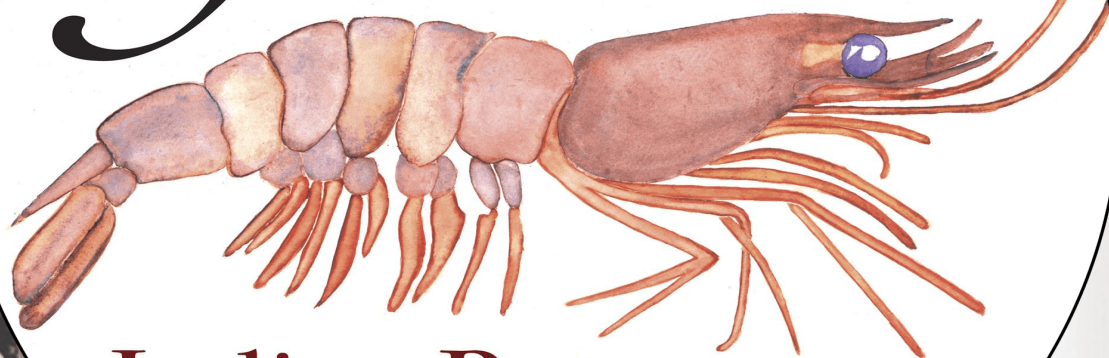


Gamberetti's



Italian Restaurant

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 21

*Clams sautéed in a garlic lemon butter white wine sauce, served with crostini's

sandwiches

*STEAK 19.50

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 17

House made meatballs, prosciutto, provolone and marinara on ciabatta
Served with your choice of side

ITALIAN DELI 17.50

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

ITALIAN CHICKEN 16.50

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 5.50 9.50

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 14

Organic greens, crumbled gorgonzola, grape tomatoes, and carrots in sherry vinaigrette

INSALATA CAESAR 🌿 🐟 9 14

Romaine lettuce, parmesan, and croutons in house made garlic and anchovy dressing

INSALATA CAPRESE 🌿 GF 10.50

17.50

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 16.50

Roasted beets, avocado, feta cheese, toasted hazelnuts, and mixed greens tossed in sherry vinaigrette

SALAD TRIO 15

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

Panko crusted chicken breast topped with lemon-caper butter cream sauce, served with a side of fettuccine alfredo

PORK OSSO BUCCO 27.50

Pork stewed in wine with vegetables and seasonings.

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.

House Specialties

SPAGHETTI & MEATBALLS 22.50

Marinara sauce with three house made meatballs

SPAGHETTI & IMPOSSIBALLS 🌱 25

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 22.50

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

MOLTE CARNE CRESTE DI GALLI 28.50

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

*CARBONARA 21.50

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 23.50

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

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

Butternut squash ravioli in a rosemary cream sauce

MUSHROOM RAVIOLI 🌱 23.50

Local mushrooms in a marsala butter sauce over truffle mushroom ravioli

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Pasta Pollo

PESTO POLLO 23.50

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

MILANO 22.50

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

POLLO GORGONZOLA 24

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

SOPRANO 22.50

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

DEI Mar

*BAKED SALMON 🐟 29.50

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

*SCAMPI DELLA CASA 🦞 23.50

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

*CIOPPINO 🦞 🔥 KETO 33.50

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

*MISTO MARE ALFREDO 🦞 35.50

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

Steaks

*BISTECCA ALLA FIORENTINA 🐟 53

Grilled Rib-eye served with mashed potatoes and seasonal vegetables

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

*TENDERLOIN FILET 🦞 46.50

Exceptionally Soft and Buttery Flavor - 6oz Cut. Served with mashed potatoes and seasonal vegetables

*STEAK AU POIVRE 🦞 🔥 KETO 51.50

Pan seared filet mignon coated in black peppercorns with a pan dripping cream sauce. Served on mashed potatoes with seasonal vegetables

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 ★ 9.50

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 5

Strawberry puree, fresh mint and lemonade over ice

MINOR MOJITO 5

Fresh limes, mint and simple syrup topped with soda water

SWEET SUNRISE 5.5

Orange juice, grenadine with a fresh orange slice

CINDERELLA 6

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

PASSION FRUIT MOJITO 5.5

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

BOSTON ICED TEA 4.50

Fresh brewed iced tea and cranberry juice