

ANTIPASTI APPETIZERS

ANTIPASTI Salami, pepperoni, Prosciutto, Provolone, fresh Mozzarella, olives, mushrooms, asparagus, artichoke hearts, roasted peppers and Italian mixed greens served with toasted flat bread	12.95
CALAMARI FRITTI Hand-breaded & served with our house-made marinara sauce	11.95
SHRIMP SCAMPI Sautéed in white wine and butter, served with toasted crostini	10.95
SHRIMP COCKTAIL Chilled & served with lemon & cocktail sauce	10.95
STUFFED MUSHROOMS Italian sausage and bread crumb stuffing topped with Mozzarella & plated with our red pepper cream sauce	8.95
BRUSCHETTA Our house-baked bread is toasted and topped with chopped Roma tomatoes, marinated with fresh basil, olive oil and balsamic vinegar	7.95
BRUSCHETTA MARGARITA WITH PESTO Toasted crostini with extra virgin olive oil, pesto, melted fresh mozzarella, sliced Roma tomatoes, and fresh basil	8.95
SPINACH & ARTICHOKE FORMAGGIO Our creamy spinach and artichoke dip is topped with melted Provolone and served with toasted flat bread	8.95
MOZZARELLA FRITTI Sliced Mozzarella hand breaded and served with our house-made marinara dipping sauce	8.95
MOZZARELLA TOMATO CAPRESE Seasonal tomatoes, fresh Mozzarella and roasted red peppers served with fresh basil, a balsamic vinegar reduction and an olive oil drizzle	10.95

LUNCH SERVED UNTIL 4PM

PASTA FOR LUNCH Choice of: Spaghetti, Linguine, Penne, Cappellini or Whole Wheat Linguine and your choice of Bolognese sauce, two meatballs with marinara sauce or marinara sauce	11.95
LUNCH SOUP & SALAD Your choice of side salad: Caesar, Chopped or Della Casa and a bowl of Italian Wedding, Minestrone, Lobster Bisque or Soup-of-the-Day	10.95
FETTUCCHINE ALFREDO Our made-to-order creamy Alfredo sauce tossed with fettuccine pasta	11.95
CHEESE TORTELLINI Stuffed with imported cheeses and tossed in our creamy Alfredo sauce	11.95
POLLO MARSALA Sautéed chicken breast in Marsala wine sauce and fresh mushrooms served with spinach fettuccine pasta	12.95
CHICKEN PARMESAN Lightly breaded chicken breast in marinara sauce topped with melted Provolone cheese and served with linguini	12.95
BAKED LASAGNA Our house-made recipe is layered with our all beef meat sauce, Ricotta, Parmesan, and Mozzarella cheeses topped with melted Provolone	11.95
CHEESE RAVIOLI Ravioli pasta stuffed with imported Italian cheeses, topped with melted Provolone and served with marinara sauce	11.95
EGGPLANT PARMESAN Lightly breaded sliced eggplant in marinara sauce topped with melted Provolone cheese and served with linguini	10.95
PORTOBELLO CHICKEN SANDWICH Grilled chicken breast topped with sautéed Portobello mushrooms, Provolone and pesto mayonnaise, served with seasoned Parmesan Fries	10.95

ZUPPA 10 OZ BOWL

MINISTRONE A hearty country vegetable soup	4.50
ITALIAN WEDDING SOUP A traditional Italian soup with meatballs, spinach and Orzo pasta	4.50
SOUP-OF-THE-DAY Today's soup made from scratch	4.50
LOBSTER BISQUE Rich and creamy, slightly sweet with a touch of sherry	5.95

Add a Small Caesar, Galo's Chopped, or Della Casa Salad to Your Entrée or Pizza Order 4.50

Add a Bowl of Lobster Bisque to Your Entrée or Pizza order 4.95

Add Grilled Chicken Breast to Your Entrée 4.95, Add Shrimp 8.95

Not all ingredients are listed in the menu, please let your server know of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ENTRÉE INSALATA

