

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 sauteed with a saffron, tomato and fennel broth.	19
Truffle Fries Crispy fries sprinkled with truffle oil and parmesan cheese.	11
Steak Rolls Chopped ribeye steak with cheese and caramelized onions. Served with spicy ketchup.	17

The Signature Meatball	
Our 12 oz. signature meatball with housemade ricotta.	16

Charcuterie	
Galliano Market Platter Chef’s selection of cured italian meats, domestic and imported cheeses.	26

Zuppe	
All soups made fresh daily	
Crab Bisque	13
Soup of the Moment (Ask your server)	

Artisan Pizza	
12” Round Thin Crust	
Cauliflower Crust available (GF) +\$3	
Bianca Mozzarella, fresh garlic, ricotta, parmesan and fontina cheeses.	19
Grandma Mozzarella, provolone, fresh garlic, and housemade pizza sauce.	19
Margherita Housemade pizza sauce, fresh mozzarella, basil, and Extra Virgin Olive Oil.	18
Wild Mushroom Mozzarella, roasted mushrooms, provolone and truffle oil.	21
Caprese Ricotta, mozzarella, prosciutto, diced tomatoes, garlic, Extra Virgin Olive Oil and fresh basil.	19
Vesuvio White pizza with caramelized onions, prosciutto, fresh mozzarella cheese and arugula greens, drizzled with truffle oil.	23
Piccante Mozzarella, spicy salami, sausage, caramelized onions and spicy pizza sauce.	21

Insalate	
Mediterranean Organic spring mix, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives, served with our housemade 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
Gorgonzola e Pera Arcadian mix, sliced pears, seasonal berries, walnuts and Gorgonzola cheese, served with raspberry vinaigrette.	15
Bistro Arcadian mix, chopped bacon, diced tomatoes, avocado, egg, and gorgonzola cheese, served with honey balsamic vinaigrette. <i>Highly recommended with a steak add-on (+14).</i>	15

Contorni/Sides	
Truffle Mac N’ Cheese	11
Sautéed Spinach with pine nuts and fire roasted red peppers	10
Grilled Asparagus with fire roasted red peppers	10
Sauteed Broccolini	10
Tuscan Potatoes roasted with sea salt and parmesan cheese	9
Spaghetti Garlic & Oil	6

ADD TO ALL DISHES	CHICKEN 8	SALMON 14	SEARED STEAK 14	SHRIMP 13	SCALLOPS 17
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20% Gratuity added to parties of six or more. 18% Gratuity added to unsigned receipts. Plate Sharing \$4. No Substitutions.

A 3% credit card fee will be automatically be applied to payments made with a credit card.

Pasta Classics

Gluten-Free penne pasta +\$2

Spaghetti & Meatball

Our housemade tomato sauce served over spaghetti pasta with our signature 12oz meatball. 21

Fettuccine Alfredo

Classic favorite featuring fettuccine tossed in our creamy alfredo sauce. 18

Baked Lasagna

Homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan cheeses. 22

Fettuccine Carbonara

Crispy bacon and caramelized onions sauteed in a white cream sauce with eggs and parmesan cheese. 22

Pappardelle Bolognese

A creamy bolognese beef ragu, tossed in extra wide housemade egg pasta. 25

Eggplant Parmigiana

Breaded and deep fried eggplant topped with tomato sauce, mozzarella and parmesan cheeses, served over capellini pasta. 22

Penne Vodka Galliano Style

Smoked Italian prosciutto, peas, mushrooms and caramelized onions, sauteed in a creamy vodka sauce. 22

Truffle Tagliatelle

Housemade tagliatelle pasta sauteed with black truffles in a garlic and parmesan butter sauce. 28

Loaded White Veggie Lasagna

Homemade vegetable lasagna featuring a creamy alfredo sauce with zucchini, tomatoes and spinach, layered with ricotta, mozzarella and parmesan cheeses. 26

Terra From the Land

Classic Parmigiana Chicken 24 / Veal 30
Lightly breaded with melted mozzarella cheese and tomato sauce, served with capellini pasta.

Chicken or Veal “Your Way” Chicken 24 / Veal 30
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 Raffaele
Chicken breast sautéed with roasted red peppers, topped with mozzarella cheese and lump crab meat, served over capellini pasta. 29

Chicken Milanese
Breaded chicken breast served crispy with zesty arugula greens, shaved parmesan and sliced marinated tomatoes. 29

Pork Chop
Galliano style - 14oz center cut, bone in pork chop grilled and served with truffle mac n’ cheese and broccolini. 34

Veal Chesapeake
Veal scallopini sauteed with mushrooms and cherry tomatoes in a creamy rose sauce, tossed into fettuccine pasta, topped with crab meat. 32

Veal Saltimbocca
Veal cutlet seared with prosciutto in a brown butter sage sauce, served with broccolini and tuscan potatoes. 30

Filet Mignon
Grilled 8 oz. premium center cut filet mignon served with broccolini and tuscan potatoes. 49

Gnocchi

Gnocchi Al Forno

Housemade gnocchi in red sauce with ricotta cheese and fresh basil, topped with a blend of parmesan and mozzarella cheese. 24

Gnocchi Bolognese

Housemade gnocchi sauteed with caramelized onions in a beef bolognese. 24

Truffle Gnocchi

Housemade gnocchi with black truffle in a creamy Gorgonzola fondue. 25

Gnocchi Al Pesto

Housemade gnocchi sauteed with pesto sauce and sun dried tomatoes, topped with a blend of mozzarella and parmesan cheese. 24

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. 26

Risotto con Carne

Italian arborio rice cooked with mignon tips, crispy pancetta, caramelized onions, asparagus and carrots. 32

Mare From the Sea

Mediterranean Branzino

Fresh mediterranean branzino pan seared and drizzled with lemon infused Extra Virgin Olive Oil and fresh herbs. Served with greens tossed with quinoa, olive vinaigrette and walnuts with a side of broccolini. 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

Shrimp Scampi

Gulf shrimp sautéed with garlic, white wine, herbs and lemon butter, tossed into linguine pasta. Also available *Fra Diavolo*. 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. 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. 36

Lobster Ravioli Housemade lobster and cheese stuffed ravioli in a rosé cream sauce, topped with crab meat. 31

Light & Healthy

*Grilled Salmon

Grilled salmon, 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

* Consuming raw or undercooked foods of animal origin such as beef, fish, pork, poultry, eggs, seafood or shellfish may increase your risk of food borne illness. If you have a food allergy, please speak to the chef, manager or your server.