

APERITIVO

SALUMI

SALUMI MISTI

Assorted Salumi, Olives, Focaccia & Artichokes

Serves Two - Three - 23

Serves Four - Six - 40

Prosciutto di Parma 9	Prosciutto Di Parma & Mozzarella Di Bufala 17	Sopressata 8
Sweet Coppa 8	Bresaola, Arugula, Parmigiano & Lemon 16	Sopressata Piccante 8
Speck	Chickpea Fritters, Stracciatella Cheese, Prosciutto San Daniele, Figs, Balsamic 17	Bresaola 9
Alto Adige 8	Caprese Mozzarella Di Bufala, Tomato and Basil 16	

FORMAGGI

Served with Fresh Fruit, Jam & Focaccia

Three Cheeses 24	Five Cheeses 34
Parmigiano-Reggiano Emilia Romagna, Italy 9	Stracciatella Italy 8
Sweet Gorgonzola Lombardia, Italy 7	Goat Websterville, Vermont 8
Manchego Spain 8	Pecorino Tartufo Tuscany, Italy 8



DAL MARE

Colossal Crab 3.50 Each	U6 Jumbo Shrimp 8.50 Each
Little Neck Clams 2.85 Each	
East Coast or West Coast Oysters 3.55 Each	

La Torre

Seafood tower with all shellfish

For two people - 90

For four people - 180

U6 Jumbo Shrimp Cocktail
Julienne Romaine, Cocktail Sauce 24



ANTIPASTI

Polpette 16

Kobe Beef and Pork Meatballs,
House-made Tomato Sauce

Piselli 20

Green Pea Gazpacho, Shrimp, Crab, Fregola



Salsiccia 18

Lamb Sausage, Cannelini Beans, Broccoli Rabe



Polipo 19

Roasted Octopus, Chickpeas, Cucumber,
Tomato, Red Onions, Black Olive Pâté, Ricotta
Salata, Lemon Dressing

Calamari 18

Lightly Fried Calamari & Zucchini, Cherry
Peppers, Aurora Sauce

Granchio 19

Crab Cakes, Mesclun & Mushroom Salad,
Roasted Pepper Remoulade

Melanzane Parmigiana 16

Slow-Cooked Eggplant Parmigiana

INSALATA

ADD: Grilled Chicken \$6

ADD: Grilled Shrimp \$3/Each

ADD: New York Strip \$20



Campo 14

Mixed Greens, Cherry
Tomatoes, Red Wine
Vinaigrette, Shaved
Parmesan

Caesar 15

Romaine, Shaved
Parmigiano, Croutons,
Caesar Dressing



Pera 15

Boston Bibb, Pears,
Walnuts, Gorgonzola
Cheese, Lemon Dressing



Arugula 15

Arugula, Roasted
Squash, Almonds, Goat
Cheese, Balsamic
Dressing

PIZZERIA

LE ROSSE with red sauce, no cheese

Marinara: garlic & oregano12

Vegano: zucchini, yellow squash, onions, peppers.....15

LE ROSSE with bufala mozzarella

Margherita: with fresh basil.....15

Capricciosa: hot salami, ricotta, mushroom.....17

Arugula: prosciutto, arugula & parmigiano.....18

Diavola: hot salami, E.V.O.O.....16

Quattro Stagione: mushrooms, ham, olives, artichokes....18

Funghi: fresh mushrooms.....16

LE BIANCHE with bufala mozzarella, no sauce

Caprese: cherry tomatoes, arugula, parmigiano.....16

Salsiccia e Friarelli: pork sausage, broccoli rabe.....17

PRIMI

ORECCHIETTE

Pork Sausage, N'duja Sausage,
Brussels Sprouts, Stracciatella Cheese
26

SCIALATIELLI

Shrimp, Scallops, Squid, Mussels,
Clams, Cherry Tomatoes
30

LASAGNA

Traditional Emiliana-Style
Meat Lasagna
26

SPAGHETTI

Alla 'Sciùè Sciùè' Traditional Capri-
Style, tossed in a wheel of Parmigiano-
Reggiano
23

RISOTTO

Carnaroli Rice, Shrimp, Butternut Squash,
Crispy Speck, Port Wine Reduction
30

PAPPARDELLE

Braised Short-Rib Ragu
28

RIGATONI

Filet Mignon Tips, Mushrooms, Brown
Sauce, Shaved Pecorino Cheese
30

VEGANO SPAGHETTI

Vegan Lentil-Bolognese
22

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



SECONDI

FILETTO

Seared Allen Brothers Filet Mignon,
Peppercorn Sauce
45



BISTECCA

Allen Brothers Sliced New York
Strip, Grilled Vegetables, Salsa Verde
37



POLLO

Roasted 1/2 Chicken, Natural Jus
32



VEGANO ZUCCA & QUINOA

Roasted Acorn Squash stuffed with
Quinoa, Zucchini, Pistachios, Raisins,
and Scallions
24



BRANZINO

Whole Salt-Crusted or Oven
Roasted, Fileted and served with
Lemon Sauce
38



SOGLIOLA

Filet of Sole, Pearl Onions,
Mushrooms, White Wine Sauce
35



SALMONE

Pan-Seared Alaskan King Salmon,
Mediterranean Puree, Capers, Peas
37

Secondi served with daily vegetable

Executive chef

GIUSEPPE CASTELLANO

Please inform your server of any allergies



Gluten Free

20% gratuity included on parties of 10 or more

GALLO RISTORANTE FAMILY MEAL PACKAGE \$95

Choose a family package from ours to yours.
SERVES APPROXIMATELY 4-6 PEOPLE



Please call us at 203.431.7726 to place your order.



SALAD Please choose one salad:

Caesar
House
Caprese

APPETIZER Please choose one appetizer:

Eggplant Parmigiana
Crispy Calamari
Meats & cheeses

MAIN COURSE Please choose two main courses:

Penne Vodka
Linguini with Mixed Seafood Fra Diavolo
Meat Lasagna
Gnocchi with Tomato and Mozzarella
Rigatoni Bolognese
Orecchiette with Sausage, Brussels Sprouts, Nduja Sausage
Spaghetti with Meatballs
Chicken Scarpariello *Sausage, Peppers, Onions, Brown Sauce**
Chicken Parmigiana*
Salmon with Cherry Tomatoes and Capers * (Additional \$25)
New York Strip with Salsa Verde* (Additional \$50)

**served with potato and daily vegetable*

Kids menu available. Please ask for our daily dessert offerings.

Thank you for your support!

EAT WELL! LIVE LONG!