ENTRÉE SALADS

- GRILLED SHRIMP MILAN SALAD** Grilled shrimp, mixed greens, roasted red peppers, Parmesan, Kalamata olives, Pepperoncini and tomatoes tossed in our balsamic dressing _____ 14.95
- DELLA CASA SALAD** Mixed greens, bacon, Gorgonzola cheese crumbles, olives, Pepperoncini, Parmesan, and tomatoes tossed in balsamic dressing _____ 9.95
- GRILLED SALMON SALAD** Grilled 8 oz Salmon filet served on a bed of mixed greens with Kalamata olives, Pepperoncini, Parmesan, and tomatoes tossed in our Italian dressing _____ 16.95
- GALO'S CHOPPED SALAD** Mixed greens, cucumbers, red onions, tomatoes, Kalamata olives, Pepperoncini, Parmesan, and Feta cheese in Italian dressing _____ 8.95
- CAESAR CLASSICO** Fresh romaine, croutons, Kalamata olives, Pepperoncini, and Parmesan cheese tossed in Caesar dressing _____ 8.95
- GORGONZOLA STEAK SALAD** 7oz of New York strip steak thinly sliced over a mix of spring greens, topped with marinated tomatoes, Parmesan, gorgonzola cheese crumbles, served with balsamic dressing _____ 15.95
(Steak is served medium rare unless otherwise specified)

WOOD FIRED PIZZA

*12" Pizzas Are Hand-Stretched and Baked in Our Wood-Fired Italian Oven for Authentic Flavor
Regular or Whole Wheat Crust Is Available*

- MARGHERITA PIZZA** A soft crust pizza topped with fresh Mozzarella, olive oil, Roma tomatoes, and fresh basil _____ 10.95
- FORMAGGIO PIZZA** Cheese pizza topped with tomato sauce, and a blend of imported Mozzarella, Parmesan, and Provolone cheeses _____ 10.95
- PEPPERONI PIZZA** Cheese pizza topped with tomato sauce, imported cheeses, and pepperoni _____ 11.95
- BAMBINO'S PIZZA** Caramelized onions, sausage, imported cheeses, mushrooms, and tomato sauce _____ 13.95
- BIANCA PIZZA** Our house-made Alfredo sauce topped with imported cheeses, bacon, and grilled chicken _____ 13.95
- PIZZA MIA** Choose up to four toppings, additional toppings 1.25 each (Diced Chicken Topping 1.50) _____ 13.95
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|-----------------|----------------|-------------|--------------------|-------------------|
| Italian Sausage | Fresh Basil | Mushrooms | Banana Peppers | Green Olives |
| Pepperoni | Fresh Tomatoes | Red Onion | Green Bell Peppers | Black Olives |
| Extra Cheese | Anchovies | Feta Cheese | Jalapeño Peppers | Caramelized Onion |
- Substitute Alfredo Sauce for Marinara Sauce on Pizza, Add 1.00

PASTA DI CASA

LINGUINE, SPAGHETTI, PENNE, WHEAT LINGUINE, CAPPELLINI

- ITALIAN MEATBALLS** Three generous meatballs served with marinara sauce and pasta selection _____ 13.95
- BOLOGNESE STYLE** Our house-made meat sauce and your choice of pasta _____ 13.95
- TOMATO MARINARA FRESCA** Our house-made marinara sauce and your choice of pasta _____ 10.95
- BAKED LASAGNA** Our house-made recipe is layered with our all beef meat sauce, Ricotta, Parmesan, and Mozzarella cheeses topped with melted Provolone _____ 14.95
- MUSHROOM RAVIOLI** Our mushroom stuffed ravioli served in a creamy Portobello and Porcini mushroom Sherry sauce with fresh diced tomatoes, topped with Fresh Basil _____ 15.95
- CHEESE RAVIOLI** Ravioli pasta stuffed with imported Italian cheeses, topped with melted Provolone and served with marinara sauce _____ 13.95
- FETTUCCHINE ALFREDO** Our rich and creamy made-to-order Alfredo sauce, tossed with Fettuccine _____ 12.95
- EGGPLANT PARMESAN** Lightly breaded sliced eggplant in marinara sauce topped with melted Provolone cheese and served with linguini _____ 12.95
- CHEESE TORTELLINI** Stuffed with imported cheeses and tossed in our rich Alfredo sauce _____ 13.95
- PASTA GALO** Penne pasta in our rich Alfredo sauce tossed with grilled chicken and asparagus _____ 14.95
- PENNE CARBONARA** Penne pasta tossed with grilled chicken, bacon, mushrooms, onions, and diced tomatoes tossed in our rich Alfredo sauce _____ 15.95
- GNOCCHI** Italian potato and flour dumplings simmered in our rich Alfredo sauce _____ 12.95
- LOBSTER RAVIOLI** Our Lobster-stuffed Ravioli served in our creamy Sherry Lobster sauce _____ 18.95
- PESTO PENNE VEDURA** Penne pasta tossed with sautéed bell peppers, onions, Parmesan, pesto, and olive oil, topped with Feta cheese and Fresh Basil _____ 12.95
- PASTA MEDITERRANEAN** Penne pasta tossed with Feta cheese, chopped grilled asparagus, sun-dried tomatoes, and toasted pine nuts, seasoned with Italian herbs, Parmesan, and olive oil _____ 14.95

