

Gamberetti's

Salem & Albany



Check out our market place at
gamberettismarket.com

ANTIPASTA

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

CALAMARI
Breaded, deep fried and served with house pesto aioli

SCAMPI GAMBERETTIS 🦞 Ⓜ️ Ⓜ️ KETO
Sautéed shrimp with sherry, garlic, lemon, butter, capers, red onion and sun dried tomatoes

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

ANTIPASTI DE VEDURA 🌱 Ⓜ️ Ⓜ️
Grilled vegetables, artisan cheese, tapenade, white bean spread, pepperoncini, cornichons, peppadews and olives

BAGNA CAUDA 🐟
A rich blend of garlic and anchovies served with grilled vegetables for dipping, you'll want to drench our house bread in this!

SOUP + SALAD

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

FRUTTI DI MARE 🦞 Ⓜ️ 🔥
Clams and bay shrimp in our cioppino broth

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

INSALATA CAESAR 🌱 🐟
Romaine lettuce, parmesan, and croutons in house made garlic and anchovy dressing

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

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

ADD CHICKEN
Top any salad or appetizer with chicken

ADD SHRIMP OR STEAK
Top any salad or appetizer with shrimp or steak

PIZZA

CHEESE
Tuscan style with marinara and four cheese blend

PEPPERONI
Spicy red sauce with pepperoni and cheese

LOBSTER
Lobster, pancetta, arugula, mozzarella, asiago, olive oil and garlic

SANDWICHES

STEAK
Sliced steak, balsamic red onion, caramelized local mushrooms, arugula, sun dried tomato aioli and provolone cheese on ciabatta
Served with your choice of soup or salad

MEATBALL AND PROSCIUTTO
House made meatballs, prosciutto, provolone and marinara on ciabatta
Served with your choice of soup or salad, may substitute Beyond meatless balls

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

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

AL FORNO

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

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

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

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

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.

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

HOUSE SPECIALTIES

SPAGHETTI & MEATBALLS

Marinara sauce with three house made meatballs

SPAGHETTI & IMPOSSIBALLS 🌱

Our classic marinara served with 100% vegetarian impossible meatballs

MEAT LASAGNA

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

SPAGHETTI AND MEAT SAUCE

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

MOLTE CARNE CRESTE DI GALLI

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

CARBONARA

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

BAKED SAUSAGE

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

PASTA CON VEDURA

MARINARA 🌱

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

ALFREDO 🌱

Creamy parmesan sauce with garlic and black pepper tossed in fettuccini

BUCATINI NAPOLI 🌱

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

PUTTANESCA

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

Anchovies by request for a more traditional experience

AGLI E OLIO 🌱

Garlic, olive oil, fresh basil, vegetable stock on spaghetti

RAVIOLI ZUCCA 🌱

Butternut squash ravioli in a rosemary cream sauce

MUSHROOM RAVIOLI 🌱

Local mushrooms in a Marsala butter sauce over truffle mushroom ravioli

PASTA POLLO

PESTO POLLO

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

MILANO

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

POLLO GORGONZOLA

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

SOPRANO

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

CHICKEN MARSALA GNOCCHI

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

DEL MAR

PESCE OF THE DAY 🐟

Chef inspired fresh seafood, ask your server for details and market price

SCAMPI DELLA CASA 🌱

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

CIOPPINO 🌱 🔥 KETO

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

MISTO MARE ALFREDO 🌱

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

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

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DESSERTS

TIRAMISU ★

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

WHITE CREME BRÛLÉE

Creamy custard made with Godiva white chocolate and toasted sugar crust

PANNA COTTA

Lemon custard topped with a raspberry coulis

SPUMONI ICE CREAM

Italian ice cream with chocolate, pistachio and cherry flavors

VANILLA ICE CREAM

Tillamook Vanilla Bean

DULCE DE LECHE GELATO

Carmel gelato and sea salt at its best

CHOCOLATE GELATO

Chocolate gelato and sea salt, sweet and salty

BREAD PUDDING

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

BEVERAGES

ITALIAN SODA

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

CREAMOSA

Add cream and whipping cream to your Italian soda

FOUNTAIN SODA

Coca-Cola products

ICE TEA

House brewed

LEMONADE

Refreshing

Add a flavor!

JUICE

Orange or Grapefruit

MILK

COFFEE

HOT TEA