



SOMETHING WE TAKE GREAT PRIDE IN IS BEING A SCRATCH KITCHEN. SERVING QUALITY PRODUCTS AND BUYING ONLY FRESH CHICKEN, BEEF AND FISH. SOURCING LOCAL PRODUCT AS OFTEN AS IT IS AVAILABLE, IN DOING SO WE CAN BE PROUD OF THE FOOD BEING SERVED, WHILE GIVING BACK TO THE COMMUNITY. THANK YOU FOR ALL OF YOUR SUPPORT.

WELCOME TO OUR RESTAURANT. THE GALLO FAMILY

APPETIZERS

ROASTED POLENTA | 7.5

Oven Roasted Polenta Cake with daily seasonal ingredients served with Gallo's Marinara. Vegetarian and Gluten Free.

ARANCINI | 9

Arborio Rice Balls and daily ingredients breaded and deep fried. Served with Pomodoro Sauce.

FRIED CALAMARI | 15

FRESH not frozen...with House Marinara Sauce and Olive Salad.

FUSILLI PASTA "LIBERTY STREET" STYLE | 14

With a Sauté of Louisiana Crawfish Sauce. Gluten Free pasta available upon request.

HOMEMADE ITALIAN SAUSAGE | 11.5

Roasted and served with Pomodoro Sauce, Peppers and Onions. Gluten Free.

HOMEMADE MEATBALLS | 12

Two Homemade Meatballs with Pomodoro Sauce.

THE GALLO'S HALF & HALF | 11.5

One Meatball, one Sausage, served with Pomodoro Sauce.

SEA SALT BRINED FRESH CHICKEN WINGS (1 LB) | 9

Steen's Cane Syrup Gold BBQ Sauce / Our Famous Cockfight Sauce™ (HOT).

Add a side of Homemade Ranch or Blue Cheese .75

FRIED OYSTERS | MKT. PRICE*

Served with daily made dipping sauces.

PASTA

PASTA GIANTONIO: LARGE | 14 SMALL | 11

Cavatelli with Pomodoro Sauce. Giantonio is Mama Gallo's maiden name.

PASTA RUSSO: LARGE | 17 SMALL | 14

Cavatelli with Bolognese Sauce. Italian meat sauce made with pork, beef, and veal. Named after Tommy's culinary mentor Dave Russo.

GALLO'S HOUSE PASTA: LARGE | 12 SMALL | 10

Spaghetti with my Pop's Classic Marinara. Vegetarian

Add a Homemade: Meatball 6 Sausage 5 Portabella Mushrooms 3

Pastas, as are all of our dishes, are cooked to order.

**We offer gluten free pasta upon request.*

THE KITCHEN CANNOT SPLIT PASTA INTO TWO PORTIONS

ENTREES

JAMBALAYA | 18

With Chicken, Andouille Sausage, and Beeler Farms Ham. This is our Spiciest Dish. Gluten Free.

CHICKEN ÉTOUFFÉE | 17

The Classic. Chicken in a Ham Shank Fortified Deep Roux based gravy. Served with rice.

SEAFOOD CREOLE | MKT. PRICE*

Assorted Seafood sautéed and finished with a Creole Tomato Sauce served with rice. Gluten Free.

PAN SAUTÉED DAILY FISH | MKT. PRICE*

With Louisiana Crawfish Sauce. Gluten Free upon request.

OHIO PROUD™ 8oz FILET MIGNON | MKT. PRICE*

Prepared with Unique House Made Seasoning and finished with One-of-a-Kind Homemade Worcestershire Sauce, served with daily prepared sides. Gluten Free.

**Details of mkt. priced offerings can be found on tonight's specials menu*

We purchase seafood in strict accordance with the Monterey Bay Sustainable Seafood Guide.

SOUP

GUMBO WITH RICE: CUP | 6.5 BOWL | 8.5

A Bold, Dark Roux Gumbo, with Smoked Sausage, Chicken and Beeler Farms Ham. Topped with freshly cut scallions

SALADS

TRADITIONAL CAESAR: SIDE | 6 ENTRÉE | 8.5

Garlic, Lemon, Anchovy, Croutons and Parmigiano Reggiano Cheese.

HOUSE SALAD: SIDE | 6 ENTRÉE | 8.5

Romaine Lettuce, Shredded Carrots, Red Onions, Sicilian Green Olives tossed with choice of dressing, Gluten Free.

Add to any Salad:

Chicken 6, Shrimp 6, Calamari 7, Crawfish 7, Oysters 11

DRESSINGS

White Balsamic Vinaigrette – Red Wine Vinaigrette – Blue Cheese – Ranch

All sauces, dressings, and sides are made in-house daily.

