

# GALLIANO

ITALIAN RESTAURANT & WINE BAR

## Lunch

11 AM - 3 PM

### ANTIPASTI

<b>Burrata</b> Served over toasted ciabatta with tomatoes, drizzled with balsamic and pesto sauce on a bed of arugula	18
<b>Grilled Octopus</b> Seared, fresh herbs, rosemary potatoes and roasted pepper coulis.	22
<b>Shrimp Arugula</b> Shrimp sautéed in a roasted garlic sauce over arugula and cannellini beans, served with crostini.	22
<b>Galliano's Arancini Rice Balls</b> 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
<b>Eggplant Balls</b> Served with a side of tomato sauce and crostini.	12
<b>Brussels Sprouts</b> With goat cheese and a drizzle of balsamic.	12
<b>*Beef Carpaccio</b> Thinly sliced filet mignon, rocket greens, mixed mushrooms and shaved Parmigiano Reggiano cheese with a drizzle of white truffle oil.	20
<b>Mozzarella Caprese</b> Fresh mozzarella with sliced tomatoes, fresh basil, with balsamic glaze and extra virgin olive oil drizzle	17
<b>Calamari Fritti</b> Seasoned and flash fried with cherry pepper rings, served with a duo of dipping sauces.	19
<b>Mussels &amp; Clams</b> Sautéed with cherry tomatoes, garlic and basil in a lemon butter sauce and served with garlic crostini. Also available in marinara sauce.	20
<b>Mediterranean Meatballs</b> Housemade beef and pork meatballs slow simmered in tomato sauce, topped with shaved Parmesan, served with crostini.	15

### The SIGNATURE MEATBALL

Our 12 oz. dry aged beef and pork meatball with housemade ricotta and tomato sauce.	16
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### CHARCUTERIE

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

### ZUPPE

	cup	bowl
<b>Crab Bisque</b>	10	13
<b>Chicken Vegetable</b>	8	10
<b>Soup of the Moment</b>	9	10

### INSALATE

<b>Mediterranean</b> Organic spring mix and butter lettuce, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives, served with a red wine vinaigrette dressing.	14
<b>Caesar</b> Crisp romaine lettuce tossed with our creamy caesar dressing, topped with garlic croutons, shaved and grated Parmigiano Reggiano.	12
<b>Lattuga</b> Butter lettuce, walnuts and goat cheese, served with honey balsamic dressing.	14
<b>Panzanella</b> Marinated tomato medley, mixed with red onions, cucumber and shaved fennel, topped with garlic croutons, served with lemon vinaigrette dressing.	15

<b>Spaghetti &amp; Signature Meatball</b> Our housemade tomato sauce served over spaghetti pasta with our signature dry-aged 12oz meatball and ricotta.	21
<b>Fettuccine Alfredo</b> Classic favorite featuring fettuccine tossed in our creamy alfredo sauce.	17
<b>Baked Lasagna</b> Homemade beef lasagna with tomato sauce and a layered blend of ricotta, mozzarella and Parmesan cheeses.	20
<b>Pappardelle Bolognese</b> A creamy bolognese beef ragu, tossed in extra wide egg pasta.	21
<b>Fettuccine Carbonara</b> Crispy pancetta, Parmesan cheese, caramelized onions and egg yolk.	21

### RISOTTI

<b>Wild Mushroom Risotto</b> Italian arborio rice slowly cooked in a mushroom broth with imported porcini mushrooms, drizzled with white truffle oil and topped with shaved Parmigiano Reggiano.	22
<b>Risotto con Carne</b> Italian arborio rice cooked with mignon tips, crispy pancetta, caramelized onions and carrots.	29
<b>Risotto con Gamberi e Granchio</b> Slowly cooked arborio rice with garlic, lemon zest, shrimp, fresh asparagus, and jumbo lump crab meat.	32

