



211 Loudoun Street, SE  
Leesburg, VA 20175

703-737-3700

## Catering Menu

www.gallettas.com

### Antipasto

**Antipasto Platter** (Serves 10/20) \$45 / \$90  
A selection of Italian meats, cheeses, marinated vegetables, olives and crostini crackers.

**Grilled Asparagus wrapped with Prosciutto** min 24 / \$1.75 ea  
Grilled Asparagus wrapped with thinly sliced Prosciutto di Parma.

**Italian Grilled Shrimp** min 24 / \$4.50 ea  
Marinated jumbo shrimp wrapped in pancetta and grilled over a hot fire to sear in the flavor.

**Italian Grilled Scallops** min 24 / \$4.50 ea  
Marinated "Dry" scallops wrapped in Speck (smoked prosciutto) and grilled over a hot fire to sear in the flavor.

**Stuffed Mushrooms** min 24 / \$2.00 ea  
Grilled button mushrooms stuffed with Fiorella's Italian sweet sausage and Parmigiano Reggiano cheese.

**Grilled Rib Lamb Chops** min 24 / mkt price  
Grilled New Zealand Rib Lamb Chops. Marinated in EVOO, fresh rosemary, salt & pepper

**Sfiziosi** ("Tasty" little appetizers using puff pastry or small buttery shells... Delizioso!!!)

**Spinach Artichoke** min 24 / \$1.75 ea  
A small puff pastry shell filled with Italian Artichokes, Fresh Spinach, Parmigiano Reggiano and Mayonnaise.

**Crab & Peppadew** min 24 / \$2.50 ea  
A small puff pastry shell filled with Fresh Lump Crab, Sweet Peppadew South African Peppers, Italian Fontina and blend of secret spices.

**Mushroom Truffle Risotto** min 24 / \$1.50 ea  
Luxurious buttery flavors of mushrooms, white wine, Arborio rice & black truffle oil in a crisp phyllo flower.

**Speck Rolls** min 24 / \$1.50 ea  
Puff pastry pin-wheels stuffed with Basil Pesto, Speck (smoked prosciutto) & Italian Fontina cheese.

### Sandwich Platters

Serves 8/16 \$45 / \$90

Customer may select up to 2 Galletta's signature sandwiches for the small platter and up to 4 Galletta's signature sandwiches for the large platter.

### Salads

**Basil Pesto Pasta Salad** \$8/lb  
Imported Italian pasta with basil pesto and roasted tomatoes.

**Balsamic Pasta Salad w/Grilled Veggies** \$8/lb  
Imported pasta mixed with fresh grilled vegetables tossed with Galletta's homemade Balsamic vinaigrette.

**Caesar Salad** (Serves 8) \$35  
Romaine lettuce dressed with garlic infused extra virgin olive oil, fresh lemon juice, Parmigiano Reggiano cheese, homemade croutons, salt and pepper.

**Spring Mix Salad** (Serves 8) \$30  
Selected mixed greens, carrots, celery, tomatoes, roasted red peppers dressed with our own Balsamic vinaigrette.

**Fruit Tray** (Serves 10/20) \$30/\$50  
Fresh seasonal fruit served on a divided platter with sweet dipping yogurt.

### Desserts

**Tiramisu** \$5 ea  
Two layers of espresso drenched sponge cake divided by mascarpone cream and dusted with cocoa powder.  
(Whole cake serves 6/ \$25)

**Mixed Berry Tart** \$5 ea  
Short pastry based filled with chantilly cream, topped with a layer of sponge cake and lavishly garnished with blueberries, blackberries, red currants, raspberries and strawberries. (Whole cake serves 12/ \$452)

**Chocolate Fondant Cake** \$5 ea  
A chocolate layer cake filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes. (Whole cake serves 12/ \$45)

**Galletta's Homemade Cannoli** \$1.00 ea  
Filled with hand-dipped ricotta, impastata ricotta, confectioners sugar and chocolate chips. (Cannoli kits available for filling cannolis at home!)

