

DINNER

Soups & Salads

Soup du Jour

Rich Creamy Tuscan Mushroom

Soup *... Cup \$5 | Bowl \$7

Baked French Onion Soup Our old world recipe uses sweet white onions simmered in consume and enriched with real butter. Finished in the oven with croutons and sizzling provolone cheese...\$8

Mediterranean Salad* Mixed baby greens tossed with diced tomatoes, cucumbers, red onions, crumbled feta and calamata olives... 10

Baby Spinach Salad Baby spinach leaves tossed with roasted garlic, crumbled bacon, candied walnuts and blue cheese...\$10

Galleria Field Greens** A blend of radicchio, red oak, dandelion greens, endive, red leaf and spinach tossed with carrots, red onions, cucumbers, and diced plum tomatoes. Served with Galleria vinaigrette dressing...\$8

Caesar Salad Roma* Fresh romaine lettuce tossed with our creamy caesar dressing. Crowned with parmesan cheese, herb spiced croutons and a squeeze of lemon...\$8

Basil Pomodoro Salad* Juicy sliced roma tomatoes and fresh chopped basil tossed in Galleria dressing. Presented on a bed of mixed fresh field greens topped with fresh mozzarella cheese...\$10

Lizzy Salad** A fresh blend of mixed baby greens, garbanzo beans, artichoke hearts, green peppers and sliced avocado. Served with herb vinaigrette dressing...\$10

Grilled Romaine Salad with sun dried tomato vinaigrette topped with goat cheese ... \$10

Appetizers

Mediterranean Sampler* A cool sampling of mixed salads, hummus, baba ganoush, black olives and feta cheese...\$15

Hummus Platter** served with fresh cut vegetables and pita bread ... \$8

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...\$10

French Green Beans with Feta* Fresh green beans slightly sautéed with fresh herbs and topped with imported feta... \$9

Portabella Grande** Tender marinated portabella mushrooms topped with seasoned tofu, baby spinach, roasted peppers and soy or fresh mozzarella...\$12

Southwest Flatbread with chicken or seitan...\$10

Mussels in red or white sauce...\$12

Goat Cheese Crostini...\$8

Kid's MENU

Pasghetti and Meatballs...\$7

Grilled Cheese...\$3.50

Cheese Ravioli with Butter or Sauce...\$8

Macaroni and Cheese...\$7

Rice and Beans...\$5

Chicken and Rice...\$7

Specials Daily.

BE SURE TO ASK ABOUT OUR DESSERTS—MADE FRESH EVERY DAY.

*vegetarian | **vegan

CAFFE GALLERIA
RESTAURANT & MARKET

23 NORTH UNION STREET, LAMBERTVILLE, NJ | 609.397.2400 | caffegalleria.com

PASTAS

Eggplant Rolatini* Layers of fresh grilled eggplant, baby spinach and ricotta cheese topped with Galleria marinara over your choice of pasta...\$17

Pasta Primavera** This heart-healthy item features your choice of pasta tossed with fresh basil and vegetables of the day. Topped with grated parmesan cheese on request. (Experience a different taste sensation by adding a spicy red sauce)...\$16

Parmigiana your choice of...Chicken \$18, Eggplant*, Meatball or tofu \$16

Jumbo Shrimp Scampi Galleria's version over pasta of your choice...\$22

Linguini with Clams served with your choice of house red or white sauce (spicy on request)...\$16

Galleria's Vodka Rigatoni* The Galleria version of vodka sauce sautéed with fresh herbs and fresh mozzarella cheese...\$16

Chicken and Scallop Tangine Plump chicken breast sautéed with fresh scallops in a rich and slightly decadent tarragon cream sauce. Tossed with pasta of the day...\$22

Sesame Chicken and Shrimp sautéed with leeks, carrots, garden peas and sundried tomatoes over whole wheat pasta...\$20

Creamy Chicken Alfredo tossed with pasta of the day...\$18

Chicken Gorgonzola with pasta of the day...\$18

Fra Diavolo Served over choice of pasta...\$13
Tofu \$15** | Chicken \$17 | Shrimp \$2.50 ea

Linguini with Sweet Italian Sausage and Broccoli-rabe tossed with roasted peppers and fresh mozzarella...\$17

Chef's Ravioli of the Day Ask about today's selection.

Topped with your choice of sauces: Putanesca, Lemon Caper, Alfredo, Spicy Pink, Vodka, Lemon Oil & Garlic, Marinara, Fra Diablo, Beurre Blanc

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...\$18

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...\$18

Pan Roasted Chicken Finished in our brick oven. Topped with a lemon sauce and calamata olives...\$18

Marinated Grilled Chicken topped with pan-seared vegetables and served on a bed of rice...\$16

Tofu Eggplant Zorba** Eggplant, garbanzo beans and tofu sautéed with olive oil, garlic, shallots and plum tomatoes, served on a bed of organic brown rice...\$16

Pan Roasted Seitan** With plum tomatoes, garden peas, cannellini beans, avocado and soy mozzarella over a bed of organic brown rice...\$16

Blackened Ahi Tuna in a white wine and lemon sauce...\$20

Wild Salmon An eight-ounce wild salmon filet finished in the brick oven topped with beurre blanc sauce ...\$23

Cedar Plank Fish du Jour Cooked to your liking on a cedar plank in the brick oven...M.P.

10 oz NY Strip Steak roasted in the brick oven and topped with an elegant exotic mushroom sauce...M.P.

Pasta choices: Linguini, Rigatoni, Penne, Cavatappi.

Gluten-free or whole wheat pasta...add \$2

Everything is made to order, so please let your server know about any allergies — we are happy to accommodate you

All of our foods are sourced locally whenever possible, including our meats, which are pasture-raised and always free of hormones and antibiotics.