### TERRA *from the Land*

<b>Classic Chicken Parmigiana</b> Breaded chicken breast, melted mozzarella cheese and tomato sauce, served with spaghetti pasta.	18
<b>Chicken Marsala</b> Chicken breast sautéed with mushrooms in a marsala wine reduction sauce, served with spaghetti pasta.	19
<b>Chicken Principessa</b> Chicken breast sautéed with roasted red peppers and fontina cheese, topped with jumbo lump crab meat, served with rosemary potatoes and broccolini.	24
<b>Chicken Milanese</b> Crispy chicken breast topped with zesty arugula and shaved Parmesan cheese, served with sliced marinated tomatoes.	19
<b>Veal Saltimbocca</b> Veal cutlet seared with prosciutto in a brown butter and sage sauce, served with broccolini and rosemary potatoes.	24
<b>Classic Veal Parmigiana</b> Breaded veal cutlet, topped with mozzarella cheese and tomato sauce, served with spaghetti pasta.	24
<b>Beef Tenderloin</b> Grilled 8 oz. premium center cut filet mignon served with broccolini and rosemary potatoes.	49

### PASTA CLASSICS

Substitute Gluten-Free penne pasta +1

<b>Eggplant Parmigiana</b> Eggplant fried to a golden brown topped with tomato sauce, mozzarella and Parmesan cheeses, served over spaghetti pasta.	19
<b>Penne alla Vodka Galliano Style</b> Smoked prosciutto, peas, and mushrooms, sautéed in a creamy vodka sauce.	20
<b>Penne all'Arrabbiata</b> Penne pasta and fresh basil tossed in a spicy marinara sauce, topped with Parmesan cheese.	18
<b>Salsiccia &amp; Rapini</b> Sliced Italian sausage, fresh rapini and cherry tomatoes in a roasted garlic wine sauce with fusilli pasta.	19
<b>Ravioli di Aragosta</b> Gourmet lobster and cheese stuffed ravioli in a rosé cream sauce, topped with crab meat.	30

### GNOCCHI

Made in House

<b>Gnocchi Al Forno</b> 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.	20
<b>Gnocchi Bolognese</b> Housemade gnocchi, sautéed in a bolognese beef ragu with caramelized onions.	22
<b>Truffle Gnocchi</b> Housemade gnocchi with black truffles in a creamy gorgonzola fondue with truffle oil.	23

### MARE *from the Sea*

<b>Grilled Mediterranean Branzino</b> 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.	24
<b>Salmon Piccata</b> Fresh filet of salmon, sautéed in a light, white wine lemon sauce, tossed with capers and herbs. Served over linguine pasta.	26
<b>Shrimp Scampi</b> Gulf shrimp sautéed with garlic, white wine, lemon herb butter, tossed with cherry tomatoes and linguine pasta. Also available <i>Fra Diavolo</i> .	23
<b>Linguine al Vongole</b> Imported Manila clams sautéed with roasted garlic in a trebbiano wine sauce, drizzled with red chili-infused olive oil, tossed with linguine pasta.	22
<b>Fettuccine Mediterraneo</b> Gulf shrimp and scallops, tossed with your choice of rosé sauce or creamy alfredo sauce, tossed into fettuccine pasta, topped with crab meat.	31
<b>Linguine Michelangelo</b> Linguine pasta sautéed with shrimp, scallops, Manila clams, and mussels, sautéed in a chunky marinara sauce, topped with crab meat.	31

### LIGHT & HEALTHY

<b>*Grilled Salmon</b> Grilled salmon filet, served with broccolini and rosemary potatoes.	27
<b>Salmon Quinoa Salad</b> 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
<b>Shrimp and Scallops</b> Served in a lemon butter sauce with sautéed baby spinach.	32

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 - Prices subject to change

## PANINI

Served with french fries or your choice of side salad  
Arugula, Caesar, or Mediterranean