SANDWICHES

Served with Choice of Fresh-Cut Fries, Tater Tots, or Homemade Apple Coleslaw.

Substitute a Side Salad 2.5 or Gumbo Cup 3.5

THE GALLO'S BURGER (½ LB) | 12.5

House Steak Seasoning, served with lettuce, tomato, onions, and pickles. Add Cheddar, Provolone or Swiss for .75 Add Bacon 2

Add a side of our Homemade Worcestershire Sauce for 1 or ask for a side of our Homemade Mayo

CREOLE SEASONED GRILLED CHICKEN SANDWICH | 12

House Creole Seasoning, served with lettuce, tomato, onions and pickles. Add Cheddar, Provolone or Swiss for .75 Add Bacon 2

GALLO'S FAMOUS MUFFULETTA | 11

Created in 1906 at Central Grocery on Decatur Street in New Orleans. Capicola, Salami, Mortadella, Provolone and Homemade Olive Salad

PULLED PORK SANDWICH | 11

Sea Salt, Brown Sugar, and Apple Juice Brined Pork. Steen's Cane Syrup Gold BBQ Sauce.

HOMEMADE MEATBALL SUB | 14

With Provolone Cheese and Pomodoro Sauce

HOMEMADE GRILLED

ITALIAN SAUSAGE SANDWICH | 12.5

With Roasted Peppers, Onions, and Provolone Cheese on an Italian Roll.

PO-BOYS | CHICKEN 12.5, SHRIMP 14, CRAWFISH 14

Fully dressed with lettuce, tomato, pickles, Homemade Mayo, and Crystal Hot Sauce (Oyster Po-Boys when available 16.)

KID FAVORITES

CHICKEN FINGERS AND FRIES | 5

CAVATELLI NOODLES WITH MARINARA OR BUTTER | 5

FRIED SHRIMP AND FRIES | 6

**Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Executive Sous Chef | Bryan Radosevich
General Manager | Jamie Hodder

BEER

CRAFT & IMPORT BOTTLES/CANS

Abita Purple Haze 5
Amstel Light 4.75
Ballast Point Sculpin IPA 6
Ballast Point Grapefruit Sculpin 6
Blue Moon 4.75
C.B.C. IPA 5
Chimay Blue 11
Corona 4.75
Corona Light 4.75
Crispin Pear Cider 5 GF
Down East Craft Cider 5 GF
Down East Seasonal Cider 6 GF
Guinness 6
Heineken 4.75
Labatt Blue 4
New Belgium Fat Tire Amber 5
New Belgium "Glütiny" Pale Ale 5 GF
North High Pale Ale 5
Rhinegeist Bubbles 5
Rhinegeist Peach Dodo Gose 5
Rhinegeist Truth IPA 5
Sam Adams 4.75
Sierra Nevada Pale Ale 5
Stella Artois 4.75
St. Paulie Girl N/A 3.75
White Claw Grapefruit 5 GF

DOMESTIC BOTTLES

Budweiser 3.5
Bud Light 3.5
Bud Select 3.5
Coors Light 3.5
Michelob Ultra 4
Miller Lite 3.5
Yeungling 3.5
Yeungling Light 3.5

COCKTAILS

MOSCOW MULE | 10

Buckeye Vodka, Barritts Ginger Beer, and hand squeezed lime juice.

GRAPEFRUIT GIMLET | 9

Finlandia Grapefruit Vodka, Aperol, freshly squeezed grapefruit and lime juice.

BARREL AGED MANHATTAN | 8

Old Forester Bourbon, Noilly Prat Sweet Vermouth, & Angostura Bitters, barrel aged in house and served on the rocks.

STOLEN PLAN | 10

OYO Honey Vanilla Bean Vodka, Barritts Ginger Beer, fresh lemon juice.

THE ONE WITH THE STRAWBERRIES | 10

Four Roses Bourbon, St. Germain, muddled strawberry and lemon, splash of soda.

SAZERAC | 8

Bulliet Rye, Peychaud's Bitters, simple syrup shaken and strained into an absinthe washed glass.
The official cocktail of New Orleans.

HURRICANE | 8

Bacardi Silver and Gold Rums, pineapple juice, OJ, lime juice and grenadine.
Myers's Dark Rum float.

