

ANTIPASTI

Burrata Served with toasted focaccia and marinated tomatoes, topped with a rocket greens salad and basil pesto sauce.	18
Grilled Octopus Seared, fresh herbs, rosemary potatoes and roasted pepper coulis.	22
Shrimp Arugula Shrimp sautéed in a roasted garlic sauce over arugula and cannellini beans.	22
Galliano's Arancini Rice Balls Filled with tomato and fire roasted red peppers, mixed with a blend of Italian cheeses.	11
Baked Eggplant Pan fried eggplant with our house made tomato sauce, baked with mozzarella cheese.	12
Crispy Brussels Sprouts With goat cheese and a drizzle of balsamic.	12
Parmesan Roasted Cauliflower Cauliflower florets, parmesan cheese, olive oil and sea salt roasted.	11
*Beef Carpaccio Thinly sliced filet mignon, rocket greens, mixed mushrooms and shaved Parmigiano Reggiano cheese with a drizzle of white truffle oil.	20
Mozzarella Caprese Fresh mozzarella with sliced heirloom tomatoes and fresh basil, drizzled with Extra Virgin Olive Oil.	17
Calamari Served grilled, with a corn and sweet pepper relish or flash fried with cherry pepper rings and a duo of dipping sauces.	19
Mediterranean Meatballs Housemade meatballs slow simmered in tomato sauce, served with garlic crostini.	15
Mussels Prince Edward Island Mussels sautéed with a saffron, tomato and fennel broth.	19
Truffle Fries Crispy fries sprinkled with truffle oil and parmesan cheese.	11

The SIGNATURE MEATBALL

Our 12 oz. signature meatball with housemade ricotta.
16

CHARCUTERIE

Galliano Market Platter A selection of cured Italian meats, domestic and imported cheeses.	26
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ZUPPE

All soups made fresh daily

Crab Bisque	13
Soup of the Moment (Ask your server)	Mkt.

Mediterranean Organic spring mix, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives, served with a red wine vinaigrette.	14
Caesar Crisp romaine lettuce tossed with a classic house made caesar dressing, topped with garlic croutons and shaved Parmigiano Reggiano.	12
Arugula Organic baby arugula, cucumber, grape tomatoes and garlic croutons tossed in a zesty lemon vinaigrette, topped with shaved Parmigiano Reggiano.	14

PASTA CLASSICS

Spaghetti & Meatball Our housemade tomato sauce served over spaghetti pasta with our signature 12 oz. meatball.	21
Fettuccine Alfredo Classic favorite featuring fettuccine tossed in our creamy alfredo sauce.	17 / 18
Baked Lasagna Homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan cheeses.	20 / 22
Pappardelle Bolognese A creamy bolognese beef ragu, tossed in extra wide housemade egg pasta.	21 / 25
Eggplant Parmigiana Breaded and deep fried eggplant topped with tomato sauce, mozzarella and parmesan cheeses, served with spaghetti pasta.	19 / 22

RISOTTI

Wild Mushroom Risotto Italian arborio rice slowly cooked in a mushroom broth with imported porcini mushrooms, drizzled with white truffle oil and topped with shaved Parmigiano Reggiano.	23 / 26
Risotto con Carne Italian arborio rice cooked with mignon tips, crispy pancetta, caramelized onions, asparagus and carrots.	32

TERRA *from the Land*

Classic Parmigiana Lightly breaded with melted mozzarella cheese and tomato sauce, served with capellini pasta. Chicken Veal	18 / 24 20 / 30
Chicken or Veal "Your Way" Marsala Style - sautéed with mushrooms in a marsala wine reduction sauce, served with capellini pasta. Piccata Style sautéed in a white wine, lemon butter. sauce with capers, served over capellini pasta. Chicken Veal	18 / 24 20 / 30
Chicken Raffaele Chicken breast sautéed with roasted red peppers and mozzarella cheese, topped with crab meat, served over capellini pasta.	24 / 29
Chicken Milanese Breaded chicken breast served crispy, topped with zesty arugula greens, shaved parmesan and sliced marinated tomatoes.	29

