

Brick Oven Specialties

Traditional NY-Style Pizza

	personal	large
Traditional	\$6.95	\$9.95
Tomato Pie	\$5.95	\$9.95
Margherita plum tomatoes, olive oil, fresh basil & fresh mozzarella	\$7.95	\$13.95
Toppings (each)	\$.85	\$1.50

Pepperoni • mushrooms • sweet Italian sausage • green peppers • onions • anchovies eggplant • spinach • broccoli • garlic • roasted peppers • ham • tomatoes • bacon • Galleria BBQ sauce

Galleria Toppings (each)	\$1.50	\$3.00
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Prosciutto • goat cheese • kalamata olives • feta cheese • grilled chicken • sundried tomatoes • grilled shrimp • ricotta cheese • fresh mozzarella • portabella mushrooms • broccoli rabe

Stromboli

We fill our rolled up dough with pepperoni and mozzarella cheese and bake in a brick oven. Served with homemade sauce on the side.

Mozzarella Cheese & Marinara Sauce with our own seasonings	\$6.95	\$12.95
Veggie Stromboli	\$7.95	\$14.95

Calzone

Our special mix of ham, mozzarella and ricotta cheese in a dough pocket, baked to perfection in a brick oven.

Served with homemade sauce on the side	\$6.95	\$12.95
Veggie Calzone with spinach, broccoli & tomato	\$7.95	\$14.95

Gourmet White

NY Style White—olive oil, fresh garlic & mozzarella	\$7.25	\$10.95
Bianca—fresh mozzarella, parsley & ricotta	\$7.95	\$14.95
Capri—olive oil, basil, sliced tomatoes, fresh mozzarella	\$6.95	\$14.95
Primavera (white or red) fresh garlic, onions peppers, fresh mushrooms & spinach	\$7.95	\$15.95

Galleria's Gourmet Specialties

Caramelized — olive oil, garlic, caramelized onions & goat cheese	\$7.95	\$15.95
Sundried — plum tomatoes, olive oil, fresh mozzarella & roasted peppers	\$7.95	\$15.95
Southwest — grilled chicken, galleria BBQ sauce & chipolte sour cream	\$7.95	\$15.95
Arrabbiata — grilled shrimp, fresh garlic, plum tomatoes, hot chili peppers & fresh basil	\$7.95	\$15.95
Sweet Italian — sausage, fresh garlic, olive oil & broccoli rabe	\$7.95	\$15.95
Black Bean with Three Cheeses—topped with salsa fresca	\$7.95	\$15.95
Marinated Pears — with brie and mozzarella	\$8.95	\$16.95
Galleria's — onions, mushrooms, peppers & sausage	\$9.50	\$17.95

Breakfast served all day

Omelettes

\$5.95 each

All omelettes are made with three eggs and are served with home fries and fresh-baked bread

- Galleria**—sautéed spinach, fresh mushrooms & brie
- Peasant** — roasted red bliss potatoes, scallions & cheddar
- Western**—fresh-baked ham, sautéed onions, peppers & mushrooms
- Mixed Veggie**—with your choice of cheese
- Red Onion**—with sautéed spinach & sundried tomatoes

Add cheese to any omelette—

swiss, cheddar, cream cheese, mozzarella, provolone, or feta: \$1.00

Have a different combination in mind? Create your own omelette!

Side Orders

Breakfast Sausage (turkey or sweet)	\$2.50
Honey-glazed Ham	\$2.50
Bacon	\$2.50
Fresh Fruit with yogurt & granola	\$5.95
Home Fries	\$1.95
Marinated Tofu	\$2.50
Pork Roll	\$2.50

Bakery

Bagels	\$1.00
Croissant	\$2.00
Cinnamon Bun	\$2.50
Muffin	\$2.00

Add butter \$.25 or cream cheese \$.50 to any of the above.

Galleria Favorites

Breakfast Burrito	\$5.95
Two Eggs, Home Fries & Toast	\$3.95
French Toast with pure maple syrup	\$5.95
Buttermilk Pancakes	\$5.95
with fresh fruit in the batter	add \$1.00
Egg & Cheese on a Croissant	\$3.50
Egg & Cheese on a Roll	\$2.95
Egg & Cheese with sausage, ham or bacon on a roll or croissant	\$4.50
with Home Fries	\$5.00
Pork Roll, Egg & Cheese Sandwich	\$3.95

Cereals

Multi-Grain Granola with Milk (soy milk \$1.00 extra)	\$4.95
Multi-Grain Oatmeal	\$3.95
with fresh fruit—ask your server for today's selection	\$4.95

Take-out Menu



The Place...

where the unapologetic carnivore and the dedicated vegan
dine together...happily

18 South Main Street | Lambertville, NJ 08530
phone: 609.397.2400 | www.caffegalleria.com

Hours

Sunday – Thursday: 7 a.m. –9 p.m.

