



(703) 737-3700

Friday & Saturday, February 3-4, 2012

Antipasti

Antipasto di Carne \$10

Recla Speck , Genoa Salami, Hot Coppa, Roasted Red & Yellow Tomatoes, Mediterranean Olives & Prima Donna cheese

Pomodoro e Bufala Mozzarella \$10

Imported Italian Mozzarella di Bufala, Campari Tomatoes, Fresh Basil & Extra Virgin Olive Oil

Mushroom & Shrimp with Grilled Polenta \$12

Mushrooms & shrimp sautéed in garlic, white wine, and fresh herbs. Served over grilled polenta.

Organic Mixed Green Salad \$5

An organic mix of baby spinach and baby lettuces tossed in a balsamic vinaigrette

Dinner Specials

Grilled Veal Chop \$23

A bone in 14oz veal chopped marinated in garlic, rosemary and EVOO. Served with linguine with lemon cream sauce and grilled asparagus.

Grilled Sockeye Salmon \$15

Wild sockeye salmon grilled and served with Galletta's linguine with lemon cream and grilled asparagus.

Galletta's Homemade Cheese Ravioli w/ Meat Sauce \$13

Filled with impastata ricotta, parmigiano reggiano, and pecorino romano cheeses and topped with our homemade Nonni's meat sauce.

Galletta's Four Cheese Lasagna \$13

Layers of Galletta's homemade egg pasta, marinara sauce, balsamella, and four cheeses: parmigiano reggiano, pecorino romano, fresh impastata ricotta, and Italian fontina.

Galletta's Homemade Pasta (linguine) with choice of Sauce:

Marinara \$8

Nonni's Meat \$9

Vodka Cream \$10

Grilled Pizzas \$9

Porchetta

Marinara sauce, Italian Parmigiano, Pecorino Romano & Italian Fontina cheeses, Imported oven roasted Italian ham with rosemary