<b>The Italiano</b> Ham, salami, provolone, lettuce, tomato, onions, banana peppers, and red wine vinaigrette, served on a toasted sub roll.	17
<b>The Parmigiana</b> Choose your style of meatballs, chicken or eggplant, with tomato sauce, mozzarella and Parmesan cheese, served on a toasted sub roll.	17
<b>Prosciutto e Mozzarella</b> Prosciutto di Parma, housemade mozzarella, tomatoes, arugula, and basil pesto, served on a ciabatta roll.	17
<b>*Signature Burger</b> 8 oz. dry aged beef burger, caramelized onions, lettuce, tomato, Fontina cheese, and citrus mayo, served on a brioche bun.	18
<b>Chicken Milanese</b> Fried chicken breast, provolone cheese, lettuce, tomato, onion, banana peppers, and mayonnaise, served on a toasted sub roll.	18
<b>Philly Cheesesteak</b> Chopped rib eye steak, provolone cheese, mayo and caramelized onions, served on a toasted sub roll.	18
<b>Grilled Chicken Pesto</b> Grilled chicken breast, caramelized onions, pesto mayo, lettuce, and tomato, served on a ciabatta roll.	17
<b>Galliano's Grilled Salmon</b> Lettuce, tomato, bacon, avocado, and mayo, served on a ciabatta roll.	19
<b>Grilled Vegetable Panini</b> Zucchini, eggplant, Portobello mushroom, sliced tomato, fresh mozzarella, fresh basil, topped with balsamic vinaigrette, served on a ciabatta roll.	16

## CONTORNI / SIDES

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

## DOLCI

<b>Classic Cannoli</b> An authentic Italian favorite. A crispy shell with a sweet ricotta cream filling, folded with chocolate chips.	9
<b>Tiramisu</b> Classic sponge cake soaked in bold Italian espresso, layered with light and rich mascarpone cream and dusted with cocoa powder.	11
<b>Vaccaro's Ricotta Cheesecake</b> Vaccaro's old school classic, ricotta cheese with a graham cracker crust.	11
<b>Crème Brûlée</b> Seasonal creation of our anglaise custard with torched sugar, strawberries, and chantilly cream.	11
<b>Chocolate Lava Cake</b> Rich chocolate cake with a molten center of Belgian chocolate served with vanilla gelato and whipped cream.	11
<b>Gelato &amp; Sorbet</b> Chocolate, vanilla, hazelnut, pistachio, lemon sorbet.	9
<b>Affogato</b> Choose your gelato, drowned with a shot of hot espresso.	11
<b>Strawberries Zabaglione</b> Housemade custard with fresh strawberries.	11
<b>Carrot Cake</b> Delicious three layer cake with cream cheese frosting.	11

## KIDS

Children 11 and under

<b>Spaghetti</b> Choice of tomato sauce, meat sauce or tomato sauce with a meatball.	9
<b>Kids Pizza</b> A perennial favorite. Housemade sauce and cheese.	9
<b>Chicken Tenders</b> Served with choice of steamed broccoli or french fries.	9
<b>Penne Pasta</b> A bowl of penne pasta, served with your choice of butter, alfredo, or tomato sauce.	9
<b>Mac N' Cheese</b> Fusilli pasta tossed with our housemade cheese sauce.	9
<b>Drinks</b> Milk, Soda, Iced Tea, Lemonade, Juice (Cranberry, Pineapple, Orange, Apple)	3