Friday & Saturday: 7 a.m – 10 p.m.

Extended hours and *alfresco* dining in season—please call ahead

Serving Breakfast, Lunch and Dinner Daily

Featuring brick oven pizza with delicious old-world flavor

Free Delivery!

Enjoy our outdoor seating in season!

phone: 609.397.2400

Lunch

Soups & Salads

Soup du Jour	
Rich creamy Tuscan Mushroom Soup	\$3.95
Baked French Onion Soup	\$4.95
Galleria Hummus with side salad and pita	\$6.95
Galleria Salad Mixed greens w/carrots & paper-thin red onions topped with Galleria vinaigrette	\$6.95
Caesar Salad Roma	\$6.95
Mediterranean Salad Mixed baby greens tossed with diced tomatoes, cucumbers, red onions, crumbled feta and kalamata olives	\$8.95
Lizzy Salad A fresh blend of mixed baby greens, garbanzo beans, artichoke hearts, green peppers and sliced avocado. Served with herb vinaigrette dressing	\$8.95
Juliana Salad Mixed baby greens with avocado, tomato, cucumber, red onion and raspberry vinaigrette	\$7.95

Panini Sandwiches

With your choice of fresh-baked semolina or whole grain bread
Choice of spreads: sundried tomato, mixed olive, avocado, or honey mustard

California Dream with provolone, fresh sprouts, red onion, avocado & plum tomato	\$6.95
Fresh Tuna Steak with tarragon, fresh basil & tomato spread	\$8.95
Roasted Chicken with prosciutto di parma & sharp provolone	\$7.95
Honey Roasted Turkey with brie & roasted peppers	\$7.95
Mixed Sauteed Vegetables with feta cheese	\$7.95
Fresh Baked Ham with sautéed pears & brie	\$7.95
Seitan "Cheesesteak" with sautéed onions, peppers & mushrooms. Topped with soy cheese	\$7.95
California Veggie Burger with avocado, lettuce, tomato, sprouts & onions	\$7.95

Galleria Pasta

Choice of semolina or whole wheat

Lunch portion \$7.95 | Chicken \$8.95 | Shrimp \$9.95

Galleria's Famous Vodka Sauce	Roasted Red Pepper & Fresh Basil
Chicken Alfredo	Chicken or Shrimp Fra Diabolo
Galleria Clam Sauce—red, white or Fra Diabolo	
Seitan with sundried tomatoes, black olives, avocado, peppers & plum tomatoes	

Galleria Rice Dishes

Your choice of white, short grain organic brown rice, or tabouli

Lunch portion \$7.95

Topped with your choice of:

Our Infamous Vegetarian Chili topped with fresh scallions

Tofu Eggplant Pomodoro

Galleria Black Beans with onions, peppers, cumin & fresh cilantro
add chicken \$1.00

Roasted Chicken with peppers, onions & roasted zucchini

Seitan with fresh-roasted peppers & mushrooms

Seitan with plum tomatoes, green peas, canalini beans, avocado, and fresh or soy mozzarella

Dinner

Soups & Salads

Soup du Jour	
Rich creamy Tuscan Mushroom Soup	\$3.95
Baked French Onion Soup	\$4.95
Mediterranean Salad Mixed baby greens tossed with diced tomatoes, cucumbers, red onions, crumbled feta and kalamata olives	\$8.95
Baby Spinach Salad Baby spinach leaves tossed with roasted garlic, crumbled bacon, candied walnuts and bleu cheese	\$8.95
Galleria Field Greens	\$6.95
Caesar Salad Roma	\$6.95
Basil Pomodoro Salad	\$7.95
Lizzy Salad A fresh blend of mixed baby greens, garbanzo beans, artichoke hearts, green peppers and sliced avocado. Served with herb vinaigrette dressing	\$8.95
Juliana Salad Mixed baby greens with avocado, tomato, cucumber, red onion & raspberry vinaigrette	\$7.95

