

**GABBIANO
ITALIAN
RESTAURANT**

STARTER AND SALAD

BURRATA CLASSICA Fresh burrata cheese serves with garlic toss cherry tomato balsamic & dash of basil pesto (N)	77
BRUSCHETTA Garlic aroma Toasted sour dough bread topping with roma tomato, green peas mash, porcini mushroom Roquette and balsamic glaze and parmesan saving	49
FORMAGGIO DI CAPRA E INSALATA DI FICHI Fresh grilled fig, baby spinach, strawberry & smoked goat cheese, toast peccanut and honey balsamic dressing (N)	64
POLLO ALLA GRIGLIA E INSALATA DI AVOCADO Grilled chicken slice and avocado serves with tomato, cucumber, mesculin, and quinoa and basil vinaigrette	44
FRITO MISTO Battered deep fry shrimps, calamari, mussels, Nile perch, zucchini, carrot, and serves with saffron and chili aioli (S)	76

ZUPPA

WINTER MINISTRONE Leek, celery, onion, carrots, pumpkin, tomato, borlotti bean, winter green, simmered in vegetable broth serves with crust breads	32
ZUPPA DI MARE Shrimps, squids, clams, mussels' simmered rich bisque and tomato sauce serves with crust garlic breads (S)	59

PASTA AND RISOTTO

RISOTTO AL FUNGHI Risotto cooked with porcini mushroom, tartufino, parmesan cheese and olive oil	72
RISOTTO DI MARE Risotto served with shrimps, squids, clams, mussels, bisque, tomato, basil and olive oil	75
TARTUFIOI AQUILAMI Homemade ricotta truffle ravioli served with butter pecorino parsley glaze sauce and truffle saving	88
LINGUINE ALLA PESCATORA Linguine with mussel, clams, calamari, shrimps, tomato and bisque sauce	84
TAGLIATELLE ALLA PESTO Homemade tagliatelle with light tomato and basil pesto sauce (N)	49
SPAGHETTIVONGOLE Spaghetti pasta with clams, sundry tomato, white wine basil olive oil	68

FETTUCCINE ALLA RAGU Homemade fettuccine with slow cooked mint lamb ragu and parmesan	69
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MAIN COURSE

TAGLIATA DI MANZO 350gm prime ribeye seared in butter garlic herbs glaze served with sautéed fava bean, carrots and artichoke	193
BISTECCA ALLA FIORENTINA 450 gm Tuscan style T-bone served with rosemary roast baby potato confit garlic and green lettuce	196
ARAGOSTA ALLA DIAVOLA Whole poached lobster glazed with shallots, cherrymato, Red chilli and brandy served with garlic breads and mesculin (A)	154
PETTO D,ANATRA SCOTTATO IN PADELLA Caramelized pan seared female duck breast serves with sautéed Brussel sprout, wild mushroom sweet potato puree and gremolata	132
POLLO BAMBINO Deboning spicy marinade whole grilled baby chicken served with truffle mash sautéed kale and chicken jus	88
BRANZINO SCOTTATO Seared seabass serves with balsamic carrots, green peas mash and celeriac crisps	99

CONTORNI- SIDE DISHES

PATATE GRATINATE Roast baby potato gratin in creamy cheese sauce	22
BROCCOLI E ASPARAGI SALTATI PANCETTA Sautéed broccoli and asparagus in garlic, butter and crisp beef bacon	33
PANZEROTTI Chicken and vegetable stuffed mini calzone with spicy pepernata dip	22

DESSERT

CAFFE AL CIOCCOLATO ALLA NOCCIOLA Hazelnut chocolate mousse with coffee sponge and chocolate crumble	33
TIRAMISU Mascarpone cheese, egg, sugar and Italian ladyfinger xpresso coffee and cocoa (A)	40
FRUIT PANZANELLA Fruit panzanella with zabaglione almond crumble (A)	35

