

Gamberettis

AUTHENTIC ITALIAN CUISINE

Antipasti

ASAIGO CHEESE AND ARUGULA FONDUTA DI FORMAGGIO

asiago cheese, mascarpone cheese, artichokes, garlic and arugula served with crostini and delish with our basket of bread 6

PARMIGIANA GARLIC BREAD

toasted baguette with butter, garlic, parmesan cheese with marinara 6

SAUTEED MUSHROOMS

local mushrooms in a marsala butter 6

MUSHROOM RISOTTO

local mushrooms in a cheese risotto 7

SCAMPI GAMBERETTI

sauteed shrimp with sherry, garlic, lemon, butter and garnished with basil 9

CALAMARI

breaded calamari deep fried with pesto aioli 8

ANTIPASTI DE VEDURE

grilled vegetables, artisan cheeses, tapenade, white bean spread, pepperoncini, cornichons and mediterranean olives 9

ANTIPASTI PLATTER

salami, sopressata, prosciutto, artisan cheese, tapenade, white bean spread, pepperoncini, cornichons and mediterranean olives 12

Zuppa

ZUPPA DI GIORNO

House made soup 4/ lg 7

Insalata

add protein to any salad: chicken 3, shrimp or grilled steak 7

INSALATA MISTA

organic greens, crumbled gorgonzola, grape tomatoes, carrots in a sherry vinaigrette 5/ lg 9

INSALATA CESARE

romaine, parmesan, croutons in our house made anchovy and garlic caesar dressing 5/ lg 9

INSALATA CAPRESE

heirloom tomatoes, fresh mozzarella, fresh basil, sun dried tomatoes, kalamata olives, basil sauce, balsamic and oil 7/ lg 13

BEET AND AVOCADO

roasted beets, avocado, feta, toasted hazelnuts mixed greens, sherry vinaigrette 6

SPINACH AND FENNEL

spinach, silvered fennel, citrus, pancetta, parmesan in a sherry vinaigrette 5/ lg 9

STEAK TAGLIATA AND ARUGULA

sliced flat iron steak, fingerling potatoes, mushrooms, avocado, balsamic red onion and crumbled gorgonzola on a bed of arugula dressed with balsamic vinaigrette 13

SALAD TRIO

Cesare, Mista and Caprese platter 9

MAKE SURE TO SIGN UP
FOR GAMBERETTIS ECLUB!

. Parmesan Cheese garnished on all dishes. Not all ingredients are listed. Alert your server of any food allergies. 18% gratuity will be added to parties of 8 or more.

Entrata

Grilled Pizza

MARGHERITA

san marzano tomato sauce, fresh mozzarella and fresh basil 9

DELLA CASA

italian sausage, pesto, fresh tomato, red onion, asiago and mozzarella 10

PUTTANESCA

marinara, capers, kalamata olives, chili flakes, feta, arugula, basil, asiago and mozzarella 9

Sandwiches served with choice of soup or salad

STEAK

sliced flat iron steak, balsamic onions, local mushrooms, arugula, sundried tomato pesto 12

MEATBALL OR SAUSAGE

house made meatballs or italian sausage with provolone and marinara 10

ITALIAN DELI

salami, prosciutto, sopressata, provolone, tomato and arugula 10

ITALIAN CHICKEN

chicken, provolone, arugula, tomato with basil and sundried tomato pesto 10

Gamberettis

DELLA CASA PASTA

shrimp in a lemon, white wine, caper, butter sauce over linguini 16

FRA DIAVOLO RAVIOLO

shrimp, lobster, garlic, chili flakes, vermouth and marinara over shrimp and leek ravioli 21

Pasta Carne

SPAGHETTI AND MEATBALLS

marinara sauce with three house made meatballs 11

CARBONARA

pancetta, garlic, peas in a parmesan cream sauce 11

MEAT LASAGNA

house made meat and mushroom sauce layered with Italian sausage and three cheeses 13

BAKED SAUSAGE

italian sausage, penne pasta, tomato cream sauce baked with asiago and mozzarella 10

BOLOGNESE

beef, pork and veal braised in a rich red wine, tomato and herbs with your choice of pappardelle or risotto 15

MOLTE CARNE TORTELLINI

bolognese sauce, marinara, cream, italian sausage, meatball, cheese tortellini a meat lovers dream 15

