

GABRIEL'S

bar & restaurant

— Est 1991 —

Restaurant Week Dinner • \$65

— Winter 2026 —

— Antipasti —

Insalata di Rucola

Baby arugula, balsamic vinaigrette,
aged Parmigiano Reggiano

Caprese della Casa

Buffalo mozzarella, vine-ripened tomatoes,
roasted peppers, balsamic reduction

Cozze di Gabriel's

Steamed mussels, tomato sauce, white
wine, touch of crushed red pepper

— Secondi / Primi —

Pappardelle Cacio e Pepe

Pecorino nero, Parmigiano Reggiano,
cracked black pepper

Tagliatelle alla Bolognese

Veal, beef, and pancetta rago, creamy
tomato sauce

Salmone Arrosto in Padella

Pan-roasted salmon, roasted potatoes,
sautéed spinach, agrodolce

— Dolci —

Tiramisu

Homemade Gelato

Vanilla, Pistachio, Chocolate

Restaurant. Week menu subject to change.