

LUNCH

Antipasti

<i>Fritto Misto</i>	calamari, rock shrimp, fennel, green beans, red onion, spicy aioli, cocktail sauce	15
<i>Antipasto</i>	daily selection of salumi, assorted cheeses, roasted <i>Naraghi Farms</i> marcona almonds	22
<i>Foie Gras</i>	pan seared, strawberry compote, marcona almonds, arugula, hazelnut spread toasted croissant	20
<i>Bruschetta</i>	roasted garlic & bufala ricotta cheese, green apple, spicy coppa, honey drizzle	11
<i>Grilled Sausage</i>	house~made sausage pork, fried <i>Green Acres organic</i> egg, bacon, baby kale, pearl onions	12

Zuppa e Insalata

<i>Zuppa</i>	daily selection, house made soup	7
<i>Galletto</i>	whole leaf romaine, white anchovy, house made croutons, <i>Galletto</i> Caesar dressing	11
<i>Citrus Salad</i>	blood orange, grapefruit, orange, arugula, kale, shaved <i>Fiscalini</i> cheese, blood orange vinaigrette	11
<i>Green Goddess</i>	mixed greens, grilled onions, cherry tomatoes, cucumber, watermelon radish, <i>Nicolau Farms</i> goat cheese croutons, green goddess dressing	11
<i>Beet Salad</i>	dandelion greens, <i>Nicolau Farms</i> chevre cheese, <i>Mid Valley</i> toasted walnuts, orange segments, citrus vinaigrette	11
<i>Panzanella Salad</i>	mixed greens, burrata cheese, cucumber, capers, red onions, salami, champagne vinaigrette, ciabatta croutons	14
<i>Steak Salad</i>	<i>CAB</i> , grilled hanger steak, roasted bell peppers, grilled red onions, crispy goat cheese balsamic vinaigrette	16
<i>Galletto Cobb</i>	baby kale, romaine, butter lettuce, arugula, chilled chicken, avocado, cucumber, pickled red onion, hard boiled egg, bacon, green goddess dressing	16

~ add grilled chicken \$7 / grilled shrimp \$12 ~

Pizza

<i>Margherita</i>	fresh burrata cheese, <i>Ratto Bros.</i> basil, alta cucina marinara	15
<i>Galletto</i>	salami, house made Italian sausage, mozzarella, <i>Ratto Bros.</i> basil, alta cucina marinara	15
<i>Rustica</i>	crispy pork, sliced apples, spinach, peppadews, pesto cream, bufala ricotta	16

~gluten free pizza and pasta available upon request~

Secondi

<i>Bolognese Lasagna</i>	house made spinach pasta, mozzarella, parmesan cheese, mesclun greens	18
<i>Carbonara</i>	spaghetti, bacon, alfredo sauce, asparagus, poached <i>Green Acres Organic</i> egg	20
<i>Penne Pasta</i>	penne pasta, filet mignon beef tips, shishito peppers, blistered tomatoes, king mushrooms, <i>Fiscalini San Joaquin Gold</i> cheese, burgundy sauce	24
<i>Risotto</i>	seasonal fish, sun~dried tomatoes, broccolini, baby kale, pesto, bufala ricotta	13/22

Piatti Grande

<i>Chicken Sandwich</i>	grilled chicken, coppa, <i>burrata</i> , walnut arugula pesto, roasted red bell pepper, ciabatta bread, house made chips	14
<i>Seasonal Fish</i>	pan seared, savory clams, orange & carrot puree, spring salad, citrus vinaigrette	AQ
<i>Galletto Burger</i>	10oz <i>C.A.B.</i> , crispy bacon, tomo cheese, horseradish pickle & calabrian chili butter, roasted garlic aioli, butter lettuce, house~made chips	15
<i>Steak & Frites</i>	16 oz. <i>Harris Ranch C.A.B.</i> New York steak, portobello mushroom~sherry sauce arugula, french fries	34

