

GALLIANO

ITALIAN RESTAURANT & WINE BAR

Brunch Menu

SATURDAY AND SUNDAY 11 AM - 3 PM

BRUNCH CLASSICS

Stuffed French Toast Flambé pears, toasted pine nuts, and mascarpone cheese topped with caramel cream sauce and Chantilly cream.	14
The Big G Breakfast Two sausages, two strips of bacon, and two eggs any style, served with roasted potatoes.	15
Buttermilk Pancakes (4) Served with maple syrup. Add fresh blueberries or strawberries	12 +2

SHAREABLES

Avocado Bruschetta Diced fresh avocado panzanella drizzled with lemon infused Extra Virgin olive oil.	14
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	11
Calamari Bowl Flash fried seasoned calamari and cherry pepper rings.	17
Mediterranean Meatballs Housemade beef and pork meatballs slow simmered in tomato sauce, topped with shaved Parmesan, served with crostini.	13
Shrimp Arugula Shrimp sautéed in a roasted garlic sauce over arugula and cannellini beans, served with crostini.	20
Grilled Octopus Marinated grilled octopus served with roasted potatoes and pepper coulis.	20
Mussels & Clams Sautéed with cherry tomatoes, garlic and basil in a lemon butter sauce and served with garlic crostini. Also available in marinara sauce.	19
*Beef Carpaccio Thinly sliced filet mignon, rocket greens, mixed mushrooms and shaved Parmigiano Reggiano cheese with a drizzle of white truffle oil.	18

INSALATE

Mediterranean Organic spring mix and butter lettuce, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives, served with red wine vinaigrette dressing.	12
Caesar Crisp romaine lettuce tossed with our creamy caesar dressing, topped with garlic croutons, shaved and grated Parmigiano Reggiano.	11
Lattuga Butter lettuce, walnuts and goat cheese, served with honey balsamic dressing.	12
Mozzarella Caprese Fresh mozzarella with sliced tomatoes and fresh basil, drizzled with Extra Virgin Olive Oil.	16
Panzanella Marinated tomato medley, mixed with red onions, cucumber and shaved fennel, topped with garlic croutons.	13
Arugula Organic arugula, cucumber, shaved fennel and cherry tomatoes tossed in a lemon vinaigrette dressing, topped with shaved Parmigiano Reggiano.	12
Gorgonzola Pear Arcadian mix, sliced pears, seasonal berries, walnuts, and gorgonzola cheese, served with a raspberry vinaigrette dressing.	13
Bistro Arcadian mix, avocado, chopped bacon, egg, avocado, diced tomatoes and gorgonzola cheese, served with honey balsamic dressing.	13

OMELETS

All omelets are served with breakfast potatoes.

Portofino (GF) Mushrooms, onions, roasted peppers and blend of cheeses.	15
Chesapeake (GF) Lump crab, spring onions and fontina cheese topped with aurora sauce.	17
Florentine (GF) Fresh spinach, mozzarella and chopped tomatoes.	15
Parisienne (GF) Ham and cheese.	15

EGGS

Mamma Brunch Homemade roasted potatoes topped with two eggs, peppers, onions and sausage.	15
Steak and eggs 6oz. flat iron steak served with two eggs any style, served with roasted potatoes.	23
Traditional eggs Benedict Poached egg over ham topped with Hollandaise on an English muffin served with roasted potatoes.	15
Crab eggs Benedict Poached egg over mini crab cake topped with Hollandaise on an English muffin served with roasted potatoes.	20

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.	20
Risotto con Carne Italian arborio rice cooked with mignon tips, crispy pancetta, caramelized onions and carrots.	27
Risotto con Gamberi e Granchio Slowly cooked arborio rice with garlic, lemon zest, shrimp, fresh asparagus and lump crab meat.	29

PANINI

Served with your choice of fries or a side salad.

