

BRICK OVEN SPECIALTIES

TRADITIONAL NY-STYLE PIZZA

	personal—10"	large—16"
Traditional	\$8.00	\$13.00
Tomato Pie	\$7.00	\$13.00
Margherita plum tomatoes, olive oil, fresh basil & fresh mozzarella	\$9.00	\$15.00
Toppings (each)	\$1.00	\$1.50
<i>Pepperoni sweet Italian sausage ham mushrooms green peppers onions spinach broccoli garlic roasted peppers tomatoes Galleria BBQ sauce</i>		
Galleria Toppings (each)	\$1.50	\$3.00
<i>Goat cheese feta cheese soy cheese ricotta cheese fresh mozzarella grilled chicken grilled shrimp double-smoked local bacon sundried tomatoes portabella mushrooms broccoli rabe calamata olives</i>		

GOURMET WHITE PIZZA

NY Style White —olive oil, fresh garlic, mozzarella & provolone	\$8.00	\$16.00
Capri —olive oil, basil, sliced tomatoes, fresh mozzarella	\$8.00	\$16.00
Primavera (white or red) fresh garlic, onions, peppers, fresh mushrooms & spinach	\$8.00	\$16.00

GALLERIA'S GOURMET SPECIALTIES

Caramelized — olive oil, garlic, caramelized onions & goat cheese	\$10.00	\$18.00
Clams Oreganato — clams, fresh garlic, white wine reduction (red or white)	\$10.00	\$19.00
Sundried — plum tomatoes, olive oil, fresh mozzarella & roasted peppers	\$10.00	\$18.00
Southwest — grilled chicken, Galleria BBQ sauce & chipotle sour cream	\$10.00	\$18.00
Arrabbiata — grilled shrimp, fresh garlic, plum tomatoes, hot chili peppers & fresh basil	\$10.00	\$18.00
Sweet Italian — sausage, fresh garlic, olive oil & broccoli rabe (red or white)	\$10.00	\$18.00
Mediterranean — calamata olives, tomatoes, cucumber, feta, fresh mozzarella & chopped romaine lettuce (red or white)	\$10.00	\$18.00
Kickin' Chicken — hot sauce, bleu cheese & fresh mozzarella	\$10.00	\$18.00
Meat Lover's — sausage, pepperoni & bacon	\$11.00	\$19.00

STROMBOLI

We fill our rolled up dough with house-made pizza sauce and mozzarella cheese, then bake it in our oven. Served with homemade sauce on the side.

Mozzarella Cheese & Marinara Sauce with our own seasonings	\$8.00	\$14.00
Veggie Stromboli	\$9.00	\$16.00
Meat-Lovers' Stromboli with sausage, pepperoni, and bacon	\$10.00	\$17.00

CALZONE

Our special mix of mozzarella and ricotta cheese in a dough pocket, baked to perfection in our brick oven. Served with homemade sauce on the side	\$8.00	\$14.00
Veggie Calzone with spinach, broccoli & tomato	\$9.00	\$16.00
Meat-Lovers' Calzone with sausage, pepperoni, and bacon	\$10.00	\$17.00

Large pizza available for take-out only.

Whole-wheat crust available upon request. Small: additional \$.50 | Large: additional \$1.00

Gluten-free wraps and pizza available upon request for an additional charge

BREAKFAST—

SERVED UNTIL 5 P.M.

OMELETTES

All omelettes are made with three **farm-fresh free-range eggs** and are served with home fries and fresh-baked bread ...\$10

- Galleria**—sauteed spinach, fresh mushrooms and brie
 - Peasant** — roasted red bliss potatoes, scallions and cheddar
 - Western**—fresh-baked ham, sauteed onions, peppers and mushrooms
 - Mixed Veggie**—with your choice of cheese
 - Red Onion**—with sauteed spinach and sundried tomatoes
- Add cheese to any omelette—swiss, cheddar, cream cheese, mozzarella, provolone, feta or soy...\$1.00

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

GALLERIA SCRAMBLES

served with our famous home fries and fresh baked bread ...\$10

- 3 FARM FRESH EGGS WITH:**
- Sweet Italian**- Broccoli rabe, roasted peppers and mozzarella (with or without sausage)
 - Spanish** - Onions, peppers, avocado and salsa
 - The Veg Head** - Spinach, tofu, tomatoes and roasted peppers
 - Meat Lover** - Bacon, sausage and cheddar cheese

SIDE ORDERS

- | | |
|---|--|
| Breakfast Sausage (Apple, Maple or Turkey)...\$4 | Honey-Glazed Ham ...\$4 |
| Double-Smoked Bacon ...\$4 | Greek Yogurt and Granola ...\$7 |
| Home Fries ...\$3 | Marinated Tofu ...\$4 |
| | Fresh-cut Fruit ...\$5 |

