

Gabriella's

CONTEMPORARY AMERICAN CUISINE

Appetizers

TOASTED CRUSTINI AND CREAMY BURRATA	6
<i>tomato jam and basil oil</i>	
STUFFED TATER TOTS	10
<i>stuffed with cheese and bacon with lemon herb aioli and sriracha ketchup</i>	
PORK BELLY SLIDERS	13
<i>with sweet chili slaw, hawaiian rolls</i>	
IMPOSSIBLE BURGER SLOPPY JOE SLIDERS	15
<i>with daiya cheese</i>	
GRILLED RUSTIC BREAD	12
<i>humboldt fog cheese, balsamic onion, roasted garlic</i>	
SHRIMP COCKTAIL	12.5
<i>horseradish and housemade cocktail sauce</i>	

Sandwiches

comes with side salad or crispy french fries

HOUSE GROUND CHUCK AND BRISKET BURGER	14
<i>arugula, onion jam, candied bacon, smoked gouda</i>	
WHITE CHEDDAR GRILLED CHEESE	13
<i>white cheddar on sourdough topped with thin and crispy onions</i>	
ADD SEASONAL VEGGIES OR SHORT RIBS	
GABRIELLA'S CRISPY CHICKEN BÁNH MÌ	13
<i>pickled vegetables, roasted jalapeño cilantro aioli</i>	
DUNGENESS CRAB AND LOBSTER ROLL	25
<i>fresh herbs with lemon aioli</i>	
BLACK BEAN AND MUSHROOM BURGER	14
<i>pickled slaw, carrot and daikon, lemon aioli</i>	

Pastas & Grains

add side house salad or caesar 6.50

SHORT RIB & PORK BELLY MAC & CHEESE	25
<i>cavatappi pasta, gouda, parmesan, smoked cheddar</i>	
ORECCHIETTE PASTA	19
<i>broccolini, garden peas, white wine sauce, parmesan cheese</i>	
<i>add chicken 6, add shrimp 7, add salmon 9</i>	
SEASONAL RISOTTO	23
<i>garden vegetables, black truffle, parmesan cheese</i>	
<i>add chicken 6, add shrimp 7, add steak 8, add salmon 9</i>	
CHICKPEA PANISSE CAKES	19
<i>seasonal vegetables, carrot purée, artichoke pistou</i>	

Salads

add chicken 6, add shrimp 7, add steak 8, add salmon 9

FIELD OF GREENS	9
<i>tart apples, California Point Reyes Bleu Cheese, candied walnuts, honey balsamic dressing</i>	
ARUGULA AND FRISÉE	12
<i>heirloom cherry tomatoes, pickled shallots, burrata cheese, sherry mustard vinaigrette</i>	
CLASSIC CAESAR SALAD	12
<i>shaved parmesan, caesar dressing, torn croutons</i>	
WEDGE SALAD	12
<i>candied bacon, chive oil, confit tomatoes, crumbled bleu cheese, bleu cheese dressing</i>	

Entrées

add side house salad or caesar 6.50

RED WINE BRAISED SHORT RIBS	22
<i>demi sauce, celeriac puree, poached pearl onions, chipotle roasted carrots, crispy leeks</i>	
GRILLED NY STEAK	29
<i>with wild mushrooms, red wine demi, crispy fingerling potatoes, charred broccolini</i>	
HERB MARINATED SKIRT STEAK	25
<i>chimichurri sauce and crispy shoestring potatoes</i>	
FREE RANGE CHICKEN	22
<i>with orange marmalade sauce, sautéed garden chard, roasted fingerling potatoes</i>	
FISH & CHIPS	23
<i>hand battered pacific cod, caper remoulade, shoestring potatoes, red cabbage slaw</i>	
SEARED SALMON	23
<i>faroe island salmon, butternut squash purée, sautéed green beans, caramelized pancetta and brussel sprouts salad</i>	

Additional Sides

CHARRED BROCCOLINI	6.5
FINGERLING POTATOES	5.5
FRENCH FRIES	5.5
SEASONAL VEGETABLES	5.5
SAUTÉED SPINACH	6.5
SIDE HOUSE SALAD	6.5
SIDE CAESAR SALAD	6.5
BREAD AND BUTTER	3

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