

# Cafe Gabbiano

## ANTIPASTI

**Antipasto Caldo** - Sampling of Eggplant Rollatini, Mozzarella Milanese, Margherita Panini, Grilled Portobello Mushroom. 12.95

**Mozzarella Caprese** - Fresh Mozzarella served over fresh sliced tomato and basil sprinkled with olive oil. 10.95  
Buffalo Mozzarella. 11.95

**Burrata** - Fresh Italian cheese made from mozzarella and cream served with speck, fresh pesto and Italian bread. 12.95

**Bruschetta di Ischia** - Cherry tomatoes, fresh basil, garlic and extra virgin olive oil over toasted Italian bread. 9.95  
With Mozzarella. 11.95

**Cozze alla Isolana** - Fresh mussels sautéed in garlic, olive oil, white wine and finished with fresh basil. 11.95

**Calamari Fritti con Pomodoro** - Golden fried to perfection served with lemon and fresh marinara sauce. 11.95

**Antipasti Misti** - Mixed appetizer platter with roasted vegetables, bruschetta, mozzarella caprese. 12.95  
Also prepared to share family style for parties of two or more at 9.95 per guest.

## INSALATE

Add Gamberi or Pollo to any insalate

**Insalata di Campo** - Mixed greens with tomatoes, carrots, cucumbers, onions and olives with our special dressing. 8.95

**Insalata di Mare** - Shrimp, calamari, mussels and clams served over celery, with a lemon and oil dressing. 13.95

**Insalata di Cesare** - Romaine lettuce with homemade cesare dressing tossed and topped with croutons. 8.95

**Insalata di Spinaci** - Prepared special daily based around the freshest ingredients available. 9.95

## PRIMI PIATTI

Whole wheat & gluten free pasta available. Pasta cooked Al Dente

**Spaghetti Al Pomodoro Fresco** - Fresh cherry tomatoes, marinara finished with basil sauce over a bed of spaghetti. 17.95  
Add Pollo or Gamberi upon request.

**Tortellini Alla Paolo** - Cheese stuffed pasta sautéed with ham, mushrooms and peas topped with our fresh alfredo sauce. 17.95

**Spaghetti Carbonara** - Sautéed pancetta, egg topped with parmigiano cheese, can be prepared with or without cream. 17.95

**Linguine Pescatora** - Calamari, mussels, clams, shrimp sautéed in olive oil, white wine and a touch of marinara. 22.95

**Zuppa di Vongole** - One dozen fresh littleneck clams sautéed in extra virgin olive oil, garlic and white wine, served over a bed of linguine. 21.95

**Lobster Ravioli** - Sautéed shallots, vodka and cream finished with a touch of marinara making a creamy delicacy. 20.95

**Ossobuco Ravioli** - Ravioli stuffed with braised veal. Prepared special daily. 22.95

**Mushroom Ravioli** - Wild mushroom ravioli in a butter, sage sauce finished with truffle oil. 21.95

**Gnocchi** - Hand rolled gnocchi. Ask for the daily preparation. 20.95

**Parmigiana di Melanzane** - Eggplant baked with mozzarella, parmigiano, ricotta, fresh herbs and spices. 17.95

**Lasagne Bolognese** - Fresh pasta baked with mozzarella, ricotta and parmigiano cheese with Bolognese sauce. 17.95

Ask about our Cafe Gabbiano Sunset baskets.  
All wines available for carry out.



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## CARNE

**Scaloppine Piccata** - Veal sautéed in butter, lemon and white wine for a light delicious meal. 23.95

**Scaloppine Alla Fiorentina** - Veal sautéed in olive oil, onion, topped with fresh spinach, mozzarella and a touch of marinara. 23.95

**Scaloppine Mamma Lucia** - Veal sautéed in marsala wine with fresh wild mushrooms, topped with eggplant and fresh mozzarella cheese. (One of our house specialties). 25.95

**Costolette di Vitello Parmigiana** - Bone in 10 ounce Veal Chop pounded thin, lightly breaded, fried and topped with marinara sauce and fresh mozzarella. 25.95  
De-boned upon request

**Costolette di Vitello Milanese style** - Bone in 10 ounce Veal Chop pounded thin, lightly breaded, fried, Milanese style topped with an arugula and cherry tomato salad. 25.95  
De-boned upon request

**Costolette di Vitello** - Bone in 14 ounce Veal Chop. Prepared special daily. 37.95  
Availability Limited

**Allen Brothers Steak** - Ask about the cut and preparation of the day, served with mushroom, risotto and the vegetable of the day. 41.95

## POLLO

**Pollo alla Scarpariello** - Bone in chicken pieces [shoemaker-style] sautéed with lemon, butter, white wine and fresh rosemary. A light sauce for your enjoyment. 21.95

**Pollo Mamma Lucia** - Boneless chicken breast sautéed with wild mushrooms, marsala wine, a touch of marinara sauce, topped with mozzarella cheese. 21.95

**Pollo Francese** - Lightly battered and dipped boneless chicken breast sautéed in lemon, butter and white wine. 21.95

**Pollo Parmigiana** - Boneless chicken breast lightly breaded, fried, finished with marinara sauce and mozzarella cheese. 20.95

## PESCE

**Branzino** - A Mediterranean sea bass served whole, deboned table side. Prepared special daily. 33.95

**Filet of Grouper** - A locally caught white fish. Prepared special daily. 29.95

**Filet of Sole di Amalfi** - Lightly battered Sole sautéed with lemon, butter and white wine, a light and delicious meal. 23.95

**Gamberoni di Ischia** - Gulf shrimp sautéed in olive oil, garlic, tomatoes, a touch of brandy, served over a bed of fresh spinach. 24.95

**Salmon Sole Mio** - Atlantic salmon sautéed with olive oil, garlic, white wine, cherry tomatoes, fresh basil and herbs. 23.95

## CONTORNI

**Parmesan Risotto** - Cooked al dente in chicken broth. 4.95

**Penne Pasta** - With marinara sauce. 3.95

**Sautéed Spinach** - In olive oil and garlic. 4.95

**Sautéed Mushrooms** - Wild mushroom medley. 4.95

**Seasonal Sautéed Vegetable** - Prepared special daily. 3.95

## ASK ABOUT OUR BAMBINO MENU

(Under the age of 12 please).

## BEVERAGES

Soft drinks	2.50	Hot Beverages	
Coke		Coffee /Tea	2.50
Diet Coke		Cappuccino	4.25
Sprite		Espresso	2.95
Unsweetened Iced Tea		Doppio	3.95
Pellegrino and Acqua Pana bottled water	5.95		

Domestic Beer	5.00
Imported Beer	5.25
Corkage Fee	20.00

*For parties of 6 or more, 18% gratuity added.*

Dinner Entrees are served with **ONE** side of pasta or vegetable.

Additional service plating charge of 4.95 for shared entrees

Visit our website at [cafegabbiano.com](http://cafegabbiano.com)

*Check out our social events calendar*