

## CICCHETTI (Small Plates)

Calamari Friti – 10

Fried and served with a Pomodoro tomato sauce, hot cherry peppers

Polenta – 9

Sautéed cornmeal topped with a creamy mushroom or Pomodoro sauce

Hearth Olive Tapenade – 8

Hearth roasted Kalamata olive tapenade served w/focaccia bread

Sicilian Wings – 10

Chicken wings (1 lb.) baked in our coal oven topped with sautéed onion

Eggplant Gallo – 12

Thin slices of layered eggplant sautéed, sauce, and Romano cheese

Hot Peppers – 10

Banana peppers stuffed with Nduja sausage, ricotta and Fontina cheese

Burrata—12

Creamy mozzarella, olive oil, balsamic, pizza crust, basil

Bavarian Pretzel— 9

Hot pretzel served with beer cheese sauce

## POLPETTA'S (Meatballs) 9

Traditional Meatball

Pork, veal, and beef, sauce, ricotta cheese

Chicken and Turkey

Blend of chicken and turkey meatballs over escarole in chicken broth

Prapata TM (Fried Meatballs)

Fried meatball, sauce ricotta cheese for dipping

## PASTE Single 15 Family 35 (serves 4) Add Meatball, 3 each

Pomodoro – Tomato sauce, garlic, oil, basil, Romano cheese with Linguini pasta

Sausage and Broccoli Rabe – Chicken Sausage, gorgonzola, sun-dried tomatoes, aglio e olio, with Orecchiette pasta

Penne ala Vodka - Pink sauce made with pancetta, tomatoes, heavy cream with Penne pasta

## COTOLETTA (Breaded Chicken Cutlet) 19

Marsala – Sautéed mushrooms, Marsala wine sauce, with Linguini

Piccata – White wine, lemon, capers, butter, parsley, with Ziti

Parmesan – Pomodoro sauce, fresh melted mozzarella, with Penne

## BISTECCA (Steak Sandwich) 16

Prime Hanger Steak sandwich Sautéed greens, Fresh Mozzarella,

Texas toast with garlic butter, and French fries (Sub Side Salad \$3)

# CHARRED -TO- PERFECTION

1,000 degrees, no flame.

1,000 degrees, no flame. That's how hot our anthracite coal oven gets. We can cook a whole pizza in a matter of minutes, but rest assured, it's not easy. It takes the right combination of nu-ance and instinct to tame a heat this hot.

The result? A pizza that's charred to perfection. Admire the blackened crust, the melted cheese, the sheer flavor seared into every bite. Gallo's pizza is charred to perfection and it's unlike anything you've tasted before.



# PIZZE

Traditional Cheese Pizza - Tomato sauce and mozzarella cheese 13

1.50 each

Roasted Peppers, Banana Peppers, Arugula  
Hot Cherry Peppers, Black Olives, Green Olives  
Kalamata Olives, Caramelized Onions

2 each

Pepperoni, DiMino's Italian or Chicken sausage  
Meatballs (Traditional or Chicken/Turkey)  
Hot Calabrian Peppers, Mushrooms, Eggplant Gallo

## GALLO SPECIALTY PIZZA

Margarita - Tomato sauce, Romano Cheese, fresh mozzarella cheese, basil 14

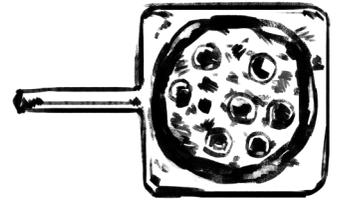
Pesto - Basil pesto, pine nuts, fresh diced tomatoes, mozzarella 16

Salciccio - Béchamel, garlic, sausage, artichokes, Parmesan/Romano cheeses, and Calabrian peppers 17

Carbonara - Crispy pancetta, Romano and mozzarella cheeses, drizzled egg yolk 16

Fresca - Coal Fired Pizza Crust covered with Arugula, Kalamata olives, red onion, tomato, shredded Parmesan cheese, balsamic dressing 13

Amatriciana - Tomato sauce, pancetta, caramelized onion, mozzarella and fontina cheeses 17



CHARRED

- TO -

PERFECTION

## INSALATA Single 7 Family 16 (serves 4)

Arugula - Arugula, oil, balsamic, pine nuts, Romano cheese

Caesar - Romaine, croutons, and Caesar dressing

Gallo - Iceberg lettuce, oil, red wine vinegar, celery, tomatoes, onions, pepperoncini, and choice of crumbly blue cheese or mozzarella

Add a Cotoletta (Breaded Chicken Cutlet)

To your Insalata - Single 5



Over 25 Wines by  
the glass,

as well as 25

Cellar Selections.

Ask Your server

DOLCE ask your servers for today's creations

CAFFE Coffee/Tea - 3 Espresso/Cappuccino/Latte - 4

Michael Hibbard, Proprietor

[www.gallocoalfire.com](http://www.gallocoalfire.com)

wifi: gallo-guest password: buyapizza

## WHY GALLO?

This is the site of the once famous Hustler's Tavern where legend says the cocktail was invented. Catherine Hustler, the owner of the tavern, would use a rooster feather to stir her drinks coining the phrase "Cocktail". Through our name Gallo, we pay tribute.

GALLO IN ITALIAN MEANS "rooster".

