

GABRIEL'S

bar & restaurant

NYC Restaurant Week Winter 2024

Three-Course Dinner Menu

\$60

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

Insalata di Barbabietole

Rainbow baby beets, figs, candied hazelnuts, orange segments, ricotta spread

Mozzarella di Bufala Caprese

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

Secondi

(Select One)

Ravioli Zucca

Roasted butternut squash stuffed ravioli, brown butter, sage

Tagliatelle Bolognese

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

Gnocchi Sorrentina

Gabriel's famous tomato basil sauce, fresh mozzarella cheese

Salmone Grigliato

Grilled Wild Salmon, sautéed spinach, roasted potatoes, agrodolce sauce

Branzino Grigliato

Grilled filet of Mediterranean Branzino, sautéed spinach, roasted potatoes, pistachio vinaigrette

Brasato di Costolette di Manzo

Barolo braised Short Ribs, parmesan creamy polenta, foraged mushrooms

Dolce

(Select One)

Rice Pudding

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

Tiramisu

Classic Italian Tiramisu, mascarpone lady fingers, espresso, chocolate powder

Chocolate Truffle Cake

Dark Belgium chocolate soufflé served warm, topped with vanilla gelato

Handcrafted Gelato

Choice of chocolate or vanilla

Handcrafted Sorbet

Choice of blood orange or lemon