### **APPETIZERS**

### BRUSCHETTA | \$10.95

Toasted bread slices rubbed with garlic, drizzled with olive oil and topped with tomatoes, basil and mozzarella

### PRETZEL BITES | \$9.95

Served with honey mustard and cheese sauce

### GARLIC BREAD | \$5.95

Add mozzarella cheese .50¢

### **JALAPEÑO POPPERS | \$8.95**

Breaded peppers stuffed with both cream cheese and cheddar cheese

### **COMBO PLATTER | \$16.95**

The best of all worlds – a variety of mozzarella sticks, fried zucchini, fried mushrooms, fried pickles, onion rings and jalapeño poppers

### NACHOS | \$13.95

Layers of homemade tortilla chips and cheeses, baked, topped with roasted corn, red peppers, beans, pico de gallo, sliced avocado and drizzled with sour cream Add chicken, beef, or pulled pork +\$3.00



### MUSSELS | \$15.95

Sautéed in marinara or garlic and oil

### BADA BANG SHRIMP | \$13.95

Breaded bite sized shrimp tossed in our sweet and spicy sauce, and served on a bed of romaine lettuce

### CHICKEN FINGERS | \$10.95

Crispy chicken tenders served with choice of sauce

### STEAK KABOB APPETIZER\* | \$12.95

One skewer of house-marinated filet and Asian coleslaw



### CHICKEN KABOB APPETIZER | \$11.95

One skewer of house-marinated chicken and Asian coleslaw

### FRIED CALAMARI | \$13.95

Battered and deep fried squid served with a lemon and a side of marinara

### MOZZARELLA STICKS | \$8.95

Deep fried breaded mozzarella served with a side of marinara

### CHEESE CURDS | \$8.95

Battered and fried, served with a side of marinara

### BONE-IN WINGS | \$13.95 · BONELESS WINGS | \$11.95

With your choice of sauce: Mild, Hot, BBQ, Teriyaki, Mango Habanero, Honey Sriracha, Bourbon Sriracha, Parmesan Garlic Add a side of carrots or celery +\$1.50

### PIZZA BREAD WITH ONE TOPPING | \$7.50

Italian bread with melted cheese and marinara sauce with your choice of topping

### SHRIMP COCKTAIL | \$15.95

Jumbo shrimp served with cocktail sauce (seasonal)

### SHRIMP TEMPURA | \$15.95

Deep fried jumbo battered shrimp with cocktail sauce

### FRIED ZUCCHINI | \$8.95

Breaded and deep fried, served with a side of marinara

### FRIED PICKLE SPEARS | \$8.95

Breaded and deep fried, served with a side of ranch dressing

### FRIED MUSHROOMS | \$7.95

Breaded and deep fried, served with a side of marinara

### FRENCH FRIES OR CHIPS | \$4.95

Deep fried and served with your choice of sauce

### ONION RINGS | \$7.95

Battered and deep fried, served with your choice of sauce

### **TATER TOTS | \$5.95**

Deep fried and served with your choice of sauce

### **BEVERAGES**

### **BOTTOMLESS SOFT DRINKS | \$3.49**

Coke, Diet Coke, Fanta, Fuze Iced Tea, Pibb, Sprite, Rootbeer, Lemonade

SAN PELLEGRINO · SMALL \$3.49 | LARGE \$4.49

### JUICE | \$3.49

Apple, Cranberry, Orange, Grapefruit, Pineapple (No refills)

**BOTTLED WATER | \$1.99** 

**SODA WATER | \$2.99** 

MILK | \$2.99

Regular or Chocolate

**HOT TEA | \$2.95** 

**COFFEE | \$2.95** 

Regular or Decaf

ESPRESSO | \$3.95

**HOT CHOCOLATE | \$2.95** 

# SALADS & SOUPS

CHOICE OF DRESSINGS: Creamy Balsamic, Raspberry Vinaigrette, Bleu Cheese, French, Italian, Ranch Honey Mustard, 1000 Island, Creamy Garlic, Caesar, Signature Creamy Italian, Vinegar & Oil