MARE *from the Sea*

Lobster Ravioli Housemade lobster and cheese stuffed ravioli in a rosé cream sauce, topped with crab meat.	30 / 31
Grilled Mediterranean Branzino Fresh mediterranean branzino grilled and drizzled with lemon infused Extra Virgin Olive Oil and fresh herbs. Served with greens tossed in quinoa with olive vinaigrette and walnuts.	30 / 32
Salmon Piccata con Asparagi Pan seared filet of salmon, sautéed in a white wine lemon butter sauce with capers, served with fresh asparagus and tuscan potatoes.	27

Penne all'Arrabiata Penne pasta and fresh basil tossed in a spicy marinara sauce, topped with parmesan cheese.	18 / 19
Fettuccine Carbonara Crispy bacon and caramelized onions sautéed with eggs, in a white parmesan cream sauce.	21 / 22
Penne Vodka Galliano Style Smoked Italian prosciutto, peas, mushrooms and caramelized onions, sautéed in a creamy tomato vodka sauce.	20 / 22
Truffle Tagliatelle Housemade tagliatelle pasta sautéed with black truffles in a garlic and parmesan butter sauce.	27 / 28

GNOCCHI

Gnocchi Al Forno Housemade gnocchi in a red sauce with ricotta cheese and fresh basil, topped with a blend of parmesan and mozzarella cheese.	20 / 24
Gnocchi Bolognese Housemade gnocchi sautéed with caramelized onions in a beef bolognese.	22 / 24
Truffle Gnocchi Housemade gnocchi with black truffle in a creamy gorgonzola fondue.	23 / 25
Gnocchi Al Pesto Housemade gnocchi sautéed with pesto sauce and sun-dried tomatoes, topped with a blend of mozzarella and parmesan cheese.	22 / 24

Pork Chop 14 oz. center cut, bone in pork chop grilled and served with truffle mac n'cheese and broccolini.	31 / 34
Veal Saltimbocca Veal cutlet seared with prosciutto in a brown butter and sage sauce, served with broccolini and tuscan potatoes.	24 / 30
Veal Chesapeake Veal scallopini sautéed with porcini mushrooms and cherry tomatoes in a creamy rose sauce, tossed into fettuccine pasta, topped with crab meat.	32
Filet Mignon Grilled 8 oz. premium center cut filet mignon served with broccolini and tuscan potatoes.	49

Shrimp Scampi Gulf shrimp sautéed with garlic, white wine, herbs and lemon butter, tossed into linguini pasta. Also available <i>Fra Diavolo</i> .	26 / 28
Linguine al Vongole Imported Manila clams sautéed with roasted garlic in a trebbiano wine sauce, drizzled with red chili-infused olive oil, tossed into linguine pasta.	23 / 26
Fettuccine Mediterraneo Gulf shrimp, sea scallops and jumbo lump crab meat, tossed into fettuccine pasta, with your choice of creamy parmesan or marinara sauce.	35 / 36

INSALATE

Gorgonzola e Pera Arcadian mix, sliced pears, seasonal berries, walnuts, and Gorgonzola cheese, served with raspberry vinaigrette.	15
Bistro Arcadian mix, avocado, chopped bacon, egg, diced tomatoes and gorgonzola cheese, served with honey-balsamic vinaigrette. Highly recommended with a steak add-on (+14).	15

LIGHT & HEALTHY

*Grilled Salmon Grilled salmon filet, served with broccolini and tuscan potatoes.	27
Salmon Quinoa Salad Grilled filet of salmon served over a salad of mixed greens, grape tomatoes, corn, sweet peppers and quinoa, tossed in a citrus dressing, topped with sliced avocados and garlic croutons.	27
Shrimp and Scallops (GF) Served with sautéed spinach.	32

