

ANTIPASTI

Antipasto Caldo - Eggplant Rollatini, Mozzarella Milanese, Margherita Panini, Grilled Portobello Mushroom. 13.95

Mozzarella Caprese - Fresh Mozzarella served over fresh sliced tomato and basil sprinkled with olive oil. 11.95

Roasted Red Peppers - Marinated in olive oil, garlic, herbs, fresh basil and served over fresh mozzarella. 10.95

Bruschetta di Ischia - Roma tomatoes, fresh basil, garlic and extra virgin olive oil over toasted Italian bread. 9.95

Prosciutto Wrapped Melon - Thin sliced Prosciutto di Parma served draped over fresh cantaloupe. 11.95

Cozze alla Isolana - Fresh mussels sautéed in garlic, olive oil, white wine and finished with fresh basil. 12.95

Calamari Fritti con Pomodoro - Golden fried to perfection served with lemon and fresh marinara sauce. 12.95

Involtilini di Asparagi - Fresh Asparagus wrapped with Prosciutto di Parma, gorgonzola and creamy cheeses. 12.95

Antipasti Misti - Mixed appetizer platter; roasted vegetables, bruschetta, mozzarella caprese. 13.95
Prepared also to share family style for parties of two or more at 9.95 pp

Platto di Formaggi Misto - Fresh mix of cheeses, freshly sliced prosciutto, breadsticks, and marinated olives. 13.95

INSALATE

Insalata di Campo - Mixed greens with tomatoes, carrots, cucumbers, onions and olives with our special dressing. 10.95

Insalata di Mare - Shrimp, calamari, mussels and clams served over celery, with a lemon and oil dressing. 14.95

Insalata di Rugola - Rugola served with extra virgin olive oil and fresh squeezed lemon juice dressing. 9.95

Insalata di Cesare - Romaine lettuce with homemade cesare dressing tossed and topped with croutons. 9.95

Insalata di Spinaci - Fresh spinach leaves served with lemon, extra virgin olive oil and spices. 9.95

PRIMI PIATTI (Whole wheat & gluten free pasta also available.)

Bucatini Amatriciana - Pancetta sautéed with olive oil, onions, white wine, a touch of marinara sauce, and fresh basil served over a bed of bucatini. 18.95

Spaghetti Al Pomodoro Fresco - Fresh cherry tomatoes, marinara finished with basil sauce over a bed of spaghetti. 18.95 Add Pollo or Gambal upon request.

Linguine alla Pescatore - Calamari, mussels, clam, shrimp sautéed in olive oil, white wine and a touch of marinara. 23.95

Parmigiana di Melanzane - Eggplant fried and baked with mozzarella, parmigiana, ricotta, fresh herbs and spices. 18.95

Lasagne Bolognese - Fresh pasta baked with mozzarella, ricotta and parmigiana cheese with Bolognese sauce. 18.95

Tortellini acclia Paolo - Cheese stuffed pasta sautéed with ham, mushrooms, peas topped with our fresh alfredo sauce 18.95

Spaghetti Carbonara - Sautéed pancetta, egg and cream topped with parmigiana cheese. Can be prepared with or without cream. 18.95

Lobster Ravioli - Sautéed shallots, vodka and cream finished with a touch of marina making a creamy delicacy. 21.95

Vegetarian - Ask for the chefs special vegetarian dish. Cook custom to order. 18.95

CARNE

Scaloppine Piccata - Veal sautéed in butter, lemon and white wine for a light delicious meal. 23.95

Scaloppine Alla Fiorentino - Veal sautéed in olive oil, onion, topped with spinach, mozzarella a touch of marinara 23.95

Scaloppine Mamma Lucia - Veal sautéed in marsala wine with fresh wild mushrooms, topped with eggplant and fresh mozzarella cheese. (One of our house specialties named after Mamma) 25.95

Veal Parmigiana - Scaloppine pounded thin, lightly breaded topped with marinara and mozzarella. 23.95

Costolette di Vitello Parmigiana or Milanese style - Bone In 10 ounce Veal Chop pounded thin, lightly breaded, fried and topped with marinara sauce and fresh mozzarella. 28.95 Milanese style 10 ounce veal chop breaded and fried. 28.95

Costolette di Vitello - 14 ounce Veal Chop please ask you server for this evenings special preparation. 37.95

Allen Brothers Steak - Ask about the cut and preparation of the night.

POLLO

Pollo alla Scarpariello - Bone in chicken pieces "shoemaker-style" sautéed with lemon, butter, white wine and fresh rosemary. A light sauce for your enjoyment. 21.95

Pollo alla Cacciatora - Bone in chicken pieces "hunters-style" sautéed with mushrooms, onions, white wine, marinara sauce and finished with fresh basil. 22.95

Pollo Mamma Lucia - Boneless chicken breast sautéed with wild mushrooms, marsala wine, a touch of marinara, topped with mozzarella cheese. 21.95

Pollo Francese - Batter lightly dipped boneless chicken breast sautéed in lemon, butter and white wine 21.95

Pollo Parmigiana - Boneless chicken breast lightly breaded, fried to perfection, finished with marinara sauce and mozzarella cheese. 20.95

PESCE

Barcaiola - A combination platter of mussels, clams, calamari, shrimp and salmon sautéed in garlic, olive oil, white wine, marinara sauce, finished with fresh basil. 28.95

Filet of Sole di Amalfi - Lightly battered sole sautéed with lemon, butter and white wine, a light and delicious meal! 23.95

Gamberoni di Ischia - Gulf jumbo shrimp sautéed in olive oil, garlic, tomatoes, a touch of brandy, served over a bed of fresh spinach. 24.95

Zuppa di Vongole - One dozen fresh littleneck clams sautéed in extra virgin olive oil, garlic and white wine, served over a bed of linguine. 22.95

Gamberoni Oreganata - Gulf jumbo shrimp sautéed with olive oil, garlic, white wine, lemon, topped with bread crumbs and fresh herbs. 24.95

Salmon Sole Mio - Atlantic salmon sautéed with olive oil, garlic, white wine, cherry tomatoes, with fresh basil and herbs. 23.95

Dolci - Homemade Tiramisu, Homemade Cannoli's along with other seasonal treats, ask your server for specifics.

Beer and Wine also available to go. Please ask about our extensive wine list and house label wines.



941-349-1423

Cafegabbiano.com

Sunday Brunch Now Available

Now offering **Sunset Baskets**. Select your food and a bottle of wine to go. Enjoy great food and wine as you watch the Siesta Key Sunset. Comes with cooler and wine opener.

Gift Certificates are available upon request

At Café Gabbiano each and every dish is prepared only upon your request with love and tender care. We serve the freshest ingredients cooked to perfection. Please remember that no food is pre-cooked to ensure the highest quality.

Cafe Gabbiano
5104 Ocean Blvd
Sarasota, FL 34242