### GARDEN SALAD | \$6.95

Romaine lettuce, tomatoes, cucumbers and red onion Add chicken +\$4.95, Shrimp +\$7.95, Salmon +\$7.95, Steak +\$7.95

### CAPRESE SALAD | \$13.95

Sliced tomatoes arranged with fresh mozzarella and basil, drizzled with olive oil and balsamic



### CHOPPED SALAD | \$13.95

Variety of select greens with choice of chicken or Italian meats and cheeses, tomatoes, onions, cucumbers and olives, tossed with our signature dressing

### **STEAK SALAD\* | \$16.95**

Seared sliced steak, served with roasted peppers and shaved Parmesan, on a bed of romaine and arugula, tossed in creamy balsamic vinaigrette

### CHICKEN BREAST SALAD | \$13.95

Crispy, grilled or blackened sliced chicken on a bed of romaine and arugula with red onion, green apples and walnuts

### CAESAR SALAD | \$12.95

Romaine lettuce and croutons dressed with Parmesan cheese and Caesar dressing

Add chicken +\$4.95, Shrimp +\$7.95, Salmon +\$7.95, Steak +\$7.95

SOUP OF THE DAY · CUP \$4.95 | BOWL \$5.95 CHILI (SEASONAL) · CUP \$4.95 | BOWL \$5.95

### **PASTAS**

Served with your choice of soup or salad. Add a side of garlic bread +\$5.95 Sauce choices: marinara or meat sauce, aglio e olio sauce +\$1.00, Alfredo or vodka sauce +\$3.95, Add a side of sausage (2) or meatballs (2) +\$4.95, Gluten-free penne (please allow extra time) +\$3.00

### **BOWL OF PASTA** · HALF ORDER \$11.95 | FULL ORDER \$13.95

Spaghetti / Angel Hair / Mostaccioli

### BAKED MOSTACCIOLI | \$15.95

Add sautéed green peppers / onions +\$1.50

### MANICOTTI | \$15.95

Stuffed with a trio of Italian cheeses

### PASTA PRIMAVERA | \$16.95

Sautéed vegetables light marinara sauce, tossed with angel hair pasta

### PASTA ARRABIATTA | \$16.95

Hot giardiniera, sautéed vegetables, light marinara sauce, tossed with angel hair pasta

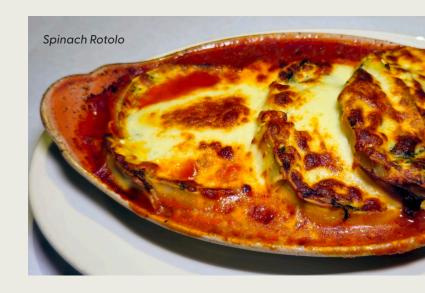
### CHICKEN ARTICHOKE MUSHROOMS | \$17.95

Tossed with mostaccioli and light marinara sauce

### LINGUINE WITH CLAM SAUCE | \$18.95

Red or white sauce





### FETTUCCINE ALFREDO | \$ 16.95

Alfredo sauce on fettuccine Add chicken +\$4.95, Shrimp +\$7.95

### SPINACH ROTOLO | \$17.95

Spinach and a trio of cheeses rolled into pasta

### **SHRIMP LINGUINE | \$20.95**

Shrimp with broccoli, tossed in our aglio e olio sauce

### TORTELLINI | \$15.95

Ring shaped pasta filled with an Italian cheese blend

### GNOCCHI | \$15.95

Italian potato dumplings with marinara or vodka sauce +\$3.95

### **RAVIOLI | \$15.95**

Choice of meat, cheese or spinach

### MEAT LASAGNA | \$14.95

Our famous lasagna, layered with seasoned beef, topped with mozzarella and baked to perfection





### **BURGERS**

1/2 lb. steak patties served with lettuce, tomato, onion, a pickle, coleslaw and a side of fries or chips. Substitute soup or salad for fries or chips +\$2.00