House Specialities

MISTO MARE ALFREDO

shrimp, corvina, clams in a parmesan cream sauce 19

CIOPPINO

shrimp, lobster, corvina, clams in a spicy rich red broth 21

Entrata

Al Forno

POLO PARMIGIANA

panko crusted chicken breast topped with marinara and fresh mozzarella with side fettuccine 17

EGGPLANT PARMIGIANA

panko crusted eggplant topped with marinara and fresh mozzarella with side fettuccine 13

CORVINA MEDITERRANEAN

roasted white fish with tomato, kalamata olives, capers on your choice of risotto or gnocchi 16

PORK BRISKET

roasted pork brisket with a mushroom vodka and rosemary cream sauce over gnocchi 15

CHICKEN PICCATA

panko crusted chicken topped with a white wine, lemon, butter caper sauce with side fettuccine 16

Pasta Pollo

PESTO POLLO

chicken, garlic, artichokes, tomatoes, linguini, pesto cream sauce 15

MILANO

chicken, garlic, sundried tomatoes, mushrooms, penne, parmesan cream sauce 14

POLLO GORGONZOLA

chicken, garlic, sundried tomatoes, arugula, penne, gorgonzola cream sauce 14

CHICKEN MARSALA

chicken, local mushrooms, tomato, linguini, marsala cream sauce 14

CHICKEN BACI

chicken, garlic, kalamata olives, arugula, pappardelle, sundried tomato pesto cream sauce 14

ARRIBBIATA

chicken, pancetta, garlic, tomatoes, chili flakes, penne tossed in olive oil 14

Pasta con Vedure

add protein to any pasta : chicken 3, shrimp, steak or corvina 7

MARINARA

house made with garlic, onion, balsamic and fresh basil, spaghetti 8

ALFREDO

creamy parmesan sauce with garlic and black pepper tossed with fettuccine 12

AGLI E OLIO

garlic, olive oil, fresh basil, chili flakes and vegetable stock, spaghetti 8

PASTA POMODORO

fresh tomato, sundried tomato, roasted garlic, balsamic, fresh basil, capellini 9

TORTELLINI NAPOLI

fresh tomato, sundried tomato, garlic, vodka tomato cream sauce, cheese tortellini, basil 14

RAVIOLI ZUCCA

butternut squash ravioli, parmesan, rosemary cream sauce 14

RATATOUILLE RAVIOLI

ratatouille and goat cheese ravioli with fresh vegetables, spicy sundried tomato oil 14

MUSHROOM RAVIOLI

portobello mushroom ravioli, local mushrooms in a marsala butter sauce 16

PUTTANESCA

marinara, capers, kalamata olives, chilli flakes, feta, spaghetti, basil Add anchovies .75 for those who like it traditional 12

Gluten free pasta available upon request on most pasta dishes

Desserts and Beverages

Desserts

TIRAMISU

a classic Italian layered dessert of rum soaked lady fingers, coffee, mascarpone cheese topped with cocoa 6

WHITE CHOCOLATE CREAM BRULEE

creamy custard made with godiva white chocolate and burnt sugar crust 6

CHOCOLATE PAN COTTA

chocolate custard topped with a raspberry and frangelico compote, whip cream and dusted cocoa 6

SPICED BREAD PUDDING WITH WHISKEY GLAZE

cascade bakery bread with a warm and custardy texture 5

Ice Creams

SPUMONI

italian ice cream with chocolate, pistachio and cherry 5

LEMON SORBET

a light and refreshing citrus sorbet 5

Gelato

DULCE DE LECHE W/ SEA SALT

wonderful carmel and sea salt flavor 7

SALTED CHOCOLATE

chocolate and salt, sweet and salty! 7

Italian sodas

flavors : strawberry, raspberry, watermelon, pomegranate, peach, mango, orange, lime, lemon, guava, cherry and blackberry

ITALIAN SODA

3

CREAMOSA

3.50

Beverages

add flavored syrup to any beverage : .50

SODA

2

ICE TEA

2

LEMONADE

3

ARNOLD PALMER

3

JUICE

3.25

MILK

2.50

Hot Beverages

COFFEE

2

HOT TEA

2.50

SINGLE ESPRESSO

2.95

DOUBLE ESPRESSO

3.50

CAPPUCCINO

4

LATTA

4.25

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