Breakfast Panini Bacon (or sausage), egg and mozzarella cheese, lettuce, tomato and chipotle mayonnaise panini served with choice of breakfast potatoes, french fries or a side salad	15
The Italiano Ham, salami, provolone, lettuce, tomato, onions, banana peppers and red wine vinaigrette, served on a toasted sub roll.	14
Galliano's Grilled Salmon Roasted red peppers, smoked bacon, avocado, and mayo, served on a ciabatta roll.	18
Chef's Chicken Milanese Breaded chicken breast flash fried served with pesto, fresh mozzarella, lettuce and tomatoes on ciabatta bread.	16
Grilled Vegetable Panini Zucchini, eggplant, Portobello mushroom, sliced tomato, fresh mozzarella, fresh basil, topped with balsamic vinaigrette, served on a ciabatta roll.	14

The SIGNATURE MEATBALL

Our 12 oz. dry aged beef and pork meatball with housemade ricotta and tomato sauce.	15
--	----

ENTRÉES

Penne Vesuviana Penne pasta tossed with tomatoes, fresh basil and fresh mozzarella.	13
Salsiccia & Rapini Sliced Italian sausage, fresh rapini and red chili flakes in a roasted garlic wine sauce with fusilli pasta.	17
Baked Lasagna Homemade meat lasagna with a layered blend of ricotta, mozzarella and Parmesan cheeses.	19
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.	21
Classic Chicken Parmigiana Breaded chicken breast, melted mozzarella cheese and tomato sauce, served with spaghetti pasta.	17
Spaghetti alla Carbonara Pan seared crispy pancetta in a creamy egg sauce tossed with spaghetti pasta and Parmesan cheese.	19
Shrimp Scampi Gulf shrimp sautéed with garlic, white wine, herbs and lemon butter, tossed with linguine pasta. Also available <i>Fra Diavolo</i> .	22
Linguine Michelangelo Linguine pasta sautéed with shrimp, scallops, Manila clams, and mussels, sautéed in a light marinara sauce, topped with crab meat.	30

BRICK OVEN PIZZA 12"

Margherita The classic Neapolitan pizza. Housemade mozzarella, basil, Extra Virgin Olive Oil, and housemade pizza sauce.	16
Meat Lover Mozzarella, pepperoni, sausage, ham, bacon, and housemade pizza sauce.	19
Grandma Mozzarella, provolone, fresh garlic, basil and housemade pizza sauce.	17
Breakfast Eggs, bacon, sausage and mozzarella cheese.	17
Nutella Hazelnut chocolate spread and fresh sliced fruit.	14

SIDES

Bacon	5
Breakfast Sausage Links	5
Seasonal Fruit	7
Breakfast Potatoes	5

LIGHT & HEALTHY

*Grilled Salmon Grilled salmon filet, served with breakfast potatoes.	27
Shrimp and Scallops (GF) Served in a lemon butter sauce with sautéed baby spinach.	27
Salmon Quinoa Salad Grilled salmon filet 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.	30

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

20% Gratuity added to parties of six or more - 18% Gratuity added to unsigned receipts
\$4 Plate sharing - No substitutions - Prices subject to change

GALLIANO

ITALIAN RESTAURANT & WINE BAR

Brunch Menu

SATURDAY AND SUNDAY 11 AM - 3 PM

BRUNCH BOARDS

Antipasto Misto Platter
A variety of Prosciutto, Sopressata, Speck, an assortment of cheeses and grilled pickled vegetables. 24

Chef Assortment of Imported Cheese
Served with roasted nuts, marmalade, fresh and dried fruits. 18

KIDS BRUNCH

Children 11 and under

Silver Dollar Pancakes
Served with your choice of breakfast potatoes or a side of fruit. 9

Kids Pizza
A perennial favorite. Housemade sauce and cheese. 9

Chicken Tenders
Served with your choice of french fries or a side of fruit. 9

Mac n Cheese
Fusilli pasta tossed with our housemade cheese sauce. 9

Drinks
Milk, Soda, Iced Tea, Lemonade, Juice (Apple, Cranberry, Pineapple, Orange) 3