### **GALATI'S\* | \$14.95**

Sliced mozzarella and our signature bruschetta mix, served on ciabatta bread

### **BLACK & BLEU\* | \$14.95**

Blackened, topped with bleu cheese and served on a brioche bun

### THE HANGOVER\* | \$14.95

Fried egg and crispy bacon served on a brioche bun

### BUILD YOUR OWN\* | \$13.95

Start with your 1/2 b. steak patty on a brioche bun

#### **Options:**

Pretzel bun +\$1.50 | Add Avocado, Bacon, or Fried egg +\$2.00

### Add any of the following for +.75¢

Cheeses: American, Mozzarella, Cheddar, Bleu, Pepper Jack, Swiss Toppings: Mushrooms, Grilled Onion, Jalapeños

### SANDWICHES

Served with coleslaw and a side of fries or chips. Substitute soup or salad for fries or chips +\$2.00

### **STRIP STEAK\* | \$16.95**

New York Strip, grilled to perfection, served on ciabatta bread. Includes lettuce, tomato and onion

### PULLED PORK | \$11.95

Shredded pork shoulder, tossed in our homemade barbecue sauce and slow-roasted, served on a brioche bun

### CHICKEN PARMIGIANA | \$13.95

Breaded chicken, lightly fried and baked with marinara and mozzarella served on French bread

### ITALIAN GRILLED CHEESE | \$11.95

Mozzarella, bacon and bruschetta topping, served on ciabatta bread

### ITALIAN SAUSAGE | \$12.95

Custom blended sausage served on French bread

### **ITALIAN BEEF | \$13.95**

Sliced beef served on French bread

### COMBO | \$14.95

Italian beef and sausage served on French bread

### **MEATBALL** | \$12.95

House-made meatballs served on French bread and smothered in our marinara sauce

### CHICKEN BREAST | \$12.95

Char-broiled chicken, served on a brioche bun with lettuce, tomato, onion and a pickle



Extras: Au Jus or Red Sauce, Garlic Bread +.75¢, Add Avocado, Bacon, or Fried egg +\$2.00 Cheese +.75¢ Each: American, Mozzarella, Cheddar, Bleu, Pepper Jack, Swiss Toppings +.75¢ Each: Mushroom, Grilled Onions, Jalapenos, Sweet Peppers, Hot Giardiniera

## **EXTRA SIDES**

**GARLIC BREAD | \$5.95** Add mozzarella cheese .50¢

FRENCH FRIES | \$4.95 CHIPS | \$4.95 STEAMED BROCCOLI | \$4.95 BAKED POTATO | \$4.95

HOUSE-MADE ITALIAN SAUSAGE (2) | \$4.95

HOUSE-MADE ITALIAN MEATBALLS (2) | \$4.95

SAUTÉED VEGETABLES | \$6.95

SMALL BOWL HOUSE-MADE COLESLAW | \$2.95

### PIZZA

### **THIN CRUST**

12" \$15.95 | 14" \$18.05 | 16" \$20.15

### **GLUTEN-FREE CRUST**

10" \$17.80 | 12" \$18.95

### PAN STYLE BUTTER CRUST | 12" \$19.70

Hand-tossed butter crust dough baked in a deep dish pan

### **STUFFED PIZZA | 12" \$20.95**

Two layers of crust, stuffed with cheese and toppings finished with sauce on the top

Please allow 45 minutes serving time on all pan and stuffed pizzas



### STROMBOLI | \$12.50

Flaky crust baked around any two of our pizza toppings Add additional pizza toppings for just .75¢ each

### PIZZA BREAD WITH ONE TOPPING | \$7.50

Italian bread with melted cheese and marinara sauce with your choice of topping

### PIZZA TOPPINGS ADD: 10" \$1.60 | 12" \$2.00 | 14" \$2.30 | 16" \$2.50

\*charged as two pizza ingredients

Pepperoni | Sausage | Mushrooms | Green Olives | Ricotta Cheese | Hot Giardiniera | Pepperoncini | Canadian Bacon | Italian Beef\* | Bacon | Diced Tomatoes | Black Olives | Fresh Garlic | Pineapple | Hamburger | Artichoke Hearts | Meatballs | Green Peppers | Onions | Spinach | Ham | Jalapeño | Anchovies | Chicken\*

