

RAW & CHILLED

THE GRAND TOWER MP (G)

ALASKAN KING CRAB LEG • CRAB COCKTAIL • 12 OYSTERS • 12 CLAMS ON THE HALF SHELL • 6 SHRIMP • WHOLE LOBSTER

EAST & WEST COAST OYSTERS

chilled oysters, mignonette, tobasco, horseradish, lemon, cocktail sauce (G) E 3.50 / W 4.75

TUNA TARTARE

yellowfin, avocado, citrus dressing, potato gaufrettes 23 (G)

ALASKAN KING CRAB

CHILLED or BROILED • drawn butter, charred lemon, cocktail sauce MP (G)

SHRIMP COCKTAIL

U-12, cocktail sauce, 5pp (G)

CAVIAR

1/2oz EACH OF

KALUGA ROYAL AMBER
SIBERIAN STURGEON
OSETRA

garlic chive blinis, potato gaufrettes, chives, egg, crème fraiche 180

PRIME BEEF CARPACCIO

alaskan king crab, black truffle aioli, osetra caviar 42 (G)

LET'S START WITH

TRUFFLE RICOTTA

truffle honey, ricotta, crostini 26 (V)

GARLIC BREAD

garlic butter, pecorino, evoo 12 (V)

MEATBALLS

veal, pork, beef, whipped ricotta 18

FIRECRACKER SHRIMP

lightly fried rock shrimp, sweet thai calabrian chili aioli, cabbage slaw 24

CRAB CAKE

jumbo lump crab, calabrian chili aioli, charred tomato, arugula 24

SHRIMP ARRABIATA

caramelized fennel, sriracha brandy cream 24

SEARED OCTOPUS

carrot romesco, citrus caper berry 30 (G)

CAESAR SALAD

baby romaine, shaved parmigiano, brioche crostini 18

GABRIELLA SALAD

tomatoes, cucumbers, olives, onions, mixed greens, white balsamic 17 (GV)

AVOCADO SALAD

cherry tomatoes, cucumbers, avocado, corn, citrus dressing 21 (GV)

MILLIONAIRE'S WEDGE

iceberg, maple glazed bacon, bleu cheese, crispy shallots, creamy sesame dressing 22

SALUMI E FORMAGGI

CHEF'S SELECTION | SMALL 36 • LARGE 55

fig spread, honeycomb, sicilian pistachio, marcona almonds, ricotta, aged balsamic, crostini

PASTA

(gluten free - supp 2)

CACIO E PEPE

bucatini, cracked black pepper, pecorino romano 28 (V)

SPICY RIGATONI

spicy vodka sauce, calabrian chili, onion soubise 32 (V)

TRUFFLE LUMACHE

porcini mushrooms, fennel sausage, truffle 34

RIGATONI BOLOGNESE

veal, pork, beef, marscapone whipped ricotta 30

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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MAINS

LAMB CHOPS

charbroiled, mint gremolata, lamb jus 68

SKIRT STEAK

*sweet corn salad, salsa verde,
charred lemon 43 (G)*

SCALLOPS

pancetta, creamed corn, pesto 48

DOUBLE CUT PORK CHOP

vinegar peppers, fingerling potatoes, pork jus 42

CHICKEN ALLA PARMIGIANA

pomodoro, mozzarella, grana padano, arugula 32

BRANZINO

citrus salsa verde, fire roasted vegetables 40 (G)

VEAL CHOP ALLA PARMIGIANA

16oz bone in, butterflied, pounded thin, pomodoro, grana padano, fresh mozzarella 80

THE MEAT

NY STRIP

*25 day dry aged prime
14oz 66 (G)*

COWBOY

*60 day dry aged prime
20 oz 85 (G)*

COWGIRL

*leaner, cleaner ribeye
prime 16oz 58 (G)*

KANSAS CITY

*45 day dry aged
prime 20 oz 82 (G)*

FILET MIGNON

*28 day wet aged prime
8oz 66 (G)*

MEAT FOR 2

TOMAHAWK

*50 oz, 45 day dry aged, roasted garlic broccoli rabe,
rock potatoes, vinegar peppers 240 (G)*

BISTECCA ALLA FIORENTINA

*40oz 45 day dry aged, steak fries, garlic confit,
preserved lemon, bone marrow, parsley salad 180 (G)*

MAKE IT SAUCY 4

*bearnaise
peppercorn
horseradish
salsa verde*

MAKE IT HORNY

*truffle steak sauce 6 • truffle butter 12
truffle ketchup 5 • bone marrow 18*

TRUFFLE SHOWER ^{MP}
CAVIAR BUMP ²⁰

MAKE IT SURFY

*grilled shrimp 18
oscar 18
scallops 24
lobster tail 26*

SIDES 14

SLAB BACON

*grilled thick cut smoked bacon,
salsa verde (G)*

BRUSSELS SPROUTS

*pancetta, honey crisp apples,
orange blossom honey (G)*

MAC & CHEESE

lobster 12 | truffle 10

ORGANIC MUSHROOMS

garlic confit, herbs, evoo (GV)

CREAMED SPINACH

bechamel (V)

HAND CUT FRIES

(truffle parmesan - supp 10) (GV)

BROCCOLI RABE

garlic, calabrian chili (GV)

CREAMED CORN

fire roasted, smoked paprika (V)

GARLIC MASHED POTATOES

garlic confit (G)