH GRATED PARMIGIANO		CHICKEN BREAST SAUTÉED IN OLIVE OIL AND GARLIC WITH FRESH TOMATOES, HOT CHERRY PEPPERS AND PARSLEY	
SOLE FIORENTINA	24.95		
EGG DIPPED AND SAUTÉED IN A LEMON SAUCE SERVED OVER SPINACH		BROCCOLI DI RABE	20.95
		SAUSAGE AND BEANS SAUTÉED IN GARLIC AND OIL SERVED OVER PENNE	
SOLE ALMONDINE	23.95		
EGG DIPPED, TOPPED WITH ALMONDS AND SAUTÉED IN A WHITE SAUCE		RISOTTO PORCINI	20.95
		PORCINI MUSHROOMS AND SUNDRIED TOMATOES WITH A TOUCH OF CREAM	
SCROD CALABRESE	23.95	CHICKEN AL PEPE	21.95
FRESH SCROD BAKED AND TOPPED WITH CAPERS, ONIONS, OLIVES AND FRESH TOMATOES		PEPPERCORN SAUCE, ASPARAGUS, AND FRESH TOMATO	
PENNE VODKA CREAM	16.95		
TANGY CREAM SAUCE WITH PROSCIUTTO			
CHICKEN MARSALA	21.95		
CHICKEN SAUTÉED WITH MUSHROOMS, ONIONS, AND PROSCIUTTO IN MARSALA WINE SAUCE			

PLEASE LET YOUR SERVER KNOW IF YOU'RE A VEGETARIAN

GIFT CERTIFICATES AVAILABLE  
ALL MAJOR CREDIT CARDS ACCEPTED  
NO SUBSTITUTIONS

\* 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.

# Gabriele's Ristorante Italiano

LUNCH 11:00AM-4:00PM

## SPECIALTY PIZZA

ROMANA	18.95	CAPRICCIOSA	18.95
FRESH SPINACH, PEPPERONI AND MOZZARELLA		GRILLED CHICKEN, ARUGLUA, ROASTED RED PEPPERS, MOZZARELLA AND GORGONZOLA CHEESE	
NAPOLETANA	18.95	CASERTANA	18.95
FRESH MOZZARELLA, FRESH TOMATO, BASIL AND OLIVE OIL		ESCAROLE, WHITE BEANS, GARLIC, SAUSAGE AND MOZZARELLA	
GABRIELA	18.95	RUSTICA	18.95
PORTABELLO, FRESH TOMATO AND MOZZARELLA		BROCCOLI DI RABE AND SAUSAGE TOPPED WITH MOZZARELLA	

## HOUSE PIZZA

FRESH TOMATO PIZZA  
FRESH TOMATO WITH OLIVE OIL, BASIL AND GARLIC  
MEDIUM 19.95    LARGE 20.95

BROCCOLI PIZZA  
TOPPED WITH FRESH BROCCOLI (RED OR WHITE)  
MEDIUM 19.95    LARGE 20.95

WHITE PIZZA  
BACON, MUSHROOMS AND RICOTTA CHEESE SMOTHERED WITH MOZZARELLA CHEESE  
MEDIUM 20.95    LARGE 21.95

CLAM PIZZA  
TOPPED WITH FRESH CLAM SAUCE (RED OR WHITE)  
MEDIUM 24.95    LARGE 25.95

## PIZZA SELECTIONS

LARGE	16.95	CALZONE	21.00
MEDIUM	15.95	SICILIAN	23.00

## EXTRAS

FRESH GARLIC	3.00	ONION	3.00
MUSHROOMS	3.00	ANCHOVIES	3.00
MEATBALLS	3.00	BACON	3.00
SAUSAGE	3.00	EGGPLANT	3.00
PEPPERS	3.00	OLIVES	3.00
PEPPERONI	3.00		

CONSIDER GABRIELE'S RESTAURANT FOR  
YOUR NEXT FUNCTION. WE OFFER SPECIAL MENU  
PACKAGES FOR BOTH LUNCH AND DINNER EVENTS.  
PACKAGE MENU APPLIES TO PARTIES  
OF 20 OR MORE PEOPLE.

ENJOY GABRIELE'S AT HOME  
ASK YOUR SERVER ABOUT PARTY TRAYS