ANTIPASTI PER DUE

(Starter to share)

• Affettati all'Italiana £19.95

(A platter of Parma Ham, Mortadella with pistachio, Pancetta, Salami, Mozzarella, sundried tomatoes, olives, and Parmesan shavings. Served with rustic bread.)

• Piatto di Pesce £19.95

(Blanc bait, Calamari & King prawns. Served with tartare sauce, sweet chilli sauce & chips.)

• Piatto di Verdure (V) £17.95

(A platter of grilled vegetables, Bruschetta, Garlic mushrooms, marinated Italian green olives & chips.)

ANTIPASTI DI MARE

(Seafood Starters)

• Calamari Fritti £8.95

(Deep-fried squid served with a tartare sauce)

• Bianchetti Fritti £8.95

(Blanche bait served with a tartare sauce)

• Sauté Di Cozze £11.95

(Mussels cooked in olive oil, garlic, white wine & samphire. Served with rustic bread)

• Gamberoni In Pastella £10.95

(King prawns lightly battered, deep-fried & served with a sweet chilli dipping sauce)

• Gamberoni Al Limone £10.95

(King prawns cooked in olive oil, garlic, white wine, lemon juice & parsley)

• Cocktail Di Gamberi £8.95 (£9.95)

(Prawns with Marie-rose sauce served on a bed of crispy iceberg lettuce. (Can be served with Avocado)

• Salmone Affumicato con Salsa Di Avocado £10.95 (Smoked salmon served with chef's special Avocado sauce)

• Sardines Grigliate £9.95

(Grilled sardines with garlic, olive oil & lemon juice)

ANTIPASTI DI CARNE

(Meat Starters)

• Mozzarella E Prosciutto di Parma £10.95

(Mozzarella Cheese & Parma Ham)

• Polpette Al Ragù £9.95

(Meatballs in a rich Ragù sauce)

ANTIPASTI VEGETARIANI

(Vegetarian Starters)

• Mozzarella in Carrozza £9.95

(Breaded and deep-fried Mozzarella cheese served with a warm tomato sauce)

• Funghi All'Aglio £8.95

(Mushrooms cooked with garlic, white wine, parsley & a touch of cream)

• Bruschetta Classica £8.95

(Rustic Italian bread topped with freshly chopped tomatoes, garlic, olive oil & fresh basil)

• Tempura di Verdure £8.95

(Vegetables lightly battered, deep-fried & served with homemade hummus)

• Melanzane alla Parmigiana £10.95

(Baked aubergines in a rich tomato sauce, topped with Mozzarella cheese)

PASTA CON PESCE

(Seafood Pasta)

• Spaghetti alla Marinara £19.95

(Spaghetti with fresh mixed seafood with garlic, white wine, fresh cherry tomatoes, fresh samphire & a touch of chilli flakes)

• Linguine Coda di Rospo e Gamberoni £19.95

(Linguine with Monkfish, King prawns, fresh cherry tomatoes, garlic, fresh samphire & white wine)

• Tagliatelle al Salmone £18.95

(Tagliatelle with Smoked Salmon, cream, sage, onion & a dash of tomato sauce)

PASTA CON CARNE

(Meat Pasta)

• Penne Polpette e Melanzana £16.95

(Penne with Chef's special meatballs served in a rich tomato sauce with aubergine & Parmesan cheese)

• Penne all' Amatriciana £13.95

(Penne with tomato sauce, bacon, chilli & garlic)

• Spaghetti Carbonara £13.95

(Spaghetti with diced smoked Pancetta, eggs, onion, touch of cream & Parmesan cheese)

• Spaghetti Bolognese £13.95

(Spaghetti with a traditional homemade recipe)

• Penne Filetto £19.95

(Penne with sliced fillet steak, mushrooms, onion, white wine, cream, chilli flakes & a dash of demi-glace)

• Penne La Galleria £16.95

(Penne with chicken, chillies, garlic, mixed peppers, onion & tomato sauce)

PASTA VEGETARIANA

(Vegetarian Pasta)

• Tagliatelle alla Contadina £13.95

(Tagliatelle with leeks, red onions, fresh spinach & Black Kalamata olives)

• Gnocchi Gorgonzola E Noci £13.95

(Gnocchi with gorgonzola cheese, walnuts & a touch of cream. Topped with fresh rocket)

• Penne Napoli £10.95

(Penne with tomato sauce & garlic)

• Spaghetti Puttanesca £13.95

(Spaghetti with tomato sauce, capers, black olives, anchovies, chilli & garlic)

RISOTTO

• Risotto Pescatora £21.95

(Arborio rice with fresh mixed seafood, garlic, white wine, fresh cherry tomatoes, fresh samphire & a touch of chilli)

• Risotto Galleria £17.95

(Arborio rice cooked with chicken, chillies, garlic, mixed peppers, onions & a touch of tomato sauce)

• Risotto Vegetariano (V) £16.95

(Arborio rice cooked with mushrooms, spinach, garlic, onions & cream)

AL FORNO

(Oven Baked)

• Gnocchi alla Sorrentina (V) £11.95

(Oven baked gnocchi with tomato, mozzarella & basil)

• Lasagna £13.95

(Classic homemade meat Lasagne)

• Cannelloni Fiorentina £11.95

(Cannelloni filled with spinach and ricotta cheese, topped with béchamel and Mozzarella cheese)

Melanzane alla Parmigiana £13.95

(Baked aubergines in a rich tomato sauce, topped with Mozzarella cheese)

CARNI

(Meat Dishes)

• Filetto alla Griglia £31.95

(Grilled fillet steak cooked to your preference, with a grilled mushroom & tomato. Served with chips)

• Filetto al Gorgonzola e Noci £32.95

(Fillet steak topped with Gorgonzola cheese, walnuts & fresh rocket) *

• Filetto al Pepe Verde £32.95

(Fillet steak cooked in brandy, demi-glace, green peppercorns & a dash of cream) *

• Filetto ai Funghi £32.95

(Fillet steak cooked in brandy, demi-glace, mushrooms & a dash of cream) *

*Dishes served with seasonal vegetables or salad

POLLO

(Chicken Dishes)

• Pollo alla Milanese £16