

## Antipasti

### Calamari - 12

Tender, hand cut and marinated calamari fried until golden brown then dusted with Italian spices. Served with Marinara.

### Fried Mozzarella - 10

Six large mozzarella, rolled in Italian bread crumbs and fried to a golden brown. Served with Marinara.

### Crispy Toasted Portabella Mushrooms - 12

Portabella mushroom caps, seasoned and flash fried. Served with a dill-ranch, gorgonzola dipping sauce.

### Artichoke Spinach Dip - 13

A warm blend of cheese, spinach, and artichoke hearts, baked in our brick oven and served with Italian seasoned flat bread.

### Bruschetta - 10

Fresh Roma tomatoes tossed with basil, parmesan, and garlic with extra virgin olive oil and vinegar. Served over grilled baguettes.

### Crispy Asparagus - 12

Asparagus spears that are breaded and fried, drizzled with aioli and served with marinara sauce.

## Soups

### Brick Oven Bread Bowl - 11    Bowl - 10    Cup - 7

### Zia's Italian Sausage Zuppa

A rustic hearty soup made with our house made sausage, baby red potatoes and a blend of spices.

### Tomato Basil Bisque

Creamy tomato basil bisque topped with green onions.

### Colossal Texas Size Wings

#### 1/2 Order - 10

#### Full Order - 17

Chicken wings breaded, fried and tossed in your choice of: Classic Buffalo, Barbecue, Venetian Style (sweet & spicy), Garlic Parmesan, Island Native (pomegranate & mango chipotle), Tempura (hot sauce & gorgonzola glaze).

### Pepperoni & Arugula Flat Bread - 14

Roasted garlic, truffle Alfredo sauce

### Shrimp & Arugula Flat Bread - 24

Roasted garlic, bacon and truffle Alfredo sauce

### Zucchini Fritte - 11

Strips of zucchini hand breaded w/ Panko bread crumbs and fried to a golden brown. Served with a zesty lemon aioli.

### Toasted Ravioli - 10

Fresh meat ravioli toasted to a golden brown. Drizzled with garlic butter and dusted with parmesan cheese. Served with marinara.

### Minestrone Soup

Fresh vegetables, beans, and pasta served in a light tomato broth and garnished with parmesan.

### Italian Onion Soup

Slow cooked caramelized onions in a rich broth topped w/Italian toast & provolone.

## Specialty Salads

### Caprese Salad - 12

Sliced tomatoes, fresh mozzarella, fresh basil leaves with a drizzle of sweet and tangy balsamic vinaigrette.

### Gabriella's Caesar Salad - 10

With Grilled Chicken - 14

With Crispy Calamari - 17

With Grilled Blackend Shrimp - 17

## House Pastas

All of our pastas are served with house salad and garlic bread. Substitute side Caesar salad \$3.00. Please NO substitutions or alterations to our dishes.

### Fettuccini Alfredo - 16

Our made to order Alfredo Sauce tossed with fettuccine.

### Chicken - 19    Shrimp - 23

### 🔥 Pasta Pomodoro - 15

Linguine sautéed in olive oil with a fiery blend of spices, Roma tomatoes, fresh basil and garlic.

### Chicken - 19    Shrimp - 23

### “My Way” Pasta Carbonara - 19

Bowtie pasta sautéed in a rich asiago sauce with green onions, Roma tomatoes and bacon. Topped with chicken.

### Spaghetti Festival - 20

This is an old favorite of Dr. Vinny Boombotz. Spaghetti sautéed in olive oil with Roma tomatoes, caramelized onions and sweet bell peppers, black olives and garlic. Topped with chicken, pepperoni and sausage.

### 🔥 Pasta a la Tonno - 22

Favored by Uncle Tommy Boy from ChiTown, a delicious flaky Yellow Fin Tuna, tossed with sun dried tomatoes, fire roasted red bell peppers, fresh garlic, shallots, sliced mushrooms and a hint of Gabriella's Pink Sauce, served with linguine noodles.

### Gabriella's Chicken Pesto - 19

Linguine pasta tossed with roasted chicken, pesto and pine nuts.

### Roma Pasta - 21

Rigatoni pasta tossed with red pepper cream sauce, chicken, mushrooms, sundried tomatoes and parmesan cheese.

### 🔥 “Sausage and Peppers Classico - 19

Our house made Italian sausage, sautéed with garlic, onions and sweet bell peppers in a fiery tomato basil sauce. Served over penne pasta and topped with feta cheese crumbles.

### Roasted Garlic Tortellini - 19

Delicious three cheese tortellini and tender chicken tossed in a roasted garlic cream sauce.

