

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, tabasco, horseradish, lemon, cocktail sauce (G) E 3.50 / W 4.75

SHRIMP COCKTAIL

wasabi aioli, fresh horseradish, cocktail sauce, 5pp (G)

WASABI LOBSTER

chilled half Maine lobster, aioli, pickled green tomato 28 (G)

CAVIAR

KALUGA
CLASSIC OSSETRA
GOLDEN OSSETRA

garlic chive blinis, potato gaufrettes, chives, egg, crème fraîche

1 oz 65 | 3 oz 180

ALASKAN KING CRAB

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

PRIME BEEF CARPACCIO

Alaskan king crab, black truffle aioli, Kaluga caviar 42 (G)

TUNA TARTARE

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

LET'S START WITH

TRUFFLE RICOTTA

truffle honey, ricotta, crostini 26 (V)

GARLIC BREAD

garlic butter, pecorino, evoo 14 (V)

MEATBALLS

veal, pork, beef, whipped ricotta 18

FIRECRACKER SHRIMP

lightly fried shrimp, sweet thai Calabrian chili aioli, cabbage slaw 24

CALABRIAN BAKED CLAMS

middleneck clams, Calabrian chili, roasted garlic, pancetta, parsley, breadcrumbs 18

GRILLED CALAMARI

chickpea puree, cherry peppers, scallion vinaigrette, arugula 24

SEARED OCTOPUS

carrot romesco, citrus, caper berry 30 (G)

CAESAR SALAD

romaine heart, parmigiano, crostini 19

CHOPPED SALAD

baby iceberg, banana peppers, roasted peppers, red onions, chickpeas, cherry tomatoes, provolone, salami, black olives, creamy Italian dressing 22 (G)

AVOCADO SALAD

cherry tomatoes, cucumbers, avocado, corn, citrus dressing 22 (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

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

SPICY RIGATONI

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

TRUFFLE LUMACHE

mushrooms, fennel sausage, truffle 34

RIGATONI BOLOGNESE

veal, pork, beef, marscapone, whipped ricotta 30

A 3% customer service charge is applied to all store sales

As an incentive for customers, we now provide a discount to pay with cash or in-store gift card, by giving a 3% immediate discount on the service

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

447 State Route 35, Red Bank, NJ 07701 | 732.456.6699 | www.gabriellasnj.com

MAINS

WASABI CRUSTED TUNA

*shaved carrots, cucumbers,
sweet peppers, radish, yuzu tobiko aioli,
chilli-rice wine vinaigrette 46*

SKIRT STEAK

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

SCALLOPS

pancetta, creamed corn, pesto 52

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 42 (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
14 oz 66 (G)*

COWBOY

*60 day dry aged prime
20 oz 110 (G)*

COWGIRL

*leaner, cleaner ribeye prime
16 oz 70 (G)*

KANSAS CITY

*45 day dry aged prime
20 oz 90 (G)*

FILET MIGNON

*28 day wet aged prime
8 oz 68 (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, handcut fries, garlic confit,
bone marrow, parsley salad 185 (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 28
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 10 (GV)

BROCCOLI RABE

garlic, calabrian chili (GV)

CREAMED CORN

fire roasted, smoked paprika (V)

GARLIC MASHED POTATOES

garlic confit (G)