GALLERIA FAVORITES

- Breakfast Burrito** with onions, peppers, mushrooms, scrambled eggs, and cheddar cheese topped with salsa fresca and sour cream. Served with home fries...\$10
- Breakfast Quesadilla** with onions, peppers, mushrooms, scrambled eggs, and cheddar cheese topped with salsa fresca and sour cream. Served with home fries ...\$10
- with black beans, sausage or bacon... add 1.00
- Egg and Cheese** on a Croissant or Roll...\$5
- Egg and Cheese with breakfast meat** on a roll or croissant...\$6
- Two Eggs, Home Fries & Toast**...\$6
- French Toast** with pure maple syrup...\$8
- Stuffed French Toast** with a sweet cream cheese and mixed berry compote enveloped between our soaked french bread, grilled to perfection...\$10
- Buttermilk Pancakes**...\$8
- with fresh fruit in the batter...\$10
- additional extra-pure maple syrup...\$1.00

CEREAL

- Multi-Grain Oatmeal** ...\$5 | with pure maple syrup ...\$6
- Candied pecans, brown sugar, or dried cranberries upon request

CAFFE GALLERIA

RESTAURANT & MARKET

23 NORTH UNION STREET
LAMBERTVILLE, NJ 08530
609.397.2400



DINING BRICK OVEN GELATO ESPRESSO

HOURS

Sunday — Thursday: 7 A.M. — 9 P.M.
Friday and Saturday: 7 A.M. — 10 P.M.
EXTENDED HOURS AND ALFRESCO DINING IN SEASON

SERVING BREAKFAST, LUNCH AND DINNER DAILY

caffegalleria.com

LUNCH

Soups & Salads

Soup du Jour

Rich Creamy Tuscan Mushroom Soup *... Cup \$5 | Bowl \$7

Galleria Hummus** with side salad and pita...8

Galleria Salad** Mixed greens w/carrots and paper-thin red onions topped with Galleria vinaigrette...\$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

Mediterranean Salad* Mixed baby greens tossed with diced tomatoes, cucumbers, red onions, crumbled feta and calamata olives... \$9

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

Add chicken (\$3.00) or shrimp (\$2.50 ea) to any salad

PANINI SANDWICHES

\$10 EA

Served with local green salad.

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, red onion, avocado and plum tomato

Fresh Tuna Steak with tarragon, fresh basil and tomato spread

Roasted Chicken with prosciutto di parma and sharp provolone

Honey Roasted Turkey with brie and roasted peppers

Fresh Baked Ham with sauteed pears and brie

Seitan "Cheesesteak"** with sauteed onions, peppers and mushrooms. Topped with soy cheese

Grilled Chicken, broccoli rabe and avocado with olive spread and baby greens

WRAPS

\$10 EA

Gluten-free wraps available upon request for an additional charge

Seared Mixed Vegetables* laced with melted feta cheese wrapped in a whole wheat tortilla

Slow-Cooked Black Beans,** brown rice and baby spinach topped with salsa fresca and avocado

GALLERIA PASTA

LUNCH PORTION \$10

Add: **Chicken \$3 | SHRIMP \$2.50 EA | SEITAN OR TOFU \$3**

Choice of semolina or whole wheat pasta

Galleria's Famous Vodka Sauce*

Roasted Red Pepper and Fresh Basil**

Spicy Fra Diavolo**

Creamy Alfredo*

Galleria Clam Sauce—red, white or Fra Diavolo

GALLERIA RICE DISHES

LUNCH PORTION \$10

Your choice of short grain organic brown rice, tabouli or couscous.

Topped with your choice of:

Our Famous Vegetarian Chili** topped with fresh scallions

Tofu Eggplant Pomodoro**

Galleria Black Beans** with onions, peppers, cumin and fresh cilantro

Roasted Chicken with peppers, onions and roasted zucchini

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

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.

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.

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.

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

Pasta choices: Linguini, Rigatoni, Penne, Cavatappi.

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

TAKE-OUT BEVERAGES

Americano any size...\$2.75	Eye Opener 8oz...\$3.00 12oz...\$3.50 16oz...\$4.00	Soda/Iced Tea ...\$2.50 All-natural sodas: cola, diet cola, ginger ale, root beer, lemon-lime Unsweetened iced tea, rasberry tea, green tea with ginseng and honey
Cafe au Lait 8oz... \$3.00 12oz...\$3.50 16oz...\$4.00	Hot Chocolate 12oz...\$3.00 16oz...\$4.00	
Cappucino 8oz....\$3.50 12oz...\$4.50 8oz...\$1.75	Hot Tea ...\$2.50	
Coffee 8oz....\$1.75 12oz...\$2.25 16oz...\$2.50	Latte 8oz....\$3.50 12oz....\$4.50	
Espresso ...\$2.50 Extra shot...\$1.00	Macchiato ...\$3.00	
	Chai Latte 8oz....\$3.50 12oz....\$4.50	

Soy...add \$.50 small | \$1.00 medium and large

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.

*vegetarian | **vegan

Menu items subject to change.