

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	14.95
CALAMARI FRITTI Hand-breaded & served with our house-made marinara sauce	12.95
SHRIMP SCAMPI Sautéed in white wine and butter, served with toasted crostini	12.95
SHRIMP COCKTAIL Chilled & served with lemon & cocktail sauce	12.95
CHICKEN STRIPS Fresh-battered chicken breast strips with parmesan fries	10.95
STUFFED MUSHROOMS Italian sausage and bread crumb stuffing topped with Mozzarella & plated with our red pepper cream sauce	10.95
BRUSCHETTA Our house-baked bread is toasted and topped with chopped Roma tomatoes, marinated with fresh basil, olive oil and balsamic vinegar	9.95
BRUSCHETTA MARGARITA WITH PESTO Toasted crostini with extra virgin olive oil, pesto, melted fresh mozzarella, sliced Roma tomatoes, and fresh basil	10.95
SPINACH & ARTICHOKE FORMAGGIO Our creamy spinach and artichoke dip is topped with melted Provolone and served with toasted flat bread	10.95
MOZZARELLA FRITTI Sliced Mozzarella hand breaded and served with our house-made marinara dipping sauce	10.95
MOZZARELLA TOMATO CAPRESE Seasonal tomatoes, fresh Mozzarella and roasted red peppers served with fresh basil, a balsamic vinegar reduction and an olive oil drizzle	11.95

LUNCH SERVED UNTIL 4PM

BOLOGNESE STYLE Our house made meat sauce served over your choice of pasta	13.95
ITALIAN MEATBALLS Two generous meatballs served with marinara sauce and your choice of pasta	13.95
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	11.95
POLLO MARSALA Sautéed chicken breast in Marsala wine sauce and fresh mushrooms served with spinach fettuccine pasta	14.95
CHICKEN PARMESAN Lightly breaded chicken breast in marinara sauce topped with melted Provolone cheese and served with linguini	14.95
EGGPLANT PARMESAN Lightly breaded sliced eggplant in marinara sauce topped with melted Provolone cheese and served with linguini	13.95
PORTOBELLO CHICKEN SANDWICH Grilled chicken breast topped with sautéed Portobello mushrooms, Provolone and pesto mayonnaise, served with seasoned Parmesan Fries	12.95

ZUPPA 12 OZ BOWL

MINISTRONE A hearty country vegetable soup	6.95
ITALIAN WEDDING SOUP A traditional Italian soup with meatballs, spinach and Orzo pasta	6.95
SOUP-OF-THE-DAY Today's soup made from scratch	6.95
LOBSTER BISQUE Rich and creamy, slightly sweet with a touch of sherry	8.95

Add a Small Caesar, Galo's Chopped, or Della Casa Salad to Your Entrée or Pizza Order 5.50
Add Grilled Chicken Breast to Your Entrée 4.95

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 15.95
- DELLA CASA SALAD** Mixed greens, bacon, Gorgonzola cheese crumbles, olives, Pepperoncini, Parmesan, and tomatoes tossed in balsamic dressing 10.95
- 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 17.95
- GALO'S CHOPPED SALAD** Mixed greens, cucumbers, red onions, tomatoes, Kalamata olives, Pepperoncini, Parmesan, and Feta cheese in Italian dressing 10.95
- CAESAR CLASSICO** Fresh romaine, croutons, Kalamata olives, Pepperoncini, and Parmesan cheese tossed in Caesar dressing 10.95
- 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 17.95
(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

- MARGHERITA PIZZA** A soft crust pizza topped with fresh Mozzarella, olive oil, Roma tomatoes, and fresh basil 12.95
- FORMAGGIO PIZZA** Cheese pizza topped with tomato sauce, and a blend of imported Mozzarella, Parmesan, and Provolone cheeses 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 1.50 each (Diced Chicken Topping 1.75) 14.95
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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 1.50