Add a Small Caesar, Galo's Chopped or Della Casa Salad to Your Entrée or Pizza Order 4.50

Add a Bowl of Lobster Bisque to Your Entrée or Pizza Order 4.95

Add Grilled Chicken Breast to Your Entrée 4.95, Add Shrimp 8.95

Gluten Free pasta is available for substitution for most dishes, please inform your server if you desire this pasta due to a longer preparation time. Add \$2.00 for menu items split in our kitchen.

POLLO POULTRY

POLLO MARSALA Sautéed chicken breast in Marsala wine sauce with fresh mushrooms, served with spinach fettuccine pasta	15.95
POLLO ASPARAGUS Whole wheat linguine tossed with asparagus, pine nuts, fresh basil, mushrooms, and tomatoes, topped with grilled chicken breast and provolone, served in a parmesan and white wine sauce	16.95
POLLO LIMONE Sautéed chicken breast in lemon and butter sauce, enhanced with capers and served with Tuscan red potatoes, and green beans*	15.95
CHICKEN PEPPERONI Linguine tossed with grilled chicken, pepperoni, bell peppers, onions, and mushrooms, topped with Provolone cheese served in marinara sauce	16.95
CHICKEN PARMESAN Lightly breaded chicken breast in marinara sauce topped with melted Provolone cheese and served with linguini	15.95
VENETIAN CHICKEN Sautéed chicken breast served with garlic Parmesan cappellini and topped with a sherry mushroom wine sauce, asparagus, Provolone and prosciutto	16.95

CARNE BEEF

FILET MIGNON A 7 oz filet mignon served on a bed of spinach fettuccine pasta, with grilled zucchini and a roasted tomato	24.95
MIXED GRILL Skewered grilled steak, chicken, shrimp, mushrooms, onions, and bell peppers, served with sautéed green beans and Tuscan red potatoes*	18.95
NEW YORK STRIP STEAK A 12 oz New York strip steak rubbed with rosemary and thyme, served with Tuscan red potatoes and sautéed green beans*	20.95
PORTERHOUSE PORK CHOPS Two 8 oz grilled pork chops, served with Tuscan red potatoes and sautéed green beans*	17.95
VEAL MARSALA Sautéed veal in Marsala wine sauce with fresh mushrooms, served with spinach fettuccine pasta	19.95
VEAL PARMESAN Lightly breaded veal in marinara sauce, topped with melted Provolone cheese and served with linguini	18.95
PORTOBELLO FILET A 5 oz petite filet with melted Gorgonzola cheese on a grilled Portobello mushroom cap, served in Marsala wine sauce with grilled asparagus and Tuscan red potatoes	21.95
GORGONZOLA NEW YORK STRIP Our 12 oz New York strip steak topped with grilled shrimp and our creamy gorgonzola sauce, served with Tuscan red potatoes and sautéed green beans*	24.95
MEDALLIONS OF FILET WITH BOURSIN SPINACH Grilled medallions of filet mignon, served on a bed of garlic butter capellini, topped with a creamy Boursin cheese and spinach sauce	21.95

PESCE DI MARE SEAFOOD

SHRIMP DIAVOLO Shrimp sautéed in our spicy Plumb tomato and marinara sauce served over linguine	18.95
SALMON FILET 8 oz Grilled salmon filet served with our lemon butter sauce, Tuscan red potatoes and sautéed green beans*	18.95
TILAPIA FILET Grilled tilapia topped with chopped lobster meat and lemon butter sauce, served with a side of Tuscan red potatoes and sautéed green beans*	15.95
SHRIMP FETTUCCINI ALFREDO Our made-to-order creamy Alfredo sauce and shrimp are sautéed and tossed with fettuccine pasta	18.95
SHRIMP SCAMPI LINGUINE Sautéed shrimp served in our garlic lemon butter sauce	18.95

