

GABRIEL'S

bar & restaurant

NYC Restaurant Week Winter 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

Insalata Mista

Mediterranean mesclun salad, green olives, tomatoes, cucumbers and feta 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

Salmone Grigliato

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

Pollo Saltimbocca

Pounded and seared chicken cutlets, topped with prosciutto di parma and sage,
served with roasted potatoes and broccolini

Dolce (+ \$10)

(Select One)

Rice Pudding

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

Tiramisu

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

Handcrafted Gelato

Choice of chocolate or vanilla

Handcrafted Sorbet

Choice of blood orange or lemon