PASTA DI CASA LINGUINE, SPAGHETTI, PENNE, WHEAT LINGUINE, CAPPELLINI

- ITALIAN MEATBALLS** Three generous meatballs served with marinara sauce and pasta selection 15.95
- BOLOGNESE STYLE** Our house-made meat sauce and your choice of pasta 15.95
- TOMATO MARINARA FRESCA** Our house-made marinara sauce and your choice of pasta 11.95
- BAKED LASAGNA** Our house-made recipe is layered with our all beef meat sauce, Ricotta, Parmesan, and Mozzarella cheeses topped with melted Provolone 15.95
- MUSHROOM RAVIOLI** Our mushroom stuffed ravioli served in a creamy Portobello and Porcini mushroom Sherry sauce with fresh diced tomatoes, topped with Fresh Basil 17.95
- CHEESE RAVIOLI** Ravioli pasta stuffed with imported Italian cheeses, topped with melted Provolone and served with marinara sauce 15.95
- FETTUCCINE ALFREDO** Our rich and creamy made-to-order Alfredo sauce, tossed with Fettuccine 12.95/ with chicken 16.45
- EGGPLANT PARMESAN** Lightly breaded sliced eggplant in marinara sauce topped with melted Provolone cheese and served with linguini 15.95
- CHEESE TORTELLINI** Stuffed with imported cheeses and tossed in our rich Alfredo sauce 15.95
- PASTA GALO** Penne pasta in our rich Alfredo sauce tossed with grilled chicken and asparagus 16.95
- PENNE CARBONARA** Penne pasta tossed with grilled chicken, bacon, mushrooms, onions, and diced tomatoes tossed in our rich Alfredo sauce 17.95
- GNOCCHI** Italian potato and flour dumplings simmered in our rich Alfredo sauce 14.95
- LOBSTER RAVIOLI** Our Lobster-stuffed Ravioli served in our creamy Sherry Lobster sauce 19.95
- PESTO PENNE VEDURA** Penne pasta tossed with sautéed bell peppers, onions, Parmesan, pesto, and olive oil, topped with Feta cheese and Fresh Basil 14.95
- 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 15.95

Add a Small Caesar, Galo's Chopped or Della Casa Salad to Your Entrée or Pizza Order 5.50

Add Grilled Chicken Breast to Your Entrée 4.95

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	16.95
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	17.95
POLLO LIMONE Sautéed chicken breast in lemon and butter sauce, enhanced with capers and served with Tuscan red potatoes, and green beans*	16.95
CHICKEN PEPPERONI Linguine tossed with grilled chicken, pepperoni, bell peppers, onions, and mushrooms, topped with Provolone cheese served in marinara sauce	17.95
CHICKEN PARMESAN Lightly breaded chicken breast in marinara sauce topped with melted Provolone cheese and served with linguini	16.95

CARNE USDA CHOICE BEEF

FILET MIGNON A 7 oz filet mignon served on a bed of spinach fettuccine pasta, with grilled zucchini, garnished with a roasted tomato	26.95
MIXED GRILL Skewered grilled steak, chicken, shrimp, mushrooms, onions, and bell peppers, served with sautéed green beans and Tuscan red potatoes*	21.95
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*	23.95
PORTERHOUSE PORK CHOPS Two 8 oz grilled pork chops, served with Tuscan red potatoes and sautéed green beans*	20.95
VEAL MARSALA Sautéed veal in Marsala wine sauce with fresh mushrooms, served with spinach fettuccine pasta	21.95
VEAL PARMESAN Lightly breaded veal in marinara sauce, topped with melted Provolone cheese and served with linguini	20.95
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	24.95
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*	26.95
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	24.95

PESCE DI MARE SEAFOOD

SHRIMP DIAVOLO Shrimp sautéed in our spicy tomato and marinara sauce served over linguine	19.95
SALMON FILET 8 oz Grilled salmon filet served with our lemon butter sauce, Tuscan red potatoes and sautéed green beans*	19.95
TILAPIA FILET Grilled tilapia topped with a bit of chopped lobster meat and lemon butter sauce, served with a side of Tuscan red potatoes and sautéed green beans*	16.95
SHRIMP FETTUCCHINI ALFREDO Our made-to-order creamy Alfredo sauce and shrimp are sautéed and tossed with fettuccine pasta	19.95
SHRIMP SCAMPI LINGUINE Sautéed shrimp served in our garlic lemon butter sauce	19.95