Appetizers

Mediterranean Sampler A cool sampling of mixed salads, hummus, baba ganoush, black olives and feta cheese	\$13.95
Hummus Platter Served with fresh cut vegetables and pita bread	\$6.95
Vegetable Crostini A medley of onions and bell peppers marinated with virgin olive oil, balsamic vinegar, garlic and basil. Crowned with fresh diced tomatoes and roasted on a hearty slice of French bread with feta cheese.	\$7.95
French Green Beans with Feta Fresh green beans slightly sautéed with fresh herbs and topped with imported feta	\$6.95
Potato Pancakes Topped with buttered prawns and served with sour cream. w/o Shrimp	\$10.95 \$8.95
Portabella Grande Tender marinated portabella mushrooms topped with seasoned tofu, baby spinach, roasted peppers and soy or fresh mozzarella.	\$9.95
Gingered Tofu Seasoned tofu with water chestnuts, roasted peppers, extra virgin olive oil & fresh ginger	\$8.95

Pastas

Eggplant Rolatini	\$14.95
Pasta Primavera Your choice of pasta tossed with fresh vegetables of the day and fresh basil. (or add a spicy red sauce.)	\$13.95
Pescatore Mixed seafood sauteed with garlic, Italian herbs, and onion. Finished with Sauvignon Blanc and cream. Tossed with linguine and accompanied by garlic toast.	\$24.95
Galleria's version of Jumbo Shrimp Scampi over pasta of your choice	\$19.95
Linguini with Clams served with your choice of house red or white sauce (spicy on request)	\$14.95
Galleria's Vodka Rigatoni	\$14.95
Sesame Chicken and Shrimp Sesame chicken and shrimp sautéed with leeks, carrots, garden peas and sundried tomatoes over whole wheat pasta.	\$16.95
Pasta of the Day Tossed with Creamy Chicken Alfredo	\$14.95
Fra Diabolo Served over whole wheat pasta.	Tofu \$14.95 Chicken \$16.95 Shrimp \$18.95
Linguini with Sweet Italian Sausage and Broccoli-rabe	\$13.95
Chef's Ravioli of the Day Ask about today's selection.	

Entrees

Chicken or Tofu Aphrodite Topped with red and green onion, tomatoes, mushrooms, artichokes, garlic and herbs in a sauce of olive oil and Sauvignon Blanc. Sprinkled with feta cheese.	\$16.95
Galleria Cordon Bleu Tantalizing breast of chicken enveloping black forest ham and gruyere cheese. Baked to perfection and finished with a Pinot Noir garlic mushroom cream sauce.	\$16.95
Chicken and Scallop Tangine Plump chicken breast sautéed with fresh scallops in a rich and slightly decadent tarragon cream sauce.	\$18.95
Galleria T-Bone You can taste the difference in this tender T-Bone roasted in the brick oven and topped with an elegant exotic mushroom sauce.	\$22.95
Tofu Eggplant Zorba Eggplant, garbanzo beans and tofu sautéed with olive oil, garlic, shallots and plum tomatoes and served on a bed of organic brown rice.	\$15.95
Ginger Couscous An enticing vegan-friendly combination of Mediterranean flavors featuring a medley of fresh vegetables in a medium flavored ginger sauce tossed with fresh tofu, seitan or chicken.	\$15.95
Pan Roasted Chicken Finished in our brick oven. Topped with a lemon sauce and black olives	\$15.95
Parmigiana your choice of Eggplant, Meatball or tofu	Chicken \$16.95 \$14.95
Grouper Bur Blanc Cooked to perfection in our brick oven and topped with bur Blanc sauce.	\$16.95
Blackened Ahi Tuna in a white wine and lemon sauce.	\$19.95
Wild Salmon A six-ounce wild salmon fillet lightly grilled and smothered in black kalamata olives and crumbled feta cheese.	\$22.95
Pan Roasted Seitan With plum tomatoes, garden peas, canalini beans, avocado and soy mozzarella over a bed of organic brown rice	\$14.95
Cedar Plank Fish du Jour Cooked to your liking on a cedar plank in the brick oven. .M. P. Topped with your choice of sauces: Putanesca, Lemon caper, Alfredo, Spicy Pink, Vodka, Lemon oil & garlic, Carbanara with tofu or bacon, Marinara, Fra Diabolo, Bur Blanc	

Pasta choices: Whole Wheat Penne, Linguini, Rigatoni, Fettuccini, Penne.

Kid's Menu

Pasghetti and meatballs \$5.95	Macaroni and Cheese \$5.95
Grilled cheese \$3.50	Cheese ravioli with butter or sauce \$7.95
Rice and beans \$4.95	Chicken and rice \$5.95

Be sure to ask about our deserts—made fresh daily