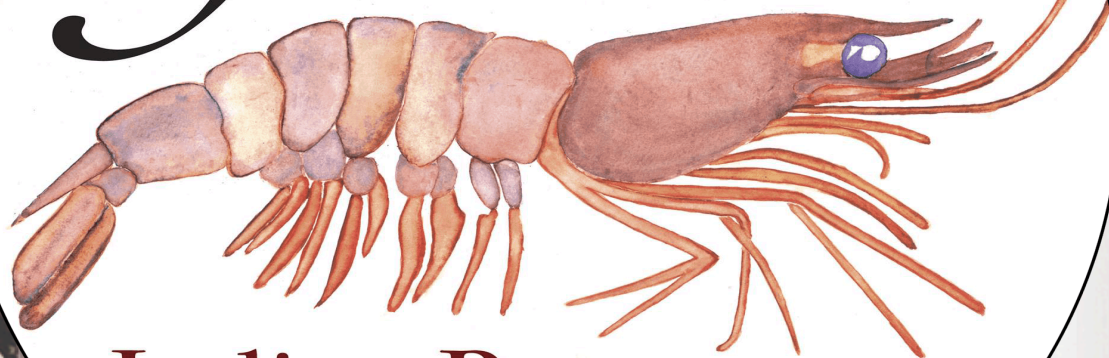


Gamberetti's



Italian Restaurant

\* A service charge of 18% will be added to groups of 8 or more  
\* A 3% fee applies to all credit card transactions to cover processing costs; cash/debit exempt

## ANTIPASTA

### PARMIGIANA GARLIC BREAD ★ 10.50

Toasted baguette with butter, garlic, and parmesan cheese, served with a side of marinara for dipping

\*CALAMARI 16  
Breaded and deep fried served with house pesto aioli

\*SCAMPI GAMBERETTIS 🍤 GF 14  
Sautéed shrimp with sherry, garlic, lemon, butter, capers, red onion and sun dried tomatoes

ANTIPASTA PLATTER 18  
Italian meats, artisan cheeses, tapenade, white bean spread, pepperoncini, cornichons, peppadews and olives

GARLIC BUTTER CLAMS 22  
\*Clams sautéed in a garlic lemon butter white wine sauce, served with crostini's

## Sandwiches

\*STEAK 23  
Sliced steak, balsamic red onion, caramelized local mushrooms, arugula, sun dried tomato aioli and provolone cheese on ciabatta  
*Served with your choice of side*

MEATBALL AND PROSCIUTTO 18  
House made meatballs, prosciutto, provolone and marinara on ciabatta  
*Served with your choice of side*

ITALIAN DELI 18  
Salami, pepperoni, prosciutto, soppressata, provolone, tomato, arugula, basil pesto and tapenade on ciabatta  
*Served with your choice of soup or salad*

ITALIAN CHICKEN 17  
Sliced chicken, provolone, arugula, tomato, basil and sun dried tomato aioli on ciabatta  
*Served with your choice of soup or salad*

## Burgers

\*GAMBERETTI'S CLASSIC 16.50  
Garlic aioli, lettuce, tomato, onion, dill pickles, cheddar  
*Served with your choice of side*

\*BACON CHEESE BURGER 18  
Hickory smoked bacon, garlic aioli, lettuce, tomato, onion, dill pickles, cheddar  
*Served with your choice of side*

\*MEDITERRANEAN BURGER 19  
Tapenade, pickled onions, tomato, arugula and topped with feta cheese  
*Served with your choice of side*

## Soup + Salad

ZUPPA DI GIORNO 7 12.50  
House made, please check with your server for today's selection

FRUTTI DI MARE 🍤 GF 🍷 9 14.50  
Clams and shrimp in our cioppino broth

INSALATA MISTA 🍷 GF 9 15  
Organic greens, crumbled gorgonzola, grape tomatoes, and carrots in sherry vinaigrette