## BRICK OVEN PIZZA

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

<b>Quatro Formaggi</b> Mozzarella, fresh garlic, ricotta, Parmesan and fontina cheeses.	19
<b>Cheese</b> Housemade tomato sauce and cheese.	17
<b>Grandma</b> Mozzarella, provolone, basil, fresh garlic, and housemade pizza sauce.	19
<b>Primavera</b> Mozzarella, diced tomatoes, broccoli, spinach, mushrooms, red onions, and housemade pizza sauce.	20
<b>White Tomato</b> Mozzarella, diced tomatoes, red onion, basil, and aged balsamic.	18
<b>Margherita</b> The classic Neapolitan pizza. Fresh mozzarella, basil, Extra Virgin Olive Oil, and housemade pizza sauce.	18
<b>Salsiccia &amp; Rapini</b> Ricotta, mozzarella, rapini, Italian sausage, and Extra Virgin Olive Oil.	19
<b>Cheesesteak</b> Philly cheesesteak mixed with caramelized onions and green peppers. Topped with cheddar & mozzarella cheese.	22
<b>Buffalo Chicken</b> Mozzarella, buffalo chicken bites and chopped celery topped with a blue cheese drizzle.	21
<b>Meat Lover</b> Mozzarella, pepperoni, sausage, ham, bacon, and housemade pizza sauce.	22
<b>Vesuvio</b> Caramelized onions, prosciutto, baby arugula, mozzarella and taleggio cheeses, drizzled with truffle oil.	23
<b>Wild Mushroom</b> Mozzarella, roasted mushrooms, taleggio cheese, and truffle oil.	21
<b>Caprese</b> Ricotta, mozzarella, prosciutto, diced tomatoes, garlic, Extra Virgin Olive oil and fresh basil.	19
<b>Chicken al Pesto</b> Sliced chicken, roasted red peppers, red onion, goat cheese, and basil pesto sauce.	21
<b>White Spinach</b> Ricotta, spinach, mozzarella, and Extra Virgin Olive Oil.	20
<b>Piccante</b> Spicy salami, sausage, caramelized onions, and spicy pizza sauce.	21

## 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, Starry, Mountain Dew, Dr Pepper, Raspberry Iced Tea	3
<b>Caffè</b> We proudly serve <b>Lavazza</b> coffee. Also available decaffeinated.	
Espresso	3.5
Double Espresso	6
Cappuccino	5
Coffee	3
Hot Tea (Assorted flavors)	3

## MOCKTAILS

<b>Pom-Berry Fizz</b> Pomegranate juice, Starry, lime juice	6
<b>Mango Tango</b> Mango nectar, club soda, Starry	6
<b>Blue Jay</b> Blueberry syrup, club soda, ginger beer	6
<b>Hummingbird</b> Cranberry juice, club soda, fresh blueberries, mint	6

## BOTTLED BEER

<b>Domestic</b>	
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
<b>Premium Imports</b>	
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

<b>Pinot Noir</b>		<b>Pinot Grigio</b>	
Three Thieves	9	King Estate	11
La Crema	14	Bertani Velante	9
Kings Ridge	14	<b>Chardonnay</b>	
<b>Cabernet Sauvignon</b>		Sonoma-Cutrer	16
Columbia Crest Grand Estates	9	Benziger	9
Louis Martini	11	Tenuta di Nozzole	10
Joel Gott (815)	13	Folie à Deux	13
<b>Red Blends</b>		<b>Sauvignon Blanc</b>	
Annabella	12	Kim Crawford	14
Freakshow	14	Veramonte	11
<b>Merlot</b>		<b>Worldly Whites</b>	
Noble Vines, California	10	Senda Verde Albarino, Spain	10
<b>Syrah &amp; Zinfandel</b>		S. A. Prum Essence Riesling	10
Charles Smith Boom Boom Syrah	13	Caposaldo Moscato	9
Terra di Oro Red Zinfandel	12	<b>Rosé</b>	
<b>Worldly Reds</b>		Luna Nuda	9
Trivento Malbec Reserve	10	Romance	13
<b>Italian Reds</b>		<b>Champagnes and Sparkling Wines</b>	
Piccini Chianti, Italy	9	Chloe Prosecco Brut	10
Masi Campofiorin Rosso Veronese Ripasso	13	<b>Italian Whites</b>	
Pertinace, Barbera d'Alba	13	Inama Soave Classico	12
Rompicollo, Tomassi Tuscan	12	Banfi Principessa Gavi	13
Borgo Scopeto Chianti Classico	11		
Masciarelli Montepulciano d' Abruzzo	10		
Feudo Maccari Nere diAvola, Sicily	11		

\* 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.