### Momma's Spaghetti - 15

A generous portion of spaghetti and meatballs smothered in Marinara sauce and garnished with fresh parsley.

### Meatballs - 18    Sausage - 19

### 🔥 Clams and Linguine - 22

Little Neck Clams sautéed in garlic, butter, vermouth, red pepper flakes & shallots, tossed with linguine.

## Specialita della Case

Prepared Fresh – In House Daily

### Gabriella's Five Layer Lasagna - 19

Five heavenly layers of *sweet* Italian sausage, parmesan, mozzarella, and ricotta cheeses. Baked in our wood fired oven and topped with our house marinara sauce and toasted mozzarella cheese.

### Ravioli Dinner - 17

Our house made meat ravioli served smothered in marinara, or toasted and drizzled with butter and parmesan. Alfredo sauce can be substituted for an additional \$3.00

### Manicotti - 18

Grilled chicken, Ricotta and Romano cheese blended together and wrapped in house made pasta shells, covered with our house marinara and layered with melted mozzarella cheese.

## Side Orders to Share

Macaroni & Cheese - 7, w/Bacon - 8 || Sautéed Spinach - 7 || Crispy Onion Strings - 5  
Parmesan Risotto - 7 || Parmesan Truffle Fries - 6 || Asparagus w/Hollandaise - 7  
Sherry Sautéed Mushrooms - 7 || Garlic Mashed Potatoes - 6  
Portabella Mushroom sautéed w/Marsala, Garlic and Fresh Basil - 8

## Features

All of our pastas are served with house salad and garlic bread. Substitute side Caesar salad \$3.00. Please NO substitutions or alterations to our dishes.

### Piccata – Chicken - 20 / Veal - 29

Sautéed with capers, lemon, white wine and butter. Served over angel hair pasta.

### Parmigiana – Chicken - 20 / Veal - 29

Hand rolled in Italian bread crumbs and pan seared. Topped with marinara, smothered in mozzarella and parmesan and served over spaghetti.

### 🔥 Marsala – Chicken - 20 / Veal - 30

Rendered in our mushroom marsala wine sauce. Served with garlic whipped potatoes.

### Saltimbocca – Chicken - 21 / Veal - 31

Sautéed with white wine, pancetta, capers and a sage butter sauce. Served over linguine and topped with crispy onions and asparagus.

### Gabriella's Artichoke Chicken - 21

Two chicken breasts pan seared with capers, lemon, prosciutto, artichokes and onions. Served in a white wine sauce over angel hair pasta.

### Chicken Milano - 20

Two pan seared chicken breasts over a white wine red pepper cream sauce with shallots, capers and Cherry tomatoes. Served on a bed of angel hair pasta.

### Crispy Fried Shrimp - 22

Eight fantail Gulf shrimp, breaded and fried. Served with zesty mustard and mango chutney dipping sauce and truffle fries.

### \*Grilled Tuna - 24

Grilled Sashimi tuna drizzled with lemon teriyaki cream sauce served with parmesan risotto and asparagus.

### 🔥 \*Jalapeno Garlic Tilapia - 21

Tilapia pan seared with fresh garlic, tomatoes, spinach, jalapenos and a white wine lemon butter cream sauce. Served over a bed of spaghetti.

### \*Mahi Mahi - 22

Mahi grilled with lemon. Served with parmesan risotto and asparagus.

### 🔥 Shrimp Fra Diavolo - 23

Gulf shrimp sautéed in white wine with onions, garlic, tomatoes and herbs. Served over spaghetti.

### Italian Sausage - 20

Our house made sweet Italian sausage grilled to savory perfection. Served over a bed of grilled onions and bell peppers. Served with spaghetti smothered in marinara sauce.

### \*The Bourbon Street Steak - 29

A 10 oz. NY strip grilled and brushed with a sweet bourbon glaze. Served with garlic mashed potatoes, asparagus and crispy onions.

### \*Rib Eye Fiorentina - 49

A juicy, succulent 22 oz. cut of bone in Rib Eye, seasoned with Italian spices and grilled to absolute perfection. Served with a side of asparagus, garlic mashed potatoes and crispy onions.

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## Brick Oven Pizzas

*Our brick oven is fired solely by seasoned oak wood. The result is a crisp, woody flavor that is beyond comparison. All pizzas are served with family style portions of house salad and garlic bread. Substitute side Caesar salad \$3.00*

### The Soprano - 20

Smoked provolone and mozzarella, pepperoni, Italian sausage, bell peppers, onions, garlic, mushrooms and olives.