SPECIALITÀ DE CASA HOUSE SPECIALTIES

SEAFOOD DIAVOLO Linguine tossed in our spicy marinara and Plumb tomato sauce combined with shrimp, tilapia and black mussels	18.95
PASTA RUSTICA Sliced Italian sausage, bell peppers, onions, and mushrooms are sautéed, tossed in our marinara sauce, served over spaghetti	15.95
PASTA MILANO Fresh mushrooms and grilled chicken tossed in our red bell pepper cream sauce, served over linguine	15.95
PORK OSSO BUCCO Slow cooked, bone-in Pork Shank, served with whipped Garlic Mashed Potatoes in a Demi-Glace sauce	19.95
SHRIMP PUTANESCA Penne pasta tossed with sautéed shrimp, capers, artichoke hearts, Kalamata Olives, Basil, sun-dried tomatoes, Parmesan cheese and olive oil	17.95
STUFFED SEAFOOD PORTOBELLO A roasted Portobello mushroom cap with savory Lobster stuffing, Sautéed shrimp, and lump Lobster meat, served on a bed of our creamy risotto	20.95

Add a Small Caesar, Galo's Chopped or Della Casa Salad to Your Entrée or Pizza Order 4.50

Add a Bowl of Lobster Bisque to Your Entrée or Pizza Order 4.95

Add Grilled Chicken Breast to Your Entrée 4.95, Add Shrimp 8.95

*Side Served with Entrée: Tuscan Red Potatoes, Risotto, Spinach Fettuccini or Parmesan Fries

*Vegetable Served with Entrée: Sautéed Green Beans, Grilled Zucchini or Steamed Broccoli

*Substitute Asparagus as Vegetable with Entrée Choice, Add 3.25

WINE LIST



CHIANTI

	Glass	Bottle
Bolla, Tuscany	5.50	15.00
Tenuta Di Arceno, Italy	8.25	33.00
Banfi Classico, Tuscany		27.00

CABERNET SAUVIGNON

Woodbridge by Robert Mondavi, California	5.50	15.00
Beringer Founders Estate, Napa Valley, California	6.25	17.00
Kendall Jackson, Sonoma, California	7.75	27.00
14 Hands, Washington State	6.25	18.00
Ferrari Carano, Alexander Valley		39.00

MERLOT

Beringer Founders' Estate, Napa Valley, California	6.25	17.00
Kendall Jackson, Sonoma, California	7.50	24.00
14 Hands, Washington State	6.25	18.00

OTHER REDS

Lambrusco, Cella, Italy (a sweet traditional Italian table wine)	5.50	15.00
Zinfandel, Ravenswood, California (smooth, slightly sweet berry notes)	7.25	24.00
Pinot Noir, Estancia, California (smooth, crisp and light to the palate)	7.50	25.00
Porta Vita Rosso, Italy (a full-bodied mouth feel with a hint of raspberries)	6.25	23.00
14 Hands Hot to Trot, Washington (a polished blend of ripe berries, stone fruits, & baking spices)	4.95	15.95
Serena, Italy (sweet sparkling red wine)	6.25	22.00
Available Red, Italy (ripe cherries, black fruit aromas, 50% Sangiovese, 25% Cabernet, 25% Merlot)	6.75	18.00
Trivento Amado Sur Malbec, Argentina	6.95	20.00

PINOT GRIGIO

Benvolio, Italy	6.25	17.00
Santa Margherita Pinot Grigio, Italy	9.25	37.00
San Angelo, Italy		29.00

CHARDONNAY

Beringer Founders' Estate, California	6.25	18.00
Kendall-Jackson, California	7.25	25.00
14 Hands, Washington State	6.25	18.00

OTHER WHITES

Sauvignon Blanc, Woodbridge, California (dry, crisp and vaguely sweet)	5.50	15.00
White Zinfandel, Beringer, Napa Valley (slightly sweet blush)	5.50	15.00
Riesling, Chateau Ste. Michelle, Washington State (light and sweet)	6.25	17.00

SPARKLING

Moscato, Bricco Riella, Italy (sweet sparkling white wine)	7.25	20.00
La Marca Prosecco Splits, Italy (dry and light white sparkling wine)		7.95
Asti Spumante Martini and Rossi, Italy (light and refreshing)		21.00
Asti Spumante Splits (a 187 ml. bottle)		8.95
Moet and Chandon Champagne, France (light with sweet notes perfect for special occasions)		66.00