SPECIALITÀ DE CASA HOUSE SPECIALTIES

SEAFOOD DIAVOLO Our spicy marinara and tomato sauce sautéed with shrimp, tilapia and New Zealand mussels served over linguine	20.95
PASTA RUSTICA Sliced Italian sausage, bell peppers, onions, and mushrooms are sautéed, tossed in our marinara sauce, served over spaghetti	16.95
PASTA MILANO Fresh mushrooms and grilled chicken tossed in our red bell pepper cream sauce, served over linguine	16.95
PORK OSSO BUCCO Slow cooked, bone-in Pork Shank, served with whipped Garlic Mashed Potatoes in a Demi-Glace sauce	21.95
SHRIMP PUTANESCA Penne pasta tossed with sautéed shrimp, capers, artichoke hearts, Kalamata Olives, Basil, sun-dried tomatoes, Parmesan cheese and olive oil	19.95
STUFFED SEAFOOD PORTOBELLO A roasted Portobello mushroom cap with savory seafood stuffing, Sautéed shrimp, and lump Lobster meat, served on a bed of our creamy risotto	22.95

Add a Small Caesar, Galo's Chopped or Della Casa Salad to Your Entrée or Pizza Order 5.50
Add Grilled Chicken Breast to Your Entrée 4.95

*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 or Sautéed Mushrooms as Vegetable with Entrée Choice, Add 3.25

WINE LIST



CHIANTI

7 oz Glass Bottle

Bolla, Tuscany	7.00	17.00
Tenuta Di Arceno, Italy	9.25	35.00
Banfi Classico, Tuscany		29.00

CABERNET SAUVIGNON

Woodbridge by Robert Mondavi, California	7.00	17.00
Beringer Founders Estate, Napa Valley, California	7.50	19.00
Kendall Jackson, Sonoma, California	9.50	29.00
14 Hands, Washington State	7.50	20.00
Ferrari Carano, Alexander Valley		42.00

MERLOT

Beringer Founders' Estate, Napa Valley, California	7.50	19.00
14 Hands, Washington State	7.50	20.00

OTHER REDS

Lambrusco, Cella, Italy (a sweet traditional Italian table wine)	7.00	17.00
Pinot Noir, Meiomi, California (dark red fruits and fresh berries)	9.45	30.95
Serena, Italy (sweet sparkling red wine)	7.50	24.00
Josh Cellars Legacy, Red Blend, California (baked plum and dark cherry notes)	7.50	20.00
Brown County Blackberry wine, Indiana (a sweet and fun wine!)	7.00	19.00

PINOT GRIGIO

Benvolio, Italy	7.50	19.00
Santa Margherita Pinot Grigio, Italy	9.75	38.00

CHARDONNAY

Beringer Founders' Estate, California	7.50	20.00
Kendall-Jackson, California	8.25	27.00
14 Hands, Washington State	7.50	20.00

OTHER WHITES

Rose, Josh Cellars, California (crisp and barely sweet)	7.00	18.00
Sauvignon Blanc, Woodbridge, California (dry, crisp and vaguely sweet)	7.00	17.00
Pink Moscato, Barefoot, California (light and sweet, subtle cherry and raspberry)	6.50	17.95
White Zinfandel, Beringer, Napa Valley (slightly sweet blush)	7.00	17.00
Riesling, Chateau Ste. Michelle, Washington State (light and sweet)	7.50	19.00

SPARKLING

Moscato, Bricco Riella, Italy (sweet sparkling white wine)	8.50	22.00
La Marca Prosecco Splits, Italy (dry and light white sparkling wine)		9.50
Asti Spumante Martini and Rossi, Italy (light and refreshing)		23.00
Asti Spumante Splits (a 187 ml. bottle)		9.50
Moet and Chandon Champagne, France (light with sweet notes perfect for special occasions)		67.00

