

Cafe Gabbiano

5104 Ocean Blvd Siesta Key Village 34242-1637 · +19413491423 · Updated: Jan 14, 2026

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FORMAGGI - CHEESES 8

Mozzarella	\$11.00
Italian cheese made from cow's milk	
Buffalo Mozzarella	\$14.00
Italian cheese made from buffalo's milk	
Scamorza	\$11.00
Mozzarella that is smoked	
Burrata	\$14.00
Outer shell of mozzarella with a creamy inside	
Parmigiano Reggiano	\$11.00
Italian cheese aged a minimum of 18 months	
Blue Cheese	\$8.00
A cultured earthy cheese	
Goat Cheese	\$8.00
Soft cheese made from goat milk	
Warm Brie	\$9.00
A soft cheese from cows milk from the Brie area of France	

SALUMI - MEATS 4

Prosciutto	\$10.00
Cured Ham	
Speck	\$8.00
Smoked Prosciutto	
Pancetta	\$7.00
Cured Pork Belly	
Capicola	\$8.00
Cured Salumi	

PREPARAZIONE - PREPARATIONS 6

Tomatoes & Basil	\$8.00
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Fresh Pesto & Crostini	\$7.00
Arugula Salad & Cherry Tomato	\$6.00
olive oil, salt and pepper	
Marinated Cherry Tomato & Crostini	\$7.00
Marinated Olives	\$8.00
Honey Truffle Drizzle	\$6.00

ANTIPASTI - APPETIZERS 4

Garlic Bread	\$10.00
Herb butter parmigiano cheese and baked garlic	
Bruschetta di Ischia	\$14.00
Cherry tomatoes, fresh basil, garlic and extra virgin olive oil over toasted Italian bread	
Cozze alla Isolana	\$17.00
PEI mussel's sautéed in garlic, olive oil, white wine and fresh basil	
Calamari con Pomodoro	\$18.00
Choice of: Breaded & fried fresh with marinara sauce or Sautéed with cherry tomatoes, garlic, basil white wine, and marinara	

INSALATE - SALAD 3

The Poached Pear	\$16.00
A whole pear poached in sauvignon blanc, sugar, lemon and cinnamon with arugula, goat cheese, candied walnuts with our homemade balsamic dressing	
Insalate di Stagione	\$15.00
Seasonally prepared based around current in season ingredients	
Insalata di Cesare*	\$15.00
Romaine lettuce with homemade Cesare dressing tossed and topped with croutons	

PRIMI PIATTI - PASTA - FIRST DISH 11

Truffle Ravioli	\$28.00
Truffle and cheese stuffed pasta in a butter, sage sauce with truffle oil	
Ossobuco Ravioli	\$29.00
Ravioli stuffed with braised veal. Served in our Bolognese sauce made up of filet tips, veal and ground beef	
Lobster Ravioli	\$30.00
Sautéed shallots, vodka and cream finished with a touch of marinara making a creamy delicacy	
Tortellini alla Paolo	\$26.00
Cheese stuffed pasta sautéed with pancetta, mushrooms, and peas topped with our fresh Alfredo sauce	

Squid Ink Shrimp Fra Diavolo	\$30.00
Shrimp, squid ink pasta, sautéed with cherry tomatoes, garlic, basil, white wine and crushed red pepper	
Linguine Pescatora	\$37.00
Calamari, mussels, clams, shrimp sautéed olive oil, white wine, marinara	
Zuppa di Vongole	\$30.00
One dozen fresh littleneck clams sautéed in extra virgin olive oil, garlic and white wine, served over a bed of linguine	
Spaghetti al Pomodoro Fresco	\$23.00
Garlic and fresh cherry tomatoes sautéed in olive oil, marinara and basil over a bed of spaghetti. Add Pollo or Gamberi upon request	
Gnocchi	
Hand rolled gnocchi. Prepared special by the chef daily	
Parmigiana di Melanzane	\$24.00
Eggplant baked with mozzarella, Parmigiano, ricotta, herbs and spices	
Lasagne Bolognese	\$24.00
Fresh pasta with ricotta, mozzarella, Parmigiano and Bolognese sauce	

CARNE - MEATS 6

Allen Brothers Filet Mignon*	AVAILABLE OPTIONS
24-day aged center cut Filet Mignon, served with a melody of mushrooms and truffle pate	\$55.00
	Add Shrimp - Three Jumbo Shrimp:
	\$16.00
Costolette di Vitello*	\$50.00
Bone in 14-ounce Veal Chop. Prepared with sautéed mushrooms, cream and brandy. Availability Limited	
Costolette di Vitello Parmigiana	\$40.00
Bone in 12-ounce center cut Veal Chop pounded thin, lightly breaded, fried and topped with marinara sauce and fresh mozzarella served with pasta. De-boned upon request	
Costolette di Vitello Milanese	\$40.00
Bone in 12-ounce center cut Veal Chop pounded thin, lightly breaded, fried, Milanese style topped with an arugula and cherry tomato salad finished with balsamic. De-boned upon request	
Carne Special*	
Chef selected cut prepared special by the chef daily	
Scaloppine Mamma Lucia	\$35.00
Veal sautéed in Marsala wine with fresh wild mushrooms, topped with eggplant and fresh mozzarella cheese. One of our house specialties	

POLLO - CHICKEN 4

Pollo Special	\$28.00
Organic chicken breast prepared special by the chef daily	

Pollo Mamma Lucia	\$27.00
Organic chicken breast sautéed with wild mushrooms, Marsala wine, and a touch of marinara, then topped with mozzarella cheese	
Pollo Parmigiana	\$27.00
Organic chicken breast lightly breaded, fried, finished with marinara sauce and mozzarella cheese served with pasta	
Pollo Milanese	\$27.00
Organic chicken breast lightly breaded, fried, finished lightly breaded, fried, Milanese style topped with an arugula and cherry tomato salad finished with balsamic	

PESCE - FISH 4

Branzino	\$40.00
A Mediterranean Sea bass served whole, de-boned tableside in a white wine, lemon and butter sauce	
Filet of Grouper	
A locally caught white fish. Prepared special by the chef daily	
Pesce Special	
Freshly sourced fish that varies depending on the season. Prepared special by the chef daily	
Salmon Sole Mio*	\$34.00
Scottish salmon sautéed with olive oil, garlic, white wine, cherry tomatoes, fresh basil and herbs	

CONTORNI - SIDES 6

Parmesan Risotto	\$7.00
Cooked al dente in chicken broth with 12 mo. aged cheese	
House Pasta	\$7.00
With marinara sauce	
Sautéed Spinach	\$8.00
In olive oil and garlic	
Sautéed Mushrooms	\$7.00
Mushroom medley	
Seasonal Sautéed Vegetable	\$7.00
Prepared special daily	
Italian Truffle Parmesan Fries	\$11.00
French fries tossed in parmigiano cheese finished with truffle oil	