### SPECIALTY THIN CRUST PIZZA

GALATI'S PIZZA · 12" \$22.45 | 14" \$25.45 | 16" \$28.15

Sausage, onions, mushrooms, green peppers

GARBAGE PIZZA · 12" \$26.95 | 14" \$30.85 | 16" \$34.15

Sausage, pepperoni, mushrooms, onions, black olives, meatballs and bacon

HAWAIIAN PIZZA · 12" \$22.45 | 14" \$25.45 | 16" \$28.15

Pineapple, ham, pepperoni, extra cheese

**TACO PIZZA · 12" \$23.95 | 14" \$27.25 | 16" \$30.15**Taco meat, lettuce, tomato, onion, crushed Doritos

MARGHERITA PIZZA · 12" \$20.95 | 14" \$23.65 | 16" \$26.15 Garlic and oil sauce, fresh tomato, basil

HIDEAWAY PIZZA · 12" \$23.95 | 14" \$27.25 | 16" \$30.15

Garlic and oil sauce, spinach, artichoke hearts, tomatoes, mushrooms, onions

BBQ PIZZA · 12" \$22.45 | 14" \$25.45 | 16" \$28.15

Pepperoni, onion, bacon, BBQ sauce

**VEGGIE PIZZA** · 12" \$23.95 | 14" \$27.25 | 16" \$30.15

Mushrooms, green peppers, onions, black olives, tomatoes



### **EGGPLANT PARMIGIANA | \$ 17.95**

Breaded eggplant, on a bed of mostaccioli, baked with mozzarella and topped with marinara sauce

### CHICKEN PARMIGIANA | \$19.95

Breaded chicken, on a bed of mostaccioli, baked with mozzarella and topped with marinara sauce

### CHICKEN MARSALA | \$20.95

Chicken breast with fresh mushrooms and marsala wine sauce sautéed and served on a bed of fettuccine

### CHICKEN PICCATA | \$19.95

Chicken breast in a lemon, butter, capers and white wine sauce, sautéed and served on a bed of angel hair pasta

### SAUSAGE & PEPPERS | \$16.95

Sautéed in garlic, olive oil and marinara sauce, served on a bed of mostaccioli

### **ENTREES**

Served with your choice of soup or salad. Add a side of Garlic Bread +\$5.95

### **SALMON | \$22.95**

Grilled and served with mushroom risotto and steamed veggies

### STUFFED PEPPERS | \$18.95

Three bell peppers stuffed with rice and seasoned ground beef, baked with mozzarella and served with marinara sauce

### STEAK KABOB DINNER\* | \$23.95

Two house-marinated filet skewers, served with a baked potato and steamed vegetables

### CHICKEN KABOB DINNER | \$20.95

Two house-marinated chicken skewers, served with a baked potato and steamed vegetables

### **CHICKEN FINGERS | \$16.95**

Chicken tenders, battered and fried with a side of fries or chips with your choice of sauce

### 4 PIECE FRIED CHICKEN | \$14.95

One leg, one breast, one thigh and one wing, battered and fried to perfection with a side of fries or chips

### BABY BACK RIBS · HALF \$17.95 | FULL \$25.95

Covered in BBQ sauce, served with a side of fries

# **GLUTEN SENSITIVE**



### **BUTTERFLY GRILLED CHICKEN BREAST DINNER | \$15.95**

A seasoned butterflied chicken breast with sautéed vegetables

### **BUTTERFLY SEASONED GRILLED CHICKEN BREAST | \$7.95**

A seasoned butterflied chicken breast

### BOWL OF GLUTEN-FREE PASTA · HALF ORDER \$14.95 | FULL ORDER \$17.95

Your choice of Marinara or Aglio e olio sauce +\$1.00

### GLUTEN-FREE PIZZA · 10" \$17.80 | 12" \$18.95

Gluten-free pizza crust with your choice of toppings Add for toppings 10" \$1.60 | 12" \$2.00

# KIDS MENU | \$8.95

All kids meals served with the choice of one side and a drink. Children 12 and under

