



TASTE THE GABLES

Lunch Menu

ANTIPASTO

Lattuga Romana alla Cesare

Traditional Caesar salad with homemade dressing and croutons

Or

Insalata di Rucola con Pomodoro e Scaglia di Grana Padano

Arugula, Cherry Tomato and Parmesan Cheese in Lemon Vinaigrette

MAIN COURSE

Spaghetti alla Bolognese

Spaghetti Pasta with Homemade Meat Ragù Sauce, House Special Recipe

or

Salmone Alla Griglia Con Capperi E Pomodoro

Fresh Grilled Salmon Topped with Capers and Diced Tomatoes, Veggies

or

Scaloppine di Vitello con Capperi e Pasta Aglio e Olio

Veal Scaloppini in a Wine and Capers Sauce, Served with Linguini Garlic and Oil

Dessert

Tiramisu del Basilico

Price per person

\$30



TASTE THE GABLES

Dinner Menu

ANTIPASTO

***Carpaccio de Manzo con Scaglia di Parmigiano**

Thinly Sliced Beef Carpaccio topped with Capers, Arugula and Shaved Parmesan Cheese
or

***Carpaccio di Salmone condito con rugula, finocchio e cuore di palma**

Salmon Carpaccio, topped w arugula, fennel and hearts of palm

Polpo alla Jospes con lenticchie nere

(to Share)

Jospes grilled octopus with black lentil salad

MAIN COURSE

Tricolore Trenette salsa di crema di aragosta, gamberi, funghi

Trinette in a creamy lobster sauce tossed with shrimp and mushrooms

or

Bistecca di Manzo Jospes charcoal con patate arrosto

Jospes grilled 10oz New York, served roasted Potatoes

or

Sea Bream con capperi e verdure

Sauteed fresh Sea Bream with capers, lemon and veggies

or

Pluma Iberica al Jospes Sub\$15

Iberian Wagyu pork, roasted potatoes

Dessert

Homemade strawberry Panna Cotta

or

Chocolate Shuffle, Vanilla ice cream

(to Share).

Price per person \$50