\$3 charge will be applied to all split plates

Contorni - \$6

roasted potatoes - herb risotto - seasoned fries - seasonal vegetables



Wine by the Glass & Cocktails

Signature Cocktails

Jasmine	<i>Tanqueray</i> Gin, <i>Campari</i> , <i>Cointreau</i> , fresh lemon juice	11
Blood Orange Sour	<i>Bulleit</i> bourbon, fresh lemon, blood orange sour mix	11
The Kahlo Paloma	<i>Frida Kahlo</i> blanco tequila, fresh lime, fresh grapefruit, club soda	10
A Better Manhattan	<i>Redemption Rye</i> , <i>Carpano Antica</i> vermouth, dash of walnut bitters	12
Paper Plane	<i>Bulleit</i> bourbon, <i>Aperol</i> , <i>Nonino Amaro</i> , fresh lemon	12
Hawaiian Mule	<i>New Amsterdam Pineapple Vodka</i> , fresh lime, pineapple juice <i>Q Ginger Beer</i>	10
Skinny Basil Cucumber Cooler	<i>New Amsterdam Gin</i> , fresh basil, fresh cucumber, fresh lemon, club soda	11
Coconut Mojito	<i>Rumhaven</i> coconut rum, fresh mint, fresh lime, simple syrup, club soda	10
Sangria	<i>Gallo Family</i> wine, <i>E&J Brandy</i> , seasonal fruit	7
Spicy Mango Passion	<i>New Amsterdam Mango Vodka</i> , passion fruit puree, fresh lemon, simple syrup, dash cayenne pepper, topped with <i>Wycliff</i>	11

Mocktails

Italian Soda	<i>Monin</i> flavored syrups, <i>Q</i> club soda, splash half <i>E</i> half	4
Elderflower Spritz	<i>Monin</i> elderflower syrup, fresh lemon, club soda	4
Virgin Mule	mango fruit puree, fresh lime, <i>Q</i> ginger beer	4
	To help preserve our environment, we offer House Filtered Sparkling Water by the bottle.	3.5

Wines by the Glass

Champagne and Sparkling

NV	Wycliff, Brut	California	6
NV	Lamarca, Prosecco	Italy	8
NN	JCB No. 21, Brut	Burgundy, France	13
NV	Mia Dolce, Moscato D'Asti	Italy	9

White Wine

2016	Tolosa, Pinot Noir Rose	Edna Valley	9
2016	Charles & Charles, Riesling	Yakima Valley, WA	8
2015	William Hill, Chardonnay	Central Coast	8
2015	Tolosa, Unoaked Chardonnay	Central Coast	9
2015	Duckhorn, Chardonnay	Napa Valley	15
2016	J Vineyards, Chardonnay	Russian River	16
2015	Talbott, Chardonnay	Kali Hart, Monterey	11
2016	William Hill, Sauvignon Blanc	North Coast	9
2017	Whitehaven, Sauvignon Blanc	Marlborough, N.Z.	11
2016	Maso Canali, Pinot Grigio	Italy	9
NV	Gallo, White Zinfandel	California	6

Red Wine

2014	Paraduxx, Proprietary Red	Napa Valley	16
2015	Ghost Pines, Cabernet Sauvignon	Napa/Sonoma	13
2014	Louis Martini, Cabernet Sauvignon	California	9
2014	Mount Veeder, Cabernet Sauvignon	Napa Valley	16
2015	William Hill, Cabernet Sauvignon	Central Coast	8
2016	Talbott, Pinot Noir	Kali Hart, Monterey	14
2016	J Vineyards, Pinot Noir	Monterey, Sonoma, Santa Barbara County	12
2015	Frei Brothers, Zinfandel	Dry Creek Valley	9
2015	Decoy by Duckhorn, Merlot	Sonoma County	10
NV	Band Blend, Track 9	Sonoma County	13
2015	Da Vinci, Chianti DOCG	Italy	8
2015	French Bar, Petite Syrah	California	9
NV	Gallo Family, Hearty Burgundy	California	5