

DINNER MENU

Starter

Fugato Salad

spinach / arugula / green apple / mango / pistachio / goat cheese / campari tomatoes
truffle & oil vinagrete

Burrata Campania

soft & creamy Italian Burrata / tomatoes / mini spanish chorizo / arepitas / prociutto di parma
truffle & oil vinagrete

Tostones Costolette

crispy tostones / braised short ribs / melted provolone / mozzarella / balsamic glaze
truffle & oil vinagrete

Main

Gnocchi Asiago

Asiago - filled Gnocchi / Sliced Porcini Mushrooms / Gorgonzola / Truffle sauce

Sugar - Crusted Salmon

Premiun Antarctic Salmon / Brown Sugar Crust / Strawberry Glaze

Veal Ossobuco

veal shank / vegetable broth / risotto milanese

Desserts

Tiramisu

Traditional Italian Desert

Chocolate Fondant

Molten Cake / Vanila Gelato

TASTE

THE

GABLES

2025

786.420.2910

325 ALCAZAR AVE. CORAL GABLES FL. 33134

LUCH MENU

Starter

Fugato Salad

spinach / arugula / green apple / mango / pistachio / goat cheese / campari tomatoes
truffle & oil vinagrete

Chevre Croquettes

goat cheese / homemade marinara / strawberry - guava sauce

Golden Calamari

lightly braded calamari / deep-fried / grape tomato marinara / gorgonzola fondue

Main

Ravioli Di Zucca

pumpkin-filled ravioli / alfredo amaretto

Chicken Julien

thin chicken breast / sun-dried tomatoes / capers / kalamata olives / olives oil / lemon dressing

Salmon Sophie

Premiun Antarctic Salmon / capers / white wine / lemon

Desserts

Tiramisu

Traditional Italian Desert

Zabaglione

italian custard / fresh berries

TASTE

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