#### **CHEESE PIZZA**

Additional topping .50¢

### **BOWL OF PASTA**

Your choice of Angel Hair or Mostaccioli

### **CHICKEN FINGERS**

Dipping sauces: Ranch, Bleu Cheese, Honey Mustard and BBQ

### **MACARONI & CHEESE**

Macaroni and cheese sauce

### **CHEESE RAVIOLI**

Served with marinara sauce

### **GRILLED CHEESE**

American cheese melted between two slices of bread

SIDES: French Fries, Fruit, Steamed Broccoli

**DRINKS:** Water, Juice, Milk, Chocolate Milk, Soda, Lemonade

(Free refills on soda and lemonade)













# DESSERTS

### **TIRAMISU | \$6.95**

Ladyfingers dipped in espresso, layered with whipped cream and dusted with cocoa powder

### **SALTED CARAMEL BROWNIE | \$6.95**

Warmed chocolate caramel brownie with a pretzel crust

### **VANILLA ICE CREAM | \$3.95**

Vanilla bean flavored ice cream

### **SPUMONI ICE CREAM | \$3.95**

Cherry, pistachio, and chocolate ice cream layered together

ASK YOUR SERVER ABOUT OUR WEEKLY SEASONAL DESSERTS!

# WINE LIST

### REDS

### **CABERNET SAUVIGNON**

**COPPER RIDGE,** California Glass \$6.50 | Bottle \$24.00

**JOEL GOTT,** California Glass \$11.50 | Bottle \$44.00

**TWO TRADESMEN,** Paso Robles, CA Glass \$13.50 | Bottle \$52.00

FRANK FAMILY, Napa Valley, CA Bottle \$90.00

### CHIANTI

**BADIA AL COLLE,** *Italy*Glass \$7.00 | Bottle \$27.00

**RUFFINO CLASSICO | TAN LABEL,** Italy Glass \$10.50 | Bottle \$41.00

### **MALBEC**

CASA DE CAMPO, Argentina Glass \$8.50 | Bottle \$32.00

**REPASSO,** Argentina Glass \$11.50 | Bottle \$44.00

### **MERLOT**

**COPPER RIDGE,** California Glass \$6.50 | Bottle \$24.00

### **PINOT NOIR**

**TRINITY OAKS,** California Glass \$7.00 | Bottle \$27.00

**REDWOOD EMPIRE,** North Coast, CA Glass \$13.00 | Bottle \$50.00

### **RED ZINFANDEL**

**DUSI,** Paso Robles, CA
Glass \$15.00 | Bottle \$58.00

### **OTHER REDS**

LO DUCA REGGIANO LAMBRUSCO, Italy Glass \$7.25 | Bottle \$28.00

**DUSI MODEL M RED BLEND,** Paso Robles, CA Glass \$10.50 | Bottle \$41.00

FERRARI-CARANO "SIENA", Sonoma, CA Glass \$12.50 | Bottle \$48.00

### **PREMADE SANGRIA**

Paso Robles, CA

**WHITE**Glass \$10.50

ROSE Glass \$10.50

### WHITES

### **CHARDONNAY**

**COPPER RIDGE,** California Glass \$6.50 | Bottle \$24.00

FERRARI-CARANO, Sonoma, CA Glass \$10.50 | Bottle \$41.00

### **PINOT GRIGIO**

**VIGNETI,** Italy
Glass \$7.00 | Bottle \$27.00

**RUFFINO,** Italy
Glass \$7.50 | Bottle \$29.00

FERRARI-CARANO, Sonoma, CA Glass \$10.50 | Bottle \$41.00

### **SAUVIGNON BLANC**

FERRARI-CARANO FUMÉ BLANC, North Coast, CA Glass \$9.50 | Bottle \$36.00

MOUNT FISHTAIL, Marlborough, New Zealand Glass \$10.00 | Bottle \$39.00