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. 11

Ricotta Cheesecake
Vaccaro's old school classic, ricotta cheese with a graham cracker crust. 11

Chocolate Lava Cake
Rich chocolate cake with a molten center of Belgian chocolate served with vanilla gelato and whipped cream. 11

Creme Brulee (GF)
Seasonal creation of our anglaise custard with torched sugar and strawberries. 11

Strawberries Zabaglione (GF)
Housemade custard with fresh strawberries. 11

Gelato & Sorbet (GF)
Chocolate, vanilla, hazelnut, pistachio, lemon sorbet. 9

Carrot Cake
Delicious four layer cake with sweet, cream cheese frosting. 11

BRUNCH COCKTAILS

Mimosa 6

Bellini (Mango, Pineapple or Pear) 6

Bloody Mary 8

Margarita in the Morning 8

Bloody Maria 8

BRUNCH TASTES

Whipped Cinnamon Pancake
Pinnacle whipped cream vodka, Fireball whiskey, Rumchata, cinnamon 13

Breakfast Crush
Tito's vodka, orange juice, club soda 12

BEVERAGES

Fresh Brewed Iced Tea 3

Acqua Panna Natural Spring Water 16oz 5

San Pellegrino Sparkling Water 16oz 5

Fountain Drinks
Pepsi, Diet Pepsi, Pink Lemonade, Sierra Mist, Mountain Dew, Dr Pepper, Raspberry Iced Tea 3

Caffè We proudly serve **Lavazza** coffee. Also available decaffeinated.

Espresso 3.5

Double Espresso 6

Cappuccino 5

Coffee 3

Hot Tea (Assorted flavors) 3

MOCKTAILS

Pom-Berry Fizz
Pomegranate juice, sprite, lime juice 6

Mango Tango
Mango nectar, club soda, sprite 6

Blue Jay
Blueberry syrup, club soda, ginger beer 6

Hummingbird
Cranberry juice, club soda, fresh blueberries, mint 6

BOTTLED BEER

Domestic

Coors Light 6

Flying Dog Raging Bitch Belgian IPA 7

Goose Island IPA 7

Heavy Seas Loose Canon 7

Michelob Ultra 6

Miller Lite 6

Samuel Adams 6

Sierra Nevada Pale Ale 6

Yuengling 6

Premium Imports

Corona Extra 8

Corona Light 8

Guinness 8

Stella Artois 8

Peroni 8

Heineken 8

N/A Heineken 0.0% 5

WINES BY THE GLASS

Pinot Noir

Three Thieves 9

La Crema 14

Kings Ridge 14

Cabernet Sauvignon

Columbia Crest Grand Estates 9

Louis Martini 11

Joel Gott (815) 13

Red Blends

Annabella 12

Freakshow 14

Merlot

Noble Vines, California 10

Syrah & Zinfandel

Charles Smith Boom Boom Syrah 13

Terra d' Oro Red Zinfandel 12

Worldly Reds

Trivento Malbec Reserve 10

Italian Reds

Picini Chianti, Italy 9

Masi Campofiorin Rosso Veronese Ripasso 13

Pertinace, Barbera d'Alba 13

Rompicollo, Tomassi Tuscan 12

Borgo Scopeto Chianti Classico 11

Masciarelli Montepulciano d' Abruzzo 10

Feudo Maccari Nere d'Avola, Sicily 11

Pinot Grigio

King Estate 11

Bertani Velante 9

Chardonnay

Sonoma-Cutrer 16

Benziger 9

Tenuta di Nozzole 10

Folie à Deux 13

Sauvignon Blanc

Kim Crawford 14

Veramonte 11

Worldly Whites

Senda Verde Albarino, Spain 10

S. A. Prum Essence Riesling 10

Caposaldo Moscato 9

Rosé

Luna Nuda 9

Romance 13

Champagnes and Sparkling Wines

Chloe Prosecco Brut 10

Italian Whites

Inama Soave Classico 12

Banfi Principessa Gavi 13