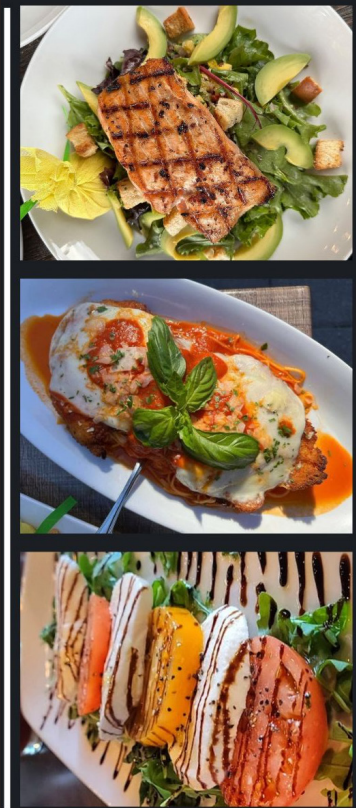
ADD TO ALL DISHES CHICKEN 8 SALMON 14 SEARED STEAK 14 SHRIMP 13 SCALLOPS 17



CARRY OUT MENU

Lunch 11am - 3pm

Dinner 3pm - 10pm



410-721-5522

www.gallianoitalianrestaurant.com

or email us at waughchapel@gallianoitalianrestaurant.com

Sunday - Thursday 11:00 am - 10:00 pm | Friday and Saturday 11:00 am - 11:00 pm

2630 Chapel Lake Drive | Gambrills, Maryland 21054

ARTISAN PIZZA

12" Round thin crust

Cauliflower Crust available (GF) +3

Margherita

The classic Neapolitan pizza. Housemade pizza sauce, fresh mozzarella, basil and Extra Virgin Olive Oil. 18

Grandma

Mozzarella, provolone, fresh garlic and housemade pizza sauce. 19

Vesuvio

White pizza with caramelized onions, prosciutto, fresh mozzarella and baby arugula, drizzled with truffle oil. 23

Wild Mushroom

Mozzarella, roasted mushrooms and provolone, cheese, drizzled with truffle oil. 21

Caprese

Prosciutto, diced tomatoes, garlic, mozzarella, ricotta, Extra Virgin Olive Oil and fresh basil. 19

Piccante

Mozzarella, spicy salami, sausage, caramelized onions and spicy pizza sauce. 21

Bianca

Mozzarella, ricotta, parmesan and fontina cheeses. 19

Cheese

Housemade pizza sauce and cheese. 17

KIDS MENU

(Children 11 and Under)

Spaghetti and Meatball

Housemade tomato sauce served with a meatball. 8

Chicken Tenders

Served with your choice of steamed broccoli or french fries. 8

Penne Pasta

A bowl of penne pasta, served with your choice of butter, alfredo, or tomato sauce. 7

Mac N' Cheese

Fusilli pasta tossed with our housemade cheese sauce. 7

Drinks

Milk, Soda, Ice Tea, Lemonade, Juice 3

PANINI

Lunch only (11am - 3pm). Served with your choice of fries or a side salad.

The Italiano

Ham, salami, provolone, lettuce, tomato, onions, banana peppers, and red wine vinaigrette, served on a toasted sub roll. 17

The Parmigiana

Choose your style: **meatballs**, **chicken**, or **eggplant**, tomato sauce, mozzarella and parmesan cheese, served on a toasted sub roll. 17

Chicken Milanese

Fried chicken breast, provolone cheese, lettuce, tomato, onion, banana peppers, and mayonnaise, served on a toasted sub roll. 18

Grilled Chicken Pesto

Grilled chicken breast, caramelized onions, provolone cheese, pesto mayo, lettuce, and tomato, served on a ciabatta roll. 17

Galliano's Grilled Salmon

Roasted red peppers, smoked bacon, avocado, and mayo, served on a ciabatta roll. 19

Philly Cheesesteak

Chopped ribeye steak, provolone cheese, and caramelized onions, served on a toasted sub roll. 18

DOLCI

Classic Cannoli

An authentic Italian favorite. A crispy shell with a sweet ricotta cream filling, folded with chocolate chips. 9

Tiramisu

Classic sponge cake soaked in bold Italian espresso, layered with light and rich mascarpone cream and dusted with cocoa powder. 10

Ricotta Cheesecake

Vaccaro's old school classic, ricotta cheese with a graham cracker crust. 10

Crème Brûlée (GF)

Seasonal creation of our anglaise custard with torched sugar, strawberries, and chantilly cream. 10

Chocolate Lava Cake

Rich chocolate cake with Belgian chocolate, served with vanilla gelato and chocolate sauce. 12

Gelato & Sorbet (GF)

Chocolate, vanilla, hazelnut, pistachio, lemon sorbet. 8

Strawberries Zabaglione (GF)

Housemade custard with fresh strawberries. 10

CONTORNI/ SIDES

- Truffle Mac N Cheese 11
- Sautéed Spinach with pine nuts and fire roasted red peppers 10
- Asparagus with fire roasted red peppers 10
- Sautéed Broccolini 10
- Tuscan Potatoes roasted with sea salt and parmesan cheese 9

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