

# Gamberetti's

Salem & Albany



Check out our market place at  
[gamberettismarket.com](http://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