# SPARKLING & SWEET

### **MOSCATO**

**CANYON OAKS,** California Glass \$7.00 | Bottle \$27.00

### RIESLING

MARYHILL, Columbia Valley, WA Glass \$9.00 | Bottle \$35.00

### WHITE ZINFANDEL & ROSÉ

**COPPER RIDGE • WHITE ZINFANDEL**, California Glass \$6.50 | Bottle \$24.00

**FERRARI-CARANO • DRY SANGIOVESE ROSÉ,** Sonoma, CA Glass \$9.50 | Bottle \$36.00

> MARIS ROSÉ • DRY ROSÉ, France Glass \$11.00 | Bottle \$43.00

### **PROSECCO**

**LA BELLA,** Italy Split \$7.50

# DRAFT BEER

### LAGER

BUD LIGHT • 16oz | \$4.00 +\$1.00 for 20oz tall beer

COORS LIGHT • 16oz | \$4.00 +\$1.00 for 20oz tall beer

MILLER LIGHT • 16oz | \$4.00 +\$1.00 for 20oz tall beer

MODELO · 16oz | \$6.00

PERONI NASTRO AZZURRO · 16oz | \$6.50

STELLA ARTOIS · 16oz | \$6.50

### **STOUT**

GUINNESS STOUT (NITRO) · 20oz | \$8.50

#### IPΔ

WILD ONION MISFIT · 16oz | \$6.50 LAGUNITAS IPA · 16oz | \$6.50

### **OTHER BEERS**

ALLAGASH WHITE · 16oz | \$7.00

**BLUE MOON · 16oz | \$7.00**+\$1.50 for 20oz tall beer

**ANGRY ORCHARD · 16oz | \$6.50** +\$1.50 for 20oz tall beer

KROMBACHER PILS · 16oz | \$6.00

ASK ABOUT OUR FULL DRAFT BEER SELECTION

Check out the full list on Untapped



# **BOTTLES & CANS**

### **DOMESTICS**

HEILEMAN'S OLD STYLE · 12oz Bottle | \$4.00

MILLER HIGH LIFE · 12oz Bottle | \$4.00

BUD LIGHT · 12oz Bottle | \$4.00

BUDWEISER · 12oz Bottle | \$4.00

COORS LIGHT · 12oz Bottle | \$4.00

MICHELOB ULTRA · 12oz Bottle | \$4.00

MILLER 64 · 12oz Bottle | \$4.00

MILLER GENUINE DRAFT · 12oz Bottle | \$4.00

MILLER LIGHT · 12oz Bottle | \$4.00

PABST BLUE RIBBON · 16oz Can | \$3.00

### **IMPORTS**

AMSTEL LIGHT · 12oz Bottle | \$5.00

BODDINGTON'S PUB ALE · 16oz Can | \$6.50

MODELO ESPECIAL · 12oz Bottle | \$5.50

HACKER-PSCHORR WEISSE · 16oz Can | \$7.00

CORONA EXTRA · 12oz Bottle | \$5.25

CORONA PREMIER · 12oz Bottle | \$5.50

**HEINEKEN · 12oz Bottle | \$5.50** 

PERONI NASTRO AZZURRO · 11oz Bottle | \$5.00

### APA'S & IPA'S

3 FLOYDS GUMBALLHEAD · 12oz Bottle | \$7.00 GOOSE ISLAND 312 URBAN WHEAT · 16oz Can | \$6.00

LAGUNITAS A LITTLE SUMPIN' SUMPIN' · 12oz Can | \$6.25

LAGUNITAS HAZY WONDER · 12oz Can | \$6.00

### NON-ALCOHOLIC

O'DOULS · 12oz Bottle | \$3.75

**HEINEKEN 0.0 · 12oz Bottle | \$5.50** 

GUINNESS 0.0 · 16oz Can | \$7.00

### **GLUTEN-FREE**

**ACE PINEAPPLE CIDER · 12oz Bottle | \$6.75** 

PRAIRIE PATH ALE · 12oz Bottle | \$5.50

### **AMBERS & BROWNS**

**NEW BELGIUM FAT TIRE · 12oz Bottle | \$5.75** 

SAMUEL ADAMS BOSTON LAGER · 12oz Bottle | \$6.00

### **HARD SELTZERS**

WHITE CLAW · 12oz Can | \$6.00

Flavors: Black Cherry, Mango, Peach, Lime

DEEP EDDY VODKA+SODA · 12oz Can | \$7.00

Flavors: Lemon, Grapefruit, Lime