



RAW & CHILLED

TUNA TARTARE
Avocado, citrus dressing 21

SHRIMP COCKTAIL
U-12, cocktail sauce, 5 per piece (G)

CLAMS ON HALF SHELL
(6) Clams served with cocktail sauce, tobasco, horseradish, lemon 8 (G)

EAST & WEST COAST OYSTERS
(6) Chilled oysters served with mignonette, tobasco, horseradish, lemon, & cocktail sauce (G)

East Coast 18 | West Coast 21
3 per piece 3.50 per piece

STARTERS FOR THE TABLE

POPOVERS
Homemade signature popover 2 per piece

GARLIC BREAD
Garlic butter, pecorino, EVOO 11

CLAMS & MUSSELS
Clams, mussels, nduja, tomato, lobster stock, fennel pollen, crostini 16

TRUFFLE RICOTTA
Truffle honey, ricotta, crostini 22

APPETIZERS & SALADS

FRITTO MISTO
Calamari, bay scallops, rock shrimp, calabrian aioli 18

CRAB CAKE
Jumbo lump crab, calabrian aioli, charred tomato, arugula 22

BAKED CLAMS
Oreganata style, arugula, lemon 14

SEARED OCTOPUS
Carrot romesco, citrus, caper berry 21 (G)

MICHAEL'S MEATBALLS
Veal, pork, beef, whipped ricotta 15

EGGPLANT NAPOLEON
Fried eggplant, pomodoro, mozzarella, ricotta 15

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 12 | Steak 16

MAIN COURSES

VEAL CHOP ALLA PARMIGIANA
16 oz bone in, butterfied pounded thin, pomodoro, grana padano, fresh mozzarella 49

LAMB CHOPS
Pesto encrusted, shaved asparagus & arugula, blistered tomato, balsamic 38 (G)

DOUBLE CUT PORK CHOP
Berkshire, braised fennel, rock potatoes, tomato jam 36 (G)

SKIRT STEAK
Sweet corn salad, salsa verde, charred lemon 34 (G)

FREE RANGE CHICKEN
Airline chicken, summer orzo salad, pesto, citrus dressing 26

HALIBUT
Clams, mussels, nduja, tomato, lobster, stock, fennel pollen, crostini 38

BRANZINO
Charred lemon, EVOO, arugula 36 (G)

WILD SALMON
Escarole, cannellini beans, charred tomatoes 32 (G)

SCALLOPS
Pancetta, creamed corn, pesto 36

CHICKEN ALLA PARMIGIANA
Pomodoro, mozzarella, grana padano, arugula 28

PASTA

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

CACIO E PEPE
Bucatini, cracked black pepper, pecorino romano 23 (V)

SPICY RIGATONI
Spicy vodka sauce, calabrian chili, onion soubise 25 (V)

RIGATONI BOLOGNESE
Veal, pork, beef, mascarpone, whipped ricotta 26

PASTA DI PETARDI
Maine lobster, rock shrimp, calamari, bay scallop, spicy calabrian chili, spinach fettucine 34

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

GNOCCHI
Beech mushrooms, spring peas, butter, emulsion, toasted breadcrumbs 24 (V)

TRUFFLE LUMACHE
Porcini mushrooms, fennel sausage, black summer truffle 30

STEAK CUTS

Our beef is Pat LaFrieda USDA Prime. Served with confit garlic & signature house sauce. (Add bone marrow supp \$3)

NY STRIP 14oz 52 (G)

COWBOY
Bone-in rib eye wet aged | 24oz 65 (G)

BISTECCA ALLA FIORENTINA
45-day dry aged porterhouse
40oz (For Two), rosemary, steak fries, preserved lemon 150

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 12 Oscar 15 Scallops 18 Lobster Tail 24

SIDES

GRILLED ASPARAGUS
Pecorino, olive oil 12 (GV)

CREAMED SPINACH 11 (V)

GARLIC MASHED POTATOES 10 (GV)

ONION RINGS
Sweet vidalia onions, pesto aioli 11 (V)

CREAMED CORN 10 (V)

MAC N CHEESE 10
Lobster 12 | Truffle 10

BROCCOLI RABE 11 (GV)
garlic, oil

STEAK FRIES 10 (GV)
Truffle 10

BRUSSEL SPROUTS
Pancetta, honey crisp apples, orange blossom honey 12 (G)

MUSHROOMS
Hen of the Woods 10 (GV)

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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