GALLIANO

Antipasti

Burrata
Served over toasted ciabatta with tomatoes, drizzled with balsamic and pesto sauce on a bed of arugula. 18

Grilled Octopus
Seared, fresh herbs, rosemary potatoes and roasted pepper coulis. 22

Bang Bang Shrimp
Colossal-sized crispy shrimp drizzled with a spicy cream sauce. 24

Galliano's Arancini Rice Balls
Tomato and basil rice balls filled with fire-roasted red peppers, mixed with a blend of Italian cheeses, topped with shaved Parmesan, served with tomato sauce. 13

Crispy Brussels Sprouts
With feta cheese, tossed in a sweet chili sauce, topped with bacon. 12

***Beef Carpaccio**
Thinly sliced filet mignon, rocket greens, mixed mushrooms and shaved Parmigiano Reggiano cheese with a drizzle of white truffle oil. 21

Mozzarella Caprese
Fresh mozzarella with sliced tomatoes and fresh basil, with balsamic glaze and extra virgin olive oil drizzle. 18

Calamari Fritti
Seasoned and flash fried with cherry pepper rings, served with a duo of dipping sauces. 19

Mussels & Clams
Sautéed with cherry tomatoes, garlic and basil in a lemon butter sauce and served with garlic crostini. Also available in marinara sauce. 20

Mediterranean Meatballs
Housemade beef and pork meatballs slow simmered in tomato sauce, topped with shaved Parmesan, served with crostini. 15

Homemade Mozzarella Sticks
Filled with a blend of creamy ricotta, Parmesan, and mozzarella cheeses, topped with marinara sauce. 14

Charcuterie

Formaggio
A selection of domestic and imported Italian cheeses, fresh and dried fruits, fig preserves, served with toasted ciabatta. 18

Galliano Market Platter
A selection of cured Italian meats, domestic and imported cheeses, fresh and dried fruits, fig preserves, served with toasted ciabatta. 26

Zuppe

	cup	bowl
Crab Bisque	12	14
Italian Wedding	10	12

The Signature Meatball

Our 12 oz. dry-aged beef and pork meatball with housemade ricotta and tomato sauce. 17

Brick Oven Pizza

12" Hand-Tossed. Gluten-Free Cauliflower Crust available +3

Quattro Formaggi
Mozzarella, fresh garlic, ricotta, Parmesan and fontina cheeses. 21

Grandma
Mozzarella, provolone, basil, fresh garlic, and housemade pizza sauce. 21

Primavera
Mozzarella, diced tomatoes, broccoli, spinach, mushrooms, red onions, and housemade pizza sauce. 21

Margherita
The classic Neapolitan pizza. Fresh mozzarella, basil, extra virgin olive oil, and housemade pizza sauce. 20

Meat Lover
Mozzarella, pepperoni, sausage, ham, bacon, and housemade pizza sauce. 23

Wild Mushroom
Mozzarella, roasted mushrooms, Taleggio cheese, and truffle oil. 22

Caprese
Ricotta, mozzarella, prosciutto, diced tomatoes, garlic, extra virgin olive oil and fresh basil. 21

Chicken al Pesto
Sliced chicken, roasted red peppers, red onion, goat cheese, and basil pesto sauce. 23

Contorni / Sides

Sautéed Baby Spinach	10	Rosemary Potatoes	9
Broccoli Rabe	10	Truffle Mac N' Cheese	11
Wild Roasted Mushrooms	10	French Fries	7

Insalate

Mediterranean
Organic spring mix and butter lettuce, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives, served with a red wine vinaigrette dressing. 15

Caesar
Crisp romaine lettuce tossed with our creamy caesar dressing, topped with garlic croutons, shaved and grated Parmigiano Reggiano. 13

Lattuga
Butter lettuce, walnuts and goat cheese, served with honey balsamic dressing. 14

Panzanella
Marinated tomato medley, mixed with red onions, cucumber and shaved fennel, topped with garlic croutons, served with a lemon vinaigrette dressing. 16

Arugula
Organic arugula, cucumber, fennel, and cherry tomatoes tossed in a lemon vinaigrette dressing, topped with shaved Parmigiano Reggiano. 15

Gorgonzola & Pear
Arcadian mix, sliced pears, seasonal berries, walnuts, and Gorgonzola cheese, served with raspberry vinaigrette. 16

Bistro
Arcadian mix, chopped bacon, diced tomatoes, egg, avocado, and Gorgonzola cheese, served with honey balsamic dressing. Highly recommended with a steak add-on (+14) 16

ADD TO ALL DISHES ***CHICKEN*** *9* ***SALMON*** *16* ***SEARED STEAK*** *15* ***SHRIMP*** *13* ***SCALLOPS*** *17*

20% Gratuity added to parties of six or more. 18% Gratuity added to unsigned receipts. $4 Plate sharing. No substitutions.