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 8.25

POMEGRANATE MARTINI

Pomegranate Vodka, Pomegranate Juice & Cointreau 8.25

STRAWBERRY LIMONCELLO MARTINI

Absolut Citron, Limoncello & Strawberry Puree 8.25

ITALIAN MARGARITA

Amaretto, Cointreau & Jose Cuervo Tequila 8.75

ITALIAN MOJITO

Bacardi Rum, Sparkling Wine, Fresh Mint & Pure Sugar 8.75

RASPBERRY MOJITO

Bacardi Raspberry Rum, Fresh Mint, Lime, and Raspberries 8.75

PEACH BELLINI

Peach Puree, Peach Liqueur, Champagne, Blended & Frozen 7.25

ABSOLUT MOSCOW MULE

Absolut Vodka, Mint, Lime, & Goslings Ginger Beer in a Copper Mug 7.25

SANGRIA

Our House-Made Sangria Is a Mixture of Red Wine, Fruit Juices & Fruit Liqueurs 8.25

WHITE SANGRIA

Our House-Made Peach Sangria Is a Mixture of White Wine, Peach Puree, Fruit Juices & Fruit Liqueurs 8.25

CITRUS PUNCH

Pink Grapefruit Vodka, Infused with Passion Fruit & Mango Liqueurs & Pineapple Juice 8.25

ITALIAN OLD FASHIONED

Maker's Mark Bourbon, Disaronno Amaretto, Aromatic Bitters, Muddled Orange & Cherry, on the rocks 9.25

CHAMBORD & WOODFORD MANHATTAN

Woodford Reserve Bourbon, Chambord Liqueur, Aromatic Bitters, Chilled and served in a Martini Glass 9.25

BOTTLED BEER

BUD LIGHT

MILLER LITE

MICHELOB ULTRA

KILLIANS

3.50

STELLA ARTOIS

ANGRY ORCHARD

CORONA

HEINEKEN ZERO (NON-ALCOHOLIC)

3.95

GUMBALL HEAD

ZOMBIE DUST

4.75

SPIRIT FREE SELECTIONS

ITALIAN CREAM SODA

Caramel * Cherry * Hazelnut
Raspberry * Vanilla * Strawberry
3.75

SOFT

BEVERAGES

(Complimentary Refills)

Coke * Diet Coke * Coke Zero

Mr. Pibb * Sprite * Lemonade

Iced Tea * Sweet Tea

2.85

*Add a shot of Caramel, Cherry, Hazelnut, Raspberry, Strawberry, Vanilla, or Sugar-Free Vanilla flavoring to any beverage for an additional 60¢.

COFFEE, DECAF

HOT TEA

2.85

CAPPUCCINO

LATTE, ESPRESSO

4.50

DRAFT BEER

BUD LIGHT

MICHELOB ULTRA

MILLER LIGHT

YUENGLING

14 oz 3.75 20 oz 5.50

PERONI

UPLAND DRAGONFLY

BLUE MOON

MODELO ESPECIAL

14 oz 4.95 20 oz 5.95

HARD SELTZER

WHITE CLAW

BLACK CHERRY

MANGO

3.95

CHILDREN'S MENU

12 Years Old and Under Only

KID'S FETTUCCHINI ALFREDO 7.95

KID'S FETTUCCHINI ALFREDO & CHICKEN 8.95

KID'S CHEESE RAVIOLI 8.95

KID'S BUTTERED NOODLES 5.95

KID'S PASTA & MEATBALL 7.95

KID'S PASTA & MEAT SAUCE 7.95

KID'S PASTA MARINARA 5.95

KID'S CHICKEN STRIPS & PARMESAN FRIES 8.95

SIDES MENU

ASPARAGUS 5.50

BROCCOLI 3.95

GREEN BEANS 2.95

TUSCAN POTATOES 2.95

ZUCCHINI 3.95

MARINARA 2.25

MEATBALL 3.50

ALFREDO SAUCE, BOLOGNESE SAUCE

OR RED PEPPER CREAM SAUCE 4.95

SAUTEED MUSHROOMS 5.50