INSALATA CAESAR 🍷 🍤 9 15  
Romaine lettuce, parmesan, and croutons in house made garlic and anchovy dressing

INSALATA CAPRESE 🍷 GF 10.50 18.50  
Sliced heirloom tomatoes layered with fresh mozzarella and garnished with sun dried tomatoes, kalamata olives, fresh basil, basil chimichurri, balsamic and olive oil

BEET & AVOCADO 🍷 GF 17.50  
Roasted beets, avocado, feta cheese, toasted hazelnuts, and mixed greens tossed in sherry vinaigrette

SALAD TRIO 16  
Sample of our three house salads, the Mista, Caesar and Caprese

ADD CHICKEN 6.50  
Top any salad or appetizer with chicken

\*ADD SHRIMP 9  
Top any salad or appetizer with shrimp

\*ADD STEAK 12

ITALIAN COBB 18.50  
Cherry tomatoes, bleu cheese, avocado, hickory bacon, marinated chicken, peppadews, balsamic onions, greens.  
Served with blue cheese dressing

\*GRILLED STEAK SALAD 24.50  
Grilled steak, romaine, baby greens, balsamic onions, local mushrooms, peppadews and cherry tomatoes  
Choice of dressing

## Al forno

POLLO PARMIGIANA 25.50  
Panko crusted chicken breast topped with marinara sauce, fresh mozzarella and a side of fettuccine alfredo

EGGPLANT PARMIGIANA 21.50  
Panko crusted eggplant topped with marinara sauce and fresh mozzarella served with a side of fettuccine alfredo

CHICKEN PICCATA 25.50  
Traditional breaded chicken breast topped with lemon-caper butter cream sauce, served with a side of fettuccine alfredo

Looking for more healthy alternatives? Try our gluten free pasta or zoodles as pasta substitution.

\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

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## House Specialties

### SPAGHETTI & MEATBALLS 23

Marinara sauce with three house made meatballs

### SPAGHETTI & IMPOSSIBALLS 🌱 26

Our classic marinara served with 100% vegetarian Impossible meatballs

### MEAT LASAGNA 24.50

House prepared meat and mushroom sauce layered with Italian sausage, veal and three cheeses

### SPAGHETTI AND MEAT SAUCE 23

Ground Italian sausage, veal, and beef with pancetta and marinara

### MOLTE CARNE CRESTE DI GALLI 29.50

Hearty beef and marinara cream sauce, Italian sausage, and a meatball on creste di galli pasta

### \*CARBONARA 22.50

Pancetta, garlic and peas in parmesan cream sauce finished with egg yolk on bucatini pasta

### BAKED SAUSAGE 21.50

Italian Sausage and creste di galli pasta in tomato cream sauce finished in the oven with melted asiago and mozzarella cheese

### CHICKEN MARSALA GNOCCHI 24

Chicken, garlic, tomato and local mushrooms in marsala cream sauce

### CARNE DI MAIALE 28.50

Grilled pork loin and local mushrooms served in a rosemary vodka cream sauce with potato gnocchi

## Pasta Pollo

### PESTO POLLO 24

Chicken, garlic, artichokes and grape tomatoes in our house made pine nut pesto cream sauce on spaghetti

### MILANO 23

Chicken, garlic, sun dried tomatoes and local mushrooms in a parmesan cream sauce on gemelli pasta

### POLLO GORGONZOLA 24.50

Chicken, garlic, sun dried tomatoes and arugula in a gorgonzola cream sauce on creste di galli pasta

### SOPRANO 23

\*Chicken, pancetta, sun dried tomatoes and chilli flakes in a roasted red pepper cream sauce on gemelli pasta

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## Pasta Con Vedura

### MARINARA 🌱 15.50

House made red sauce with tomatoes, garlic, onions, balsamic and fresh basil

### ALFREDO 🌱 19.50

Creamy parmesan sauce with garlic and black pepper tossed in fettuccini

### BUCATINI NAPOLI 🌱 19.50

Fresh tomatoes, sun dried tomatoes, garlic, and basil in a tomato vodka cream sauce

