

- GALILEO RISTORANTE -

Tuscan Grill

GLI ANTIPASTI

{appetizers / soups / salads }

ZUPPA DEL GIORNO
BRUSCHETTA OF THE DAY. 9

❖❖ ARUGULA SALAD
Fresh baby arugula tossed with candied walnuts, roasted beets, dried cranberries & an Asiago Frico in a special house mustard dressing. 9.50

CAESAR SALAD
Fresh Romaine with our homemade Caesar Dressing, homemade croutons, and Romano Cheese. 8.50

CAPRESE SALAD
Ripe tomato with fresh mozzarella and basil. 7.50

MOZZARELLA IN CAROZZA
Fried Mozzarella with Anchovies, Garlic and Cream Sauce. 6.50

PIZZA BIANCA
White Pizza with Olive Oil, Oregano and Parmesan Cheese. 4.95

❖❖ TORTELLINI IN BRODO
Tortellini in Chicken Broth and Parmesan Cheese. 7.50

VONGOLE MARINARA O BIANCHE
Clams Sautéed with olive oil, garlic, white wine or marinara. 8.50

❖❖ SPECIALTY OF THE HOUSE ❖❖

PENNETTE AMATRICIANA
Penne pasta tossed with sautéed Italian pancetta bacon, hot pepper, fresh tomato and Romano cheese
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CLASSIC ITALIAN

❖❖ EGGPLANT PARMIGIANA
Eggplant lightly breaded & fried with melted provolone cheese & marinara, served with pasta. 9.00

❖❖ SALSICCIA ALLA CALABRESE
Italian Sausage in Tomato Sauce with Garlic and Mozzarella Cheese. 12.95

PROSCIUTTO AND CHICKEN
Tender chicken dipped in our special batter, combined with prosciutto, mozzarella and romano cheese. 12.50

SICILIAN MARINATED CALAMARI
Olive oil, vinegar, garlic, peppers and herbs. 9.50

❖❖ GAMBERI FRA DIAVOLO
Shrimp cooked in white wine, hot peppers & garlic in marinara sauce. 15.95

SCALOPPINE SOFIA
Medallions of veal sautéed with prosciutto, slice of tomato, and Fontina cheese. 15.95

MELANZANE PARMIGIANA
Eggplant Parmesan. 12.50

ing, then grilled until tender, served with a sweet mango chutney

Curry Prawns 22

Delicate prawns sautéed with madras curry, garlic, onions, cumin, katchula and potatoes

Chicken Stew 21

Free range chicken sauteed in ginger, guyanese casareep, dash of this and a little of that, green onions and tomatoes

Blackened Catfish 22

Dredged in our signature Cajun spice blend. Please tell us your spice level

TODAY'S SPECIALS

Starters

ALL THE THE FRIED STUFF YOU LOVE

ONION RINGS \$6.50

Beer batter rings that are fried to a golden-crisp
» Add our 3 flavor sauce dipping assortment for \$1

★ **BUFFALO CHIPETTES™** \$8.50

All-white chicken cooked to a golden-crisp and spun with our special sauce, served with celery, carrots, and bleu cheese

① **WEDGE SALAD** \$7.50

Crumbled blue cheese, with tomato, shaved red onion & buttermilk blue dressing

DEEP FRIED HOT DOG \$4.50

Deep-fried dog on a stick encircled by crispy potato chips, an *absolutely insane adventure* but worth the trip

» Add extra chips for a Buck

Main Course Go-Getters

ALL AMERICAN BURGER \$7.25

Lettuce, tomato, onion on a sesame toasted bun
» Add cheese for 50¢ / Add bacon for \$1

🍷 **CHICKEN & WAFFLES** \$9.25

Unclipped wings, pecan and cherry home-made waffles, with house-made apple butter
» Real maple syrup \$1 / Side of bacon \$3

BACON CHEESE DOG \$8.00

Crisp bacon and cheese sauce with a ¼ lb dog
» Upgrade to a ½ lb "All the Way" dog: \$12