



## RAW & CHILLED

<b>TUNA TARTARE</b> <i>Avocado, citrus dressing 21</i>	<b>EAST &amp; WEST COAST OYSTERS</b> <i>(6) Chilled oysters served with mignonette, tobasco, horseradish, lemon, &amp; cocktail sauce (G)</i>
<b>SHRIMP COCKTAIL</b> <i>U-12, cocktail sauce, 5 per piece (G)</i>	
<b>CLAMS ON HALF SHELL</b> <i>(6) Clams served with cocktail sauce, tobasco, horseradish, lemon 8 (G)</i>	<i>East Coast 18   West Coast 21</i> <i>3.50 per piece 4.75 per piece</i>

## STARTERS FOR THE TABLE

<b>POPOVERS</b> <i>Homemade signature popover 2 per piece</i>	<b>CLAMS &amp; MUSSELS</b> <i>Clams, mussels, nduja, tomato, lobster stock, fennel pollen, crostini 16</i>
<b>GARLIC BREAD</b> <i>Garlic butter, pecorino, EVOO 12</i>	<b>TRUFFLE RICOTTA</b> <i>Truffle honey, ricotta, crostini 22</i>

## APPETIZERS & SALADS

<b>FRITTO MISTO</b> <i>Calamari, bay scallops, rock shrimp, calabrian aioli 18</i>
<b>CRAB CAKE</b> <i>Jumbo lump crab, calabrian aioli, charred tomato, arugula 24</i>
<b>BAKED CLAMS</b> <i>Oreganata style, arugula, lemon 15</i>
<b>SEARED OCTOPUS</b> <i>Carrot romesco, citrus, caper berry 26 (G)</i>
<b>MICHAEL'S MEATBALLS</b> <i>Veal, pork, beef, whipped ricotta 15</i>
<b>EGGPLANT NAPOLEON</b> <i>Fried eggplant, pomodoro, mozzarella, ricotta 16</i>

**FRANKIE'S FAMOUS**  
*Three meatballs, romaine, red onion, cherry tomatoes, pecorino romano, red wine vinaigrette, ricotta 22*

**NUESKE BACON**  
*Grilled thick cut smoked bacon, salsa verde, 8 per piece (G)*

**CHARCUTERIE BOARD**  
*Chef's selection of artisanal salumi & formaggi Served with fig spread, honey comb, marcona almonds, crostini*

*Small 24 Large 36*

**CAESAR SALAD**  
*Romaine, parmesan, crostini homemade dressing 15*

**GABRIELLA SALAD**  
*Tomatoes, cucumbers, olives, onions, mixed greens, white balsamic 14 (GV)*

**AVOCADO SALAD**  
*Cherry tomatoes, cucumber, avocado, corn, citrus dressing 18 (GV)*

**MILLIONAIRE'S WEDGE**  
*Iceberg, maple glazed bacon, bleu cheese, crispy shallots, creamy sesame dressing 18*

**TOMATO & MOZZARELLA CAPRESE**  
*EVOO, aged balsamic, pesto 16 (GV)*

Add to your salad Grilled Chicken 8 | Shrimp 14 | Steak 18

## MAIN COURSES

<b>VEAL CHOP ALLA PARMIGIANA</b> <i>16 oz bone in, butterfied pounded thin, pomodoro, grana padano, fresh mozzarella 49</i>	<b>HALIBUT</b> <i>Clams, mussels, nduja, tomato, lobster, stock, fennel pollen, crostini 38</i>
<b>LAMB CHOPS</b> <i>Pesto encrusted, shaved asparagus &amp; arugula, blistered tomato, balsamic 38 (G)</i>	<b>BRANZINO</b> <i>Charred lemon, EVOO, arugula 39 (G)</i>
<b>DOUBLE CUT PORK CHOP</b> <i>Berkshire, braised fennel, rock potatoes, tomato jam 38 (G)</i>	<b>WILD SALMON</b> <i>Escarole, cannellini beans, charred tomatoes 36 (G)</i>
<b>SKIRT STEAK</b> <i>Sweet corn salad, salsa verde, peccarino, charred lemon 39 (G)</i>	<b>SCALLOPS</b> <i>Pancetta, creamed corn, pesto 42</i>
<b>FREE RANGE CHICKEN</b> <i>Airline chicken, summer orzo salad, pesto, citrus dressing 28</i>	<b>CHICKEN ALLA PARMIGIANA</b> <i>Pomodoro, mozzarella, grana padano, arugula 30</i>

## PASTA

*Our homemade pastas are made with semolina flour (Gluten free pasta supp \$2)*

**CACIO E PEPE**  
*Bucatini, cracked black pepper, pecorino romano 24 (V)*

**SPICY RIGATONI**  
*Spicy vodka sauce, calabrian chili, onion soubise 26 (V)*

**RIGATONI BOLOGNESE**  
*Veal, pork, beef, mascarpone, whipped ricotta 28*

**PASTA DI PETARDI**  
*Maine lobster, rock shrimp, calamari, bay scallop, spicy calabrian chili, spinach fettucine 36*

**SPAGHETTI & CLAMS**  
*Little neck clams, pomodoro, sliced garlic, pancetta, parsley, EVOO 28*

**GNOCCHI**  
*Beech mushrooms, spring peas, butter, emulsion, toasted breadcrumbs 25 (V)*

**TRUFFLE LUMACHE**  
*Porcini mushrooms, fennel sausage, black summer truffle 32*

## STEAK CUTS

*Our beef is Pat LaFrieda USDA Prime. Served with confit garlic & signature house sauce.*

**NY STRIP 14oz 55 (G)**

**COWBOY**  
*Bone-in rib eye wet aged | 24oz 72 (G)*

**BISTECCA ALLA FIORENTINA**  
*45-day dry aged porterhouse 40oz (For Two), steak fries, preserved lemon 170*

**KANSAS CITY**  
*45-day dry aged | 20 oz 68 (G)*

**FILET MIGNON 10oz 60 (G)**

**BONE-IN FILET MIGNON 14 oz 72 (G)**

### SAUCES 2 each

*Béarnaise Peppercorn Horseradish*

### SURF OPTIONS

*Grilled Shrimp 14 Oscar 15 Scallops 18 Lobster Tail 24*

## SIDES

<b>GRILLED ASPARAGUS</b> <i>Pecorino, olive oil 12 (GV)</i>
<b>CREAMED SPINACH 12 (V)</b>
<b>GARLIC MASHED POTATOES 12 (GV)</b>
<b>ONION RINGS</b> <i>Sweet vidalia onions, pesto aioli 12 (V)</i>

<b>CREAMED CORN 12 (V)</b>
<b>MAC N CHEESE 12</b> <i>Lobster 12   Truffle 10</i>
<b>BROCCOLI RABE 12 (GV)</b> <i>garlic, oil</i>

<b>STEAK FRIES 12 (GV)</b> <i>Truffle 10</i>
<b>BRUSSEL SPROUTS</b> <i>Pancetta, honey crisp apples, orange blossom honey 12 (G)</i>
<b>MUSHROOMS</b> <i>Hen of the Woods 12 (GV)</i>

*G=Gluten Free | V=Vegetarian*

Please alert your server if you have any food allergies or dietary restrictions. \*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

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