

il gabbiano

ANTIPASTI

TARTARE DI SALMONE	12
Fresh water Salmon, Bocconcini, Avocado, Sesame Seed Oil	
SHRIMP SAMBUCA	14
Shrimp, Sambuca, Cream Sauce	
MELANZANE	11
Baked Eggplant, Ricotta, Parmesan, Tomato Sauce	
CALAMARI ALLA GRIGLIA	12
Grilled Calamari, Lemon, Garlic Herb Pesto	
BRUSCHETTA CROSTINI	10
Tomato, Basil Olive Oil, Goat Cheese	
SCAMPI ALLA SPAGNOLA	14
Black Tiger Shrimp, Garlic, Spicy Tomato Sauce, spinach, Roasted Red Peppers.	
COZZE PEI MUSSELS	14
White Wine Garlic OR Tomato Garlic OR Orange Ginger	
ARANCINI	14
Risotto, Provolone, Tomato Sauce	
FUNGHI RIPIENI CON MOZZARELLA	14
Mushroom Caps, Crab, Mozzarella	
PANE ALL'AGLIO	8
Ciabatta , Garlic Butter, Parmigiano Reggiano, Mozzarella	

SALUMI E FORMAGGIO

A selection of local and imported Artisanal Meats & Cheeses, Marinated Eggplant, Roasted Red Peppers, Tomato, Mozzarella di Bufala. Served beautifully to share for two.

20

LA MINESTRA

ZUPPA DI MINISTRONE	6
STRACCIATELLA ALLA ROMANA	6
Egg Drop Zuppa, Romana, Vegetable Brodo	

INSALATE

CAPRESE	6 / 12
Bocconcini & Basil filled Tomato	
CAESAR CLASSICO	4 / 8
Romaine Lettuce, Bacon, Black Pepper, Parmigiano Reggiano	
BABY SPINACH	4 / 8
Cranberries, Toasted Almonds, Goat Cheese, Lemon Vinaigrette	
ROASTED BEETS	8 / 16
Mixed Greens, Raspberry Dressing, Candied Pecans, Goat Cheese	

PIZZA

EACH PIZZA IS SERVED FOR TWO

GLUTEN FREE CRUST +5

BASIL PESTO

Olive Oil, Mozzarella

15

FUNGHI

Seasonal Mushrooms, Mozzarella, Basil

14

CALIFORNIA

Spinach, Sun Dried Tomatoes, Roasted Red Pepper, Mozzarella, Garlic, Olive Oil

15

CARNE

Salami, Prosciutto, Ham

17

SIDES

RISOTTO OF THE DAY 12/19

CHOICE OF VEGETABLE +3

GRILLED CHICKEN BREAST +6

GRILLED SHRIMP +7

TRAVELING LIGHT

CURRY CHICKEN 15

STIR FRY WITH RICE

Chicken Breast, Curry Oil,
Fresh Vegetables

STEAK SANDWICH 16

6oz New York Strip, Provolone,
Sliced on a Garlic Toasted Bun

HERITAGE BURGER 15

6oz Beef Burger, Roasted Red
Peppers, Goat Cheese

LASAGNA 13

Mozzarella, Ricotta, Basil,
Parmigiano Reggiano

SEAFOOD MANICOTTI 16

Crepe stuffed with Ricotta,
Mozzarella, Parmigiano Reggiano,
Tomato Sauce

VEGETABLE WRAP 15

Artichoke, Roasted Red Pepper,
Ricotta, Goat Cheese

**POLLO OR VITELLO
PARMESAN** 17

Panko Crusted Chicken or Veal
on a bed of Penne, Pomodoro

PASTA

FETTUCCINE AL BURRO

Alfredo Sauce, White Wine,
Parmigiano Reggiano
17

SPAGHETTI BOLOGNESE

Veal and Pork Ragu, Red
Wine, Basil
18

LINGUINE ALLA CARBONARA

Pancetta, Black Pepper,
Egg Yolk
18

GLUTEN FREE PENNE PASTA +2

RIGATONI BOSCAIOLA

Ham, Peas, Mushrooms,
Garlic, Bolognese Sauce
18

GNOCCHI ALLA FORMAGGIO

White Wine, Parmigiano
Reggiano, Gorgonzola
Crema Sauce
19

RAVIOLI

Lobster stuffed, Sun
Dried Tomato, Brandy
Rosé
23

FETTUCCINE AL POLLO

Tender Chicken, Garlic,
Mushrooms, Artichokes, Rosé Sauce
21

LINGUINE PESCATORE

Shrimp, Mussels, Calamari,
Lobster, Pomodoro Sauce
24

ORECCHIETTE AGLIO E OLIO

Extra Virgin Olive Oil, Garlic,
Parmigiano Reggiano
17

SECONDI PIATTI

NEW YORK STEAK 25

Ontario AAA 12oz Centre Cut, Sea
Salt, Thyme, Il Gabbiano House
Demi
WITH SEAFOOD OSCAR SAUCE +5

FILETTO DI MANZO 29

Beef Tenderloin Medallions,
Mushrooms, Herbs, Bourbon
Cream Sauce

OSSO DI GRIGLIA 29

1lb T-Bone Steak, Finished with
our Peppercorn Demi

THYME CRUSTED FILETTO 29

8oz Filet, Thyme, Topped with
Foie Gras and House Demi

ALL ENTREES ARE SERVED A WITH VEGETABLE OF THE DAY AND STARCH

CHÂTEAUBRIAND

AAA 25OZ BEEF TENDERLOIN ROAST, HORSE RADISH AOILI,
RED WINE DEMI GLAZE. ACCOMPANIED BY A CHOICE OF
VEGETABLE AND STARCH OF THE DAY.
SERVED ON A CUTTING BOARD FOR TWO.

100

CREMAGLIERA 38 DI AGNELLO

New Zealand Rack of Lamb, Honey
Balsamic Glaze

MAIALE 28

10oz Herb Crusted Pork Tenderloin,
Provolone & Spinach Stuffed, Mustard
Demi

POLLO RUM 22

Bone-in 10oz Chicken Breast, Goat
Cheese, Spinach, House Rum Glaze

SEA BASS ACQUA PAZZA 29

Whole fish stuffed with Fresh Herbs &
Garlic, Olive Oil & White Wine Sauce.

SCALLOP PICCATA 29

Searred Scallops, Lemon, Parsley,
Risotto

PESCE 20

Salmon Fillet, Saffron Glaze

POLLO GABBIANO 21

Chicken, Asparagus, Roasted Red
Pepper, Artichoke, Rosé Sauce

VITELLO FUNGHI CRÈMA 21

Sautéed Mushrooms, Veal Scaloppini,
Beef Demi, Cream Sauce

POLLO OR VEAL MARSALA 21

Chicken or Veal Flour Dusted Fillet, Light
Sweet Fig Sauce

DOLCE

TIRAMISU

MASCARPONE CREAM, LADYFINGERS,
ESPRESSO, AMARETTO

6

CRÈME BRULÉE

RICH VANILLA CUSTARD, SUGAR,
DARKENED WITH A FLAME

6

CHOCOLATE EXPLOSION CAKE

CHOCOLATE GANACHE DRIZZLE

8

TARTUFO

CHOCOLATE OR STRAWBERRY

8

ESPRESSO +2.50

AMERICANO +3.00

CAPPUCINO +3.25

LATTE +3.50

IL GABBIANO BREW +2.25

TEA +1.50

il gabbiano