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### Pasta & Baked Classics

#### **Meat Lasagna** (Serves 8) \$60

Our homemade egg pasta is layered with the following: Parmigiano Reggiano, Pecorino Romano, Claudio's fresh ricotta, Italian Fontina cheese, balsamella, Nonni's meat sauce, our homemade meatballs and Fiorella's Sweet Italian sausage from South Philly.

#### **Cheese Lasagna** (Serves 8) \$50

Our homemade egg pasta is layered with the following: Parmigiano Reggiano, Pecorino Romano, Claudio's fresh ricotta, Italian Fontina cheese, balsamella, and homemade marinara sauce.

#### **Baked Pasta** (Serves 10) \$40

Imported Italian pasta dressed with marinara sauce, Italian Fontina, fresh ricotta and Pecorino Romano cheeses.

#### **Baked Macaroni and Cheese** (Serves 10) \$40

Our homemade curvi rigate pasta bathed in a fonduto.

#### **Pasta Primavera** (Serves 10) \$60

Imported Italian pasta in our lemon cream sauce with grilled vegetables and chicken.

#### **Eggplant Parmigiano** (Serves 10) \$40

Grilled Italian eggplant layered with: Parmigiano Reggiano, Pecorino Romano, fresh ricotta, Fontina cheese and marinara sauce.

### Pork

#### **Seasoned Italian Pork Roast** (Serves 10) \$55

A seasoned Fiorella's boneless pork roast accompanied by Galletta's fig sauce.

#### **Crown Roast of Pork** (Serves 8-10) mkt price

Roasted Crown Roast of Pork with homemade Sausage Sage stuffing.

#### **Sausage and Peppers** (Serves 8) \$40

Grilled Fiorella's sweet sausage with sautéed peppers and onions.

#### **Spiral Sliced 1/2 Ham** (Serves 8-10) \$50

Oven roasted spiral sliced ham.

### Beef

#### **Beef in Baby Barolo** (Serves 8) \$60

Beef brisket braised for hours in a Baby Barolo red wine with pancetta.

#### **Roasted Beef Tenderloin** (Serves 10) mkt price

Whole beef tenderloin roasted to a medium pink center. Accompanied by our homemade horseradish sauce.

#### **Meatballs in Marinara** (Serves 10) \$35

Made from lean ground beef, breadcrumbs, eggs, parsley, Pecorino Romano cheese, salt and pepper. (Tray of 20)

### Chicken

#### **Chicken Parmigiano** (Serves 8) \$50

All natural boneless chicken breast, breadcrumbs, extra virgin olive oil, marinara sauce, Pecorino Romano, Parmigiano Reggiano and Italian Fontina cheeses.

#### **Chicken Marsala** (Serves 8) \$60

Sauteed all natural boneless chicken breast and mushrooms, finished with a reduction of Marsala wine.

#### **Chicken Saltimbocca** (Serves 8) \$60

Sauteed all natural boneless chicken breast, fresh sage, Prosciutto di Parma, Italian Fontina cheese. Sauce is made with deglazing pan with Pinot Grigio.

#### **Marinated Grilled Chicken** (Serves 8) \$40

All natural boneless chicken breast marinated in a blend of oil, vinegar, garlic, salt, pepper and spices, grilled on Galletta's char-grill.

### Veal

#### **Veal Marsala** (Serves 8) \$75

Sauteed veal scallopini and mushrooms, finished with a reduction of Marsala wine.

#### **Veal Saltimbocca** (Serves 8) \$75

Sauteed veal scallopini, fresh sage, Prosciutto di Parma, Italian Fontina cheese. Sauce is made with deglazing pan with Pinot Grigio.

#### **Osso Bucco** (Serves 8) Market Price

Braised Veal Shanks served with Risotto Milanese

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