

Il Gabbiano Ristorante and Catering

The Difference between Eating and Dining

Celebrating 20 years

Dinner Menu *Gluten free choices* ☒

Anti Pasti

Bruschetta Crostini topped with fresh tomato, roasted red peppers tossed with fresh herbs and infused basil EVOO 8

Caprese ripe tomato with buffalo mozzarella and red onions on a bed of mixed greens and infused basil EVOO 12

Impepata di Cozze Choice of steamed mussels in a white wine tomato sauce or saffron leek white wine sauce 14 ☒

Salsici e Rapini Nonno's homemade sausage with rapini in a light tomato sauce 12 ☒

Blackend Beef Tips beef tenderloin seared with Cajun spice drizzled with a balsamic reduction 16

Antipasto Platter Misto for Two or More

Spicy sopressata salami, marinated olives, assorted cheese, artichoke hearts, roasted red peppers, tomatoes, buffalo mozzarella, sweet onions and basil infused olive oil 10/per person

Seafood Platter Misto for Two or More

Charbroiled shrimp and calamari in a lemon garlic herb EVOO sauce 12/per person ☒

Insalate

Insalata di Spinaci spinach with cranberries, olives, sun dried tomato, goat cheese, tossed with a creamy dressing 8 ☒

Grilled Salmon mixed greens, grilled asparagus, ripe tomatoes and herb goat cheese with a lemon garlic herbed vinaigrette 18 ☒

Classic Caesar Salad 8

Add protein Grilled Chicken 8 Grilled Jumbo Shrimp 9 Grilled Salmon 10

Zuppe

Soup of the Day chef's special soup of the day 6

Zuppe di Pesce an assortment of seafood seasoned with fresh herbs simmered in a light tomato fish sauce 18

☒ Gluten free symbol

For a healthy choice see our Heart Smart choices. Using EVOO-Extra Virgin Olive Oil.

We cater all events ask our server for information

Family events, corporate or just a party with friends Semi-private seating available for 10 to 100 guests.

Open 7 days a week

GIVE AN ITALIAN FEAST!

*Lunch or dinner at Il Gabbiano Ristorante and Catering makes the perfect gift card for a friend, family member or co-worker!
Get your gift card today!!*

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Primi Piatti

All Pasta courses are served with a house salad and fresh Artesian Italian bread and our roasted red pepper dip
Whole wheat pasta and Gluten Free (Risotto ☒ or Gluten free pasta ☒) substitution available ask your server

Risotto Del Giorno creative risotto made by our chef's daily 22

Parpadelle Pomodoro egg noodle parpadelle with basil in a fresh tomato sauce 18

Fettucine Gamberi e Gorgonzola sautéed shrimp in a garlic herb gorgonzola cream sauce 26

Linguine con Pesto prosciutto, sautéed shrimps, basil pesto in a light cream sauce 26

Pennine all'Arrabiata sautéed pancetta, capers and black olives in a spicy fresh tomato sauce 20

Tagliatelli Teo Smoked Trout, garlic flamed brandy blush sauce 22

Fettuccine alla Sophia chicken with roasted garlic, shiitake mushrooms and artichokes in a blush sauce 24

Linguine Pescatore jumbo shrimps, steamed mussels and calamari tossed with tomato and fresh herbs 26

Rigatoni Boscaiola sautéed smoked ham, peas and mushrooms in a blush meat sauce 19

Stuffed Lobster Ravioli diced lobster meat tossed with leeks, fresh herbs, sun dried tomato in a champagne brandy blush sauce 30

Gnocchi Bolognese potato dumplings with our house made meat ragu sauce 19

Secondi Piatti

All Pasta courses are served with a house salad, side of vegetable and potato Del Giorno
Fresh Artesian Italian bread with special roasted red pepper dip

Vitello con Crema Funghi Misti veal medallions sautéed with a mushroom cream sauce 24

Petto di Pollo alla Gabbiano chicken breast sautéed with asparagus, red pepper and artichoke in a blush sauce 19

Involtini di Pollo stuffed chicken breast with goat cheese, spinach and roasted red peppers topped with a roasted tomato sauce 25

Agnello ai Ferri New Zealand choice marinated lamb chops with our special blend of herbs grilled and finished
with a EVOO citrus sauce 28 ☒

Filetto Sante beef tenderloin medallions in a mushroom bourbon cream sauce 28

Filetto ai Ferri Ontario AAA beef filet grilled with a porcini rub 32 ☒

New York Strip Ontario AAA select centre cut grilled with our porcini rub and drizzled EVOO 28 ☒

Salmone ai Ferri salmon filet grilled to perfection with our special lemon garlic herb sauce 22 ☒

Pesci Bianco con Limone white fish sautéed with lemon and capers in a white wine herb sauce 19 ☒

Gamberoni ai Ferri grilled jumbo prawns tossed with EVOO citrus herb marinade 26 ☒

Sides you can have with any entrée

Sautéed Mix Mushrooms 4

Gorgonzola Cream Sauce (Goes well with any meat or fish entree) 4

Rapini Sauteed with Garlic and EVOO 5

Chefs choice of pasta with our fresh tomato basil sauce 5

Buon Appetito !!!