

GABRIEL'S

bar & restaurant

NYC Restaurant Week Summer 2024

Two-Course Lunch Menu

\$45

Antipasti

(Select One)

Rucola con Parmigiano

Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese

Insalata Cesare

Romaine Lettuce, classic dressing, garlic croutons, marinated anchovies, parmesan cheese

Mozzarella di Bufala Caprese

Fresh Buffalo Mozzarella cheese, organic heirloom tomatoes, evoo, balsamic reduction, oregano

Secondi

(Select One)

Mezzaluna

Half-moon shaped ravioli, spinach, ricotta filling, tomato-mascarpone sauce

Tagliatelle Bolognese

Veal, beef and pancetta bolognese, creamy tomato sauce, parmesan

Gnocchi Sorrentina

Gabriel's famous tomato basil sauce, fresh mozzarella cheese

Salmon Grigliato

Grilled wild salmon, sautéed spinach, roasted potatoes, agrodolce sauce

8-oz Angus Strip Steak

Roasted potatoes, spinach

Dolce (+ \$10)

(Select One)

Rice Pudding

Classic Gabriel's Rice Pudding, vanilla bean, cinnamon and strawberry

Handcrafted Gelato

Choice of chocolate or vanilla

Handcrafted Sorbet

Choice of blood orange or lemon