



ITALIAN
RESTAURANT
OF THE YEAR
GAMBERO ROSSO



MENU

November 28, 2024

HAPPY THANKSGIVING!

APPETIZER

D'ASSÍ MATT | Tartare di Tonno 38 **GF**

Tuna tartare with Passion Fruit, Capers, Apulian Olives, Green Onions **GF**

TITTI | Frittura Mista di Pesce 38

Fried Shrimp, Squid, Octopus, Tuna, Salmon

GIBILLER | Carpaccio di Manzo 30

Beef carpaccio on Arugula, Pear and Walnut salad **GF**

FESTA DEI BARESI | Salad 18

Mixed Greens, Fennel, Pecorino, Apple, Seeds, Lemon Juice **VEG • GF**

ENZA | Bruschetta 18

Burrata, Wood-fired Cherry Tomato

PASTA

MARTA | Lasagna Classica 24

Fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

PATTY | Capunti con Salsiccia, Cichorie e Pecorino 26

Capunti with Beef Sausage, Dandelion Green, Pecorino Cheese

ZIA MARIA | Orecchiette di Grano Arso al Pomodoro 25

Fresh Charred Wheat Orecchiette with Tomato sauce **V**

ALESSIA | Trofiette ai Carciofi, Olive Nere e Crema di Gorgonzola 26

Fresh Trofiette w/Artichokes, black Olives and Gorgonzola Cheese sauce **VEG**

PIA | Spaghetto ai Gamberi Blu 33

Guitar Spaghetti with Blu Shrimp

MAIN

GIANNI | Zuppa di Pesce 58

Seafood Soup w/Lobster, Shrimp, Sea Scallop, Clam, Mussel, Squid, Octopus **GF**

FRANCO | Salmone in Crosta di Pistacchio 40

Pistachio crusted Salmon fillet with Black Rice, Orange, EVOO **GF**

LEONE | Grilled Langoustines 52

Langoustines wit Garlic, Parsley, Olive and Red Chili Pepper

GIGI | Costatine di Agnello alle Arance e Miele 48

Wood fired Lamb Chops marinated in Orange and Honey **GF**

OTTAVIO | Tacchino con Frutta secca e Agrumi 40

Organic Turkey, Dried fruit, Orange & Lime w/smashed Potato and Gravy **GF**

NINNI | Brasciole al Ragù 35

Beef Rolls with Pecorino Cheese and Tomato Sauce **GF**

DESSERT

LACAPAGIRA | Tiramisù 14

Italian Chantilly Cream, Lady fingers, Coffee, Cacao

L'ANIMA GEMELLA | Millefoglie 22

Layers of delicate pastry with Italian Chantilly Cream and Blackberries

I GALANTUOMINI | Panna Cotta 12

Sweetened Cream flavored with Strawberry or Chocolate Cream **GF**

IL MIRACOLO | Gelato 12

Dark Chocolate, Coffe, Almond, Hazelnut, Pistacchio, Strawberry, Lemon **GF**

LA RIFFA | Crostata di Zucca 12

Pumpkin Pie

.

V = Vegan • VEG = Vegetarian • GF = Gluten Free • DF= Dairy Free

Made at LA Puglia with 100% **ORGANIC** Flour, Milk, Eggs, Fruit, Produce & Extra Virgin Olive Oil

WE'RE CASHLESS