IMPORTED WATER

San Pellegrino (natural sparkling Italian mineral water)		3.75
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COCKTAILS

TIRAMISU MARTINI

Absolut Vanilla, Frangelico Liqueur, Amaretto & Chocolate Vodka 6.95

POMEGRANATE MARTINI

Smirnoff Pomegranate, Pomegranate Juice & Cointreau 6.95

STRAWBERRY LIMONCELLO MARTINI

Absolut Citron, Limoncello & Strawberry Puree 6.95

ITALIAN MARGARITA

Amaretto, Cointreau & Jose Cuervo Tequila 7.50

ITALIAN MOJITO

Bacardi Rum, Sparkling Wine, Fresh Mint & Pure Sugar 7.50

RASPBERRY MOJITO

Bacardi Raspberry Rum, Fresh Mint, Lime, and Raspberries 7.50

PEACH BELLINI

Peach Puree, Peach Liqueur, Champagne, Blended & Frozen 5.95

ABSOLUT MOSCOW MULE

Absolut Vodka, Fresh Mint, Lime, & Ginger Beer in a Copper Mug 5.95

SANGRIA

Our House-Made Sangria Is a Mixture of Red Wine,
Fruit Juices & Fruit Liqueurs 6.95

WHITE SANGRIA

Our House-Made Peach Sangria Is a Mixture of White Wine, Peach Puree,
Fruit Juices & Fruit Liqueurs 6.95

CITRUS PUNCH

Belvedere Pink Grapefruit Vodka, Infused with Passion Fruit
& Mango Liqueurs & Pineapple Juice 6.95

ITALIAN OLD FASHIONED

Maker's Mark Bourbon, Disaronno Amaretto, Aromatic Bitters,
Muddled Orange & Cherry, on the rocks 8.00

CHAMBORD & WOODFORD MANHATTAN

Woodford Reserve Bourbon, Chambord Liqueur, Aromatic Bitters,
Chilled and served in a Martini Glass 8.00

BOTTLED BEER

BUDWEISER

BUD LIGHT

MILLER LITE

MICHELOB ULTRA LIGHT

O'DOUL'S *(Non-Alcoholic)*

2.95

STELLA ARTOIS STELLA CIDRE

CORONA HEINEKEN

SAM ADAMS

3.75

UPLAND DRAGONFLY IPA

BALLAST POINT SCULPIN IPA

4.50

CHILDREN'S MENU

12 Years Old and Under Only, Please!

KID'S FETTUCCHINI ALFREDO 7.95

KID'S FETTUCCHINI ALFREDO & CHICKEN 8.95

KID'S CHEESE RAVIOLI 8.95

KID'S BUTTERED NOODLES 4.95

KID'S PASTA & MEATBALL 6.95

KID'S PASTA & MEAT SAUCE 6.95

KID'S PASTA MARINARA 5.95

KID'S CHICKEN STRIPS & PARMESAN FRIES 6.95

SPIRIT FREE SELECTIONS

ITALIAN CREAM SODA

Caramel * Cherry * Hazelnut
Raspberry * Vanilla * Strawberry
2.95

SOFT BEVERAGES

(Complimentary Refills)

Coke * Diet Coke * Cherry Coke
Mr. Pibb * Sprite * Lemonade
Iced Tea * Sweet Tea
2.50

*Add a shot of Caramel, Cherry, Hazelnut, Raspberry, Strawberry, Vanilla, or Sugar-Free Vanilla flavoring to any beverage for an additional 50¢.

COFFEE, DECAF

HOT TEA

2.50

CAPPUCCINO

LATTE, ESPRESSO

2.95

DRAFT BEER

BUD LIGHT

COORS LIGHT

MILLER LIGHT

YUENGLING

14 oz 3.25 20 oz 4.50

PERONI

KILLIAN'S IRISH RED

SAM ADAMS SEASONAL

14 oz 3.75 20 oz 5.25

BLUE MOON

14 oz 4.50 20 oz 5.50

SIDES MENU

ASPARAGUS 4.95

BROCCOLI 3.95

GREEN BEANS 2.95

TUSCAN POTATOES 2.95

ZUCCHINI 2.95

MARINARA 1.95

MEATBALL 2.95

ALFREDO SAUCE, BOLOGNESE SAUCE

OR RED PEPPER CREAM SAUCE 2.95

SAUTEED MUSHROOMS 4.95

SAUTEED SPINACH 4.95