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

Pasta Classics

Substitute Gluten-Free Penne Pasta +1

Spaghetti & Meatball
Our housemade tomato sauce served over spaghetti pasta with our signature dry-aged 12 oz. meatball and ricotta. 24

Fettuccine Alfredo
Classic favorite featuring fettuccine tossed in our creamy alfredo sauce. 20

Baked Lasagna
Homemade beef lasagna with tomato sauce and a layered blend of ricotta, mozzarella and parmesan cheeses. 24

Eggplant Lasagna
Layers of thinly sliced, oven-roasted eggplant, rich tomato sauce, creamy ricotta, and melted mozzarella served on top of sautéed spinach. 26

Pappardelle Bolognese
A creamy bolognese beef ragu, tossed in extra-wide egg pasta. 26

Fettuccine Carbonara
Crispy pancetta, parmesan cheese, caramelized onions and egg yolk. 24

Eggplant Parmigiana
Eggplant fried to a golden brown topped with tomato sauce, mozzarella and parmesan cheeses, served over spaghetti. 23

Penne alla Vodka Galliano Style
Smoked prosciutto, peas, and mushrooms, sautéed in a creamy vodka sauce. 23

Penne all'Arrabbiata
Penne pasta and fresh basil tossed in a spicy marinara sauce, topped with parmesan cheese. 23

Salsiccia & Rapini
Sliced Italian sausage, cherry tomatoes, and fresh rapini in a roasted garlic wine sauce with fusilli pasta. 26

Ravioli di Aragosta
Gourmet lobster and cheese stuffed ravioli in a rosé cream sauce, topped with crab meat. 34

Cheese Ravioli
Filled with a blend of creamy ricotta, Parmesan, and mozzarella cheeses, topped with marinara sauce. 23

Mushroom Ravioli
Filled with a savory blend of wild mushrooms, creamy ricotta, Parmesan, and mozzarella cheeses, topped with a creamy mushroom sauce. 25

Mare From the Sea

Grilled Mediterranean Branzino
Fresh Mediterranean branzino grilled and drizzled with lemon infused extra virgin olive oil and fresh herbs. Served with broccoli and quinoa tossed with olive vinaigrette and walnuts. 35

Salmon Piccata
Fresh filet of salmon, sautéed in a light, white wine lemon sauce, tossed with capers and herbs. Served over linguine pasta. 30

Shrimp Scampi
Gulf shrimp sautéed with garlic, cherry tomatoes, white wine, lemon herb butter, tossed with linguine pasta. Also available Fra Diavolo. 29

Linguine al Vongole
Imported Manila clams sautéed with roasted garlic in a trebbiano wine sauce, drizzled with red chili-infused olive oil, tossed with linguine pasta. 28

Fettuccine Mediterraneo
Gulf shrimp and scallops served over fettuccine in your choice of rosé or creamy Alfredo sauce, topped with crab meat. 40

Linguine Michelangelo
Linguine with shrimp, scallops, Manila clams, and mussels in a chunky marinara sauce, topped with crab meat. 39

Gnocchi

Made in House

Gnocchi Al Forno
Housemade gnocchi in your choice of a creamy rosé sauce or tomato sauce with fresh basil, topped with a blend of parmesan and mozzarella cheese. 24

Gnocchi Bolognese
Housemade gnocchi sautéed in a bolognese beef ragu with caramelized onions. 24

Truffle Gnocchi
Housemade gnocchi with black truffles in a creamy Gorgonzola fondue with truffle oil. 25

Risotti

Wild Mushroom Risotto
Italian Arborio rice slowly cooked in mushroom broth with imported porcini mushrooms, drizzled with white truffle oil and topped with shaved Parmigiano Reggiano. 28

Risotto con Carne
Italian Arborio rice cooked with mignon tips, crispy pancetta, caramelized onions and carrots. 32

Risotto con Gamberi e Granchio
Slowly cooked Arborio rice with garlic, lemon zest, shrimp, fresh asparagus, and jumbo lump crab meat. 34

Terra From the Land

Classic Chicken Parmigiana
Breaded chicken breast, melted mozzarella cheese and tomato sauce, served with spaghetti pasta. 25

Chicken Marsala
Chicken breast sautéed with mushrooms in a marsala wine reduction sauce, served with spaghetti pasta. 27

Chicken Principessa
Chicken breast sautéed with roasted red peppers and fontina cheese, topped with jumbo lump crab meat, served with rosemary potatoes and broccolini. 30

Chicken Milanese
Crispy chicken breast topped with zesty arugula and shaved Parmesan cheese, served with sliced marinated tomatoes. 25

Veal Saltimbocca
Veal cutlet seared with prosciutto in a brown butter and sage sauce, served with broccolini and rosemary potatoes. 32

Classic Veal Parmigiana
Breaded veal cutlet, topped with mozzarella cheese and tomato sauce, served with spaghetti pasta. 32

Beef Tenderloin
Grilled 8 oz. premium center cut filet mignon served with broccolini and rosemary potatoes. 49

Light & Healthy

***Grilled Salmon**
Grilled salmon filet, served with broccolini and rosemary potatoes. 29

Salmon Quinoa Salad
Grilled filet of salmon served over a salad of mixed greens, spinach, grape tomatoes, corn, sweet peppers and quinoa, tossed in a lemon vinaigrette dressing, topped with sliced avocados and garlic croutons. 29

Shrimp and Scallops
Served in a lemon butter sauce with sautéed baby spinach. 35

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