WINE

WINES BY THE GLASS

WHITES

SPARKLING WINE, Prosecco, Zonin, Vento, Italy.....	split 8
SPARKLING WINE, Brut Rosè, Le Grand Courtège, "Grand Cuveé," France.....	split 11 39
RIESLING, Dr. L, Germany.....	8 29
PINOT GRIGIO, Placido, Tuscany, Italy.....	8 29
PINOT GRIS, Acrobat, Oregon.....	9 32
ROSÉ, Bieler Père & Fils, Provence, France.....	9 32
SAUVIGNON BLANC, Joel Gott, California.....	8 29
SAUVIGNON BLANC, Craggy Range, Martinborough, New Zealand.....	11 44
ALBARIÑO, Don Olegario, Rias Baixas, Spain.....	11 44
CHARDONNAY, Louis Latour, "Ardèche," France.....	8 29
CHARDONNAY, Prisoner Wine Co., "The Snitch," Napa Valley, California.....	14 56
CHARDONNAY, Mer Soleil Reserve, Santa Lucia Highlands, California.....	11 44

REDS

PINOT NOIR, Lucky Star, California.....	8 29
PINOT NOIR, La Crema, Monterey, California.....	11 44
PINOT NOIR, Résonance, Willamette Valley, Oregon.....	14 52
CHIANTI RUFINA RESERVA, Frescobaldi, "Nipozzano," Tuscany, Italy.....	12 46
MONTEPULCIANO, Masciarelli, Abruzzo, Italy.....	8 29
MALBEC, Trapiche, "Oak Cask," Mendoza, Argentina.....	8 29
BLEND, Niner, Paso Robles, California.....	11 39
MERLOT, Hahn, Monterey, California.....	9 32
ZINFANDEL, Seghesio, Sonoma County, California.....	11 44
CABERNET SAUVIGNON, Avalon, Lodi, California.....	8 29
CABERNET SAUVIGNON, Oberon, Napa County, California.....	13.5 50
CABERNET SAUVIGNON, Alexander Valley Vineyards, Alexander Valley, California.....	12 46

WINES BY THE BOTTLE

WHITES

MOSCATO, Movendo, Italy.....	20
CHENIN BLANC/VIOGNIER, Pine Ridge, California.....	29
SAUVIGNON BLANC, Honig, Napa Valley, California.....	36
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand.....	36
SAUVIGNON BLANC, Brancott, Marlborough, New Zealand.....	25
DRY RIESLING, Von Buhl, "Bone Dry," Pfalz, Germany.....	38
CHARDONNAY, Drouhin Vaudon, Chablis, Burgundy, France.....	48
CHARDONNAY, Far Niente, Napa Valley, California.....	85
CHARDONNAY, Newton, "Unfiltered," Napa Valley, California.....	75
CHARDONNAY, Nickel & Nickel, "Truchard Vineyard," Carneros, California.....	70
CHARDONNAY, Rombauer, Carneros, California.....	70

REDS

PINOT NOIR, Colene Clemens, "Dopp Creek," Chehalem Mountains, Oregon.....	55
PINOT NOIR, Louis Latour, "Marsannay," Burgundy, France.....	48
PINOT NOIR, Brewer-Clifton, Sta. Rita Hills, California.....	68
PINOT NOIR, EnRoute, "Les Pommiers," Russian River Valley, California.....	75
PINOT NOIR, Kistler, Sonoma Coast, California.....	90
PINOT NOIR, Meiomi, Central Coast, California.....	39
BARBERA D'ASTI, Michele Chiaro, "Le Orme," Piedmont, Italy.....	36
TOSCANA BLEND, Santa Martina, Tuscany, Italy.....	25
BLEND, Campo Al Mare, Bolgheri, Italy.....	44
GSM BLEND, La Solitude, Côtes Du Rhône, France.....	36
MERLOT, Nickel & Nickel, "Harris Vineyard," Napa Valley, California.....	75
BLEND, Prisoner Wine Co., "The Prisoner," Napa Valley, California.....	75
ZINFANDEL, Zanon, Dry Creek, California.....	39
CABERNET SAUVIGNON, North by Northwest, Columbia Valley, Washington.....	44
CABERNET SAUVIGNON, Niner, Paso Robles, California.....	57
CABERNET SAUVIGNON, Caymus, Napa Valley, California.....	120
CABERNET SAUVIGNON, Mount Veeder, Napa Valley, California.....	70
CABERNET SAUVIGNON, Markham Vineyards, Napa Valley, California.....	75
CABERNET SAUVIGNON, Silver Oak, Alexander Valley, California.....	110

SPARKLING

BLANC DE NOIRS, Gloria Ferrer, Carneros, California HALF BOTTLE.....	25
BRUT, Canard-Duchêne, Champagne, France.....	55
BRUT ROSÉ, Roederer Estate, Anderson Valley, California.....	60
BRUT, Piper Heidsieck, Champagne, France.....	70