### PUTTANESCA 22.50

Marinara, capers, kalamata olives, chili flakes, feta cheese and basil on a bed of bucatini pasta

*Anchovies by request for a more traditional experience*

### RAVIOLI ZUCCA 🌱 22.50

Butternut squash ravioli in a rosemary cream sauce

### MUSHROOM RAVIOLI 🌱 24

Local mushrooms in a marsala butter sauce over truffle mushroom ravioli

## Del Mar

### \*BAKED SALMON 🐟 31.50

Salmon baked in a lemon and white wine served with mashed potatoes and seasonal veggies

### \*SCAMPI DELLA CASA 🍤 25.50

Shrimp in a lemon-butter sherry sauce with capers, red onion and sun dried tomato on bucatini pasta

### \*CIOPPINO 🍤 🔥 KETO 34.50

Shrimp, lobster, pesce and clams in a spicy rich red broth

### \*MISTO MARE ALFREDO 🍤 🌱 36.50

Shrimp, pesce, clams and lobster in a parmesan cream sauce on bucatini pasta

## Steaks

### \*GRILLED RIBEYE 🐟 54.50

This exceptional 12oz cut of steak has rich marbling and a buttery flavor.

### \*TENDERLOIN FILET 🍤 🌱 49.50

Exceptionally Soft and Buttery Flavor - 6oz Cut.

### \*STEAK AU POIVRE 🍤 🔥 KETO 54.50

Pan seared filet mignon coated in black peppercorns with a pan dripping cream sauce.

Served with mashed potatoes or herb roasted potatoes with seasonal vegetables

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Pasta is made in house daily. If we run out of a certain noodle, we may require a substitution. Thank you for understanding.

## Desserts

### TIRAMISU ★ 10.50

A classic Italian layered dessert of rum soaked lady fingers, coffee and mascarpone cheese topped with cocoa

### WHITE CREME BRÛLÉE GF 9.50

Creamy custard made with Godiva white chocolate and toasted sugar crust

### PANNA COTTA GF 9

Lemon custard topped with a raspberry coulis

### SPUMONI ICE CREAM 9

Italian ice cream with chocolate, pistachio and cherry flavors

### VANILLA ICE CREAM 9

Tillamook Vanilla Bean

### CHOCOLATE ICE CREAM 9

Rotating Chocolate Ice Cream  
check with server

### BREAD PUDDING 9 (11.50)

Cubed bread, spice and custard baked together and topped with a warm whiskey glaze. (Add a scoop of vanilla ice cream!)

### SCOOP OF ICE CREAM 4

## Beverages

### ITALIAN SODA 4

Blackberry, Cherry, Lemon, Lime, Mango, Orange, Peach, Pomegranate, Raspberry, Strawberry and Watermelon

### CREAMOSA 5

Add cream and whipping cream to your Italian soda

### FOUNTAIN SODA 4

Coca-Cola products

### ICE TEA 3.50

House brewed

### LEMONADE 4

Refreshing  
add a flavor .50

### JUICE 4

Orange, Cranberry, Apple or Grapefruit

### MILK 4

### COFFEE 3

### HOT TEA 3.50

## NON-ALCOHOLIC MOCKTAILS

### STRAWBERRY MINT LEMONADE 7

Strawberry puree, fresh mint and lemonade over ice

### MINOR MOJITO 7

Fresh limes, mint and simple syrup topped with soda water

### SWEET SUNRISE 7

Orange juice, grenadine with a fresh orange slice

### CINDERELLA 7.50

Lemon juice, orange juice, pineapple juice, grenadine, topped with ginger beer

### PASSION FRUIT MOJITO 7

Fresh muddled limes, mint, simple syrup, finished with passion fruit & soda water

### BOSTON ICED TEA 5.50

Fresh brewed iced tea and cranberry juice

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