### Nonna Rose's White Pie - 19

Ricotta, Fontina, mozzarella, parmesan, and Romano, fresh spinach and garlic. Topped with smoked pancetta.

### Meatball Madness - 19

It's back, our crimini mushroom marsala sauce and our delicious meatballs topped with Pecorino Romano cheese. Marvelous Darlin'.

### Leonardo d'Veggie - 18

Mozzarella, roma tomatoes, bell peppers, onions, garlic, mushrooms and black olives.

### Chicken Florentine - 18

Pesto sauce, mozzarella and feta, fresh spinach, mushrooms and tender chicken.

### Antonio's Pepperoni - 17

A pizza for pepperoni lovers.

### The Leaning Tower of Cheeza - 18

Cheesy goodness supreme. Fresh garlic, parmesan, mozzarella, smoked provolone and cheddar.

### The Mediterranean (White Pie) - 19

Feta and mozzarella, fresh spinach, sun dried tomatoes, garlic and oregano. Drizzled w/truffle oil.

### The Milano Neapolitan (White Pie) - 18

Mushrooms, Caramelized onions, Italian sausage, fontina, mozzarella, parmesan, and dusted with Italian herbs

## Calzones

*Our huge "knife and fork" Calzones are made to order in our brick oven. (additional ingredients \$1.00 each) Served with truffle fries.*

### Classic Calzone - 18

Sweet Italian sausage, mozzarella, smoked provolone, pepperoni, ham, onions, peppers and mushrooms.

### Dave's Deep Fried Calzone - 18

Took the Classic and fried it to perfection.

## Classic Subs

### Italian Sausage Sub - 14

Grilled links of Italian sausage, caramelized sweet red peppers and onions. Topped with provolone cheese.

### Momma's Meatball Sub - 14

Our house made meatballs topped with provolone cheese and sautéed mushrooms. Served with house Marinara.

### The Sicilian - 19

Capicola ham, Italian sausage, Genoa salami, Fontina, Mozzarella and Romano cheeses topped with fresh basil.

### Pizza Margherita - 17

Garlic, mozzarella, fresh basil and Roma tomatoes.

### Rat Pack Pie - 21

Together again at last from the four corners of New York. Two slices of ham, two slices of pepperoni, two slices of sausage, and two slices of chicken. This pie is perfect for anyone who likes a little variety.

### Barbecue Chicken Pizza - 20

Chicken, mozzarella, cheddar, red onions, jalapeños, bacon and cilantro. Drizzled with Sweet Baby Ray's BBQ sauce.

### Roma Pizza - 21

Smoked Gouda and mozzarella, Italian Sausage, onions, fresh basil and fire roasted red peppers. Drizzled with red pepper cream sauce.

### Clams Casino - 28

Steamed clams, caramelized onions, bacon, poblano peppers, Canadian bacon, garlic bread crumbs and provolone.

### Shrimp Boat Pie - 28

Gulf shrimp, Roma tomatoes, scallions, and smoked provolone.

### Build Your Own - 20

Up to three toppings.

### Each Additional Topping - 2.00

### Solo - 14

An 8"x14" pizza for one. Max 3 toppings.

## Family Plan Packages

### The Donnatello (4 - 6 people)

Fried Mozzarella, Zucchini Fritte, Toasted Ravioli.

Salad and Garlic Bread.

Fettuccini Alfredo with Shrimp, Roma Pasta, Chicken Piccata,

Macaroni & Cheese with Bacon.

Build your own Pizza.

4 Desserts.

**129.00**

(4 people = \$32.25 pp, 6 people = \$21.50 pp)

### The Luigi (4 - 6 people)

Artichoke Spinach Dip, Bruschetta, Crispy Asparagus.

Salad and Garlic Bread.

Pasta Pomodoro with Shrimp, Mama's Spaghetti & Meatballs & Sausage,

Gabriella's Chicken Pesto, Lasagna

Build your own Pizza.

4 Desserts.

**139.00**

(4 people = \$34.75 pp, 6 people = \$23.50 pp)

\*Packages do not include beverages\*

## The Gabriella's Beverages

Our guest service team will review our ever changing selection of specialty sodas, beverages and waters.

## Gabriella's Specialty Desserts

Cheesecake

Wedding Cake

Cannoli

Tiramisu

Chocolate Cake

Reese's Peanut Butter Cheesecake

Chocolate Torte

Keylime Pie

Blueberry Lemon Cheesecake

Smore's Pizza

PB and J Nutella Pizza

**\$6 minimum delivery charge. \$20 minimum order.**



**956-761-6111**  
**FOR ISLAND DELIVERY**



**ORDER ONLINE AT**  
**WWW.GABRIELLASSPI.COM**