

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
Shrimp Arugula	Shrimp sautéed in a roasted garlic sauce over arugula and cannellini beans, served with crostini.	22
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
Eggplant Balls	Served with a side of tomato sauce and crostini.	12
Crispy Brussels Sprouts	With goat cheese and a drizzle of balsamic.	12
*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 tomatoes and fresh basil, drizzled with balsamic glaze and Extra Virgin Olive Oil.	17
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 a marinara sauce.	20
Mediterranean Meatballs	Housemade beef and pork meatballs slow simmered in tomato sauce, topped with shaved Parmesan, served with crostini.	15

Charcuterie

Formaggio	A selection of domestic and imported Italian cheeses, fresh and dried fruits, fig spread, served with toasted ciabatta.	18
Galliano Market Platter	A selection of cured Italian meats, domestic and imported cheeses, fresh and dried fruits, fig spread, served with toasted ciabatta.	26

Zuppe

	cup	bowl
Crab Bisque	10	13
Soup of the Moment	9	10
Chicken Vegetable	8	10

The Signature Meatball

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

16

Brick Oven Pizza

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

Quattro Formaggi	Mozzarella, fresh garlic, ricotta, parmesan and fontina cheeses.	19
Grandma	Mozzarella, provolone, basil, fresh garlic, and housemade pizza sauce.	19
Primavera	Mozzarella, diced tomatoes, broccoli, spinach, mushrooms, red onions, and housemade pizza sauce.	19
Margherita	The classic Neapolitan pizza. Fresh mozzarella, basil, Extra Virgin Olive Oil, and housemade pizza sauce.	18
Meat Lover	Mozzarella, pepperoni, sausage, ham, bacon, and housemade pizza sauce.	22
Wild Mushroom	Mozzarella, roasted mushrooms, taleggio cheese, and truffle oil.	21
Caprese	Ricotta, mozzarella, prosciutto, diced tomatoes, garlic, Extra Virgin Olive oil and fresh basil.	19
Chicken al Pesto	Sliced chicken, roasted red peppers, red onion, goat cheese, and basil pesto sauce.	21

Contorni / Sides

Sautéed Baby Spinach	10	Rosemary Potatoes	9
Broccoli Rabe	10	Truffle Mac N' Cheese	11
Wild Roasted Mushrooms	10	Broccolini	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.	14
Caesar	Crisp romaine lettuce tossed with our creamy caesar dressing, topped with garlic croutons, shaved and grated Parmigiano Reggiano.	12
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.	15
Arugula	Organic arugula, cucumber, fennel, and cherry tomatoes tossed in a lemon vinaigrette dressing, topped with shaved Parmigiano Reggiano.	14
Gorgonzola & Pear	Arcadian mix, sliced pears, seasonal berries, walnuts, and Gorgonzola cheese, served with raspberry vinaigrette.	15
Bistro	Arcadian mix, chopped bacon, diced tomatoes, egg, avocado, and Gorgonzola cheese, served with honey balsamic dressing. <i>Highly recommended with a steak add-on (+14)</i>	15

ADD TO ALL DISHES CHICKEN 8 SALMON 14 SEARED 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.

* 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.

Pasta Classics

Substitute *Gluten-Free penne pasta +1*

Spaghetti & Signature Meatball

Our housemade tomato sauce served over spaghetti pasta with our signature dry-aged 12oz meatball and ricotta. 21

Fettuccine Alfredo

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

Baked Lasagna

Homemade beef lasagna with tomato sauce and a layered blend of ricotta, mozzarella and parmesan cheeses. 22

Pappardelle Bolognese

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

Fettuccine Carbonara

Crispy pancetta, parmesan cheese, caramelized onions and egg yolk. 22

Eggplant Parmigiana

Eggplant fried to a golden brown topped with tomato sauce, mozzarella and parmesan cheeses, served over spaghetti pasta. 22

Penne alla Vodka Galliano Style

Smoked prosciutto, peas, and mushrooms, sautéed in a creamy vodka sauce. 21

Penne all'Arrabbiata

Penne pasta and fresh basil tossed in a spicy marinara sauce, topped with parmesan cheese. 21

Salsiccia & Rapini

Sliced Italian sausage, cherry tomatoes, and fresh rapini in a roasted garlic wine sauce with fusilli pasta. 24

Ravioli di Aragosta

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

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 quinoa and tossed with olive vinaigrette and walnuts. Garnished with broccolini 32

Salmon Piccata

Fresh filet of salmon, sautéed in a light, white wine lemon sauce, tossed with capers and herbs. Served over linguine pasta. 28

Shrimp Scampi

Gulf shrimp sautéed with garlic, cherry tomatoes, white wine, lemon herb butter, tossed with 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 with linguine pasta. 26

Fettuccine Mediterraneo

Gulf shrimp and scallops, tossed with your choice of rosé sauce or creamy alfredo sauce, tossed into fettuccine pasta, topped with crab meat. 36

Linguine Michaelangelo

Linguine pasta sautéed with shrimp, scallops, Manila clams, and mussels, sautéed in a chunky marinara sauce, topped with crab meat. 36

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 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 and carrots. 29

Risotto con Gamberi e Granchio

Slowly cooked arborio rice with garlic, lemon zest, shrimp, fresh asparagus, and jumbo lump crab meat. 32

Terra From the Land

Classic Chicken Parmigiana

Breaded chicken breast, melted mozzarella cheese and tomato sauce, served with spaghetti pasta. 24

Chicken Marsala

Chicken breast sautéed with mushrooms in a marsala wine reduction sauce, served with spaghetti pasta. 24

Chicken Principessa

Chicken breast sautéed with roasted red peppers and fontina cheese, topped with jumbo lump crab meat, served with rosemary potatoes and broccolini. 29

Chicken Milanese

Crispy chicken breast topped with zesty arugula and shaved parmesan cheese, served with sliced marinated tomatoes. 24

Veal Saltimbocca

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

Classic Veal Parmigiana

Breaded veal cutlet, topped with mozzarella cheese and tomato sauce, served with spaghetti pasta. 30

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. 27

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. 27

Shrimp and Scallops

Served in a lemon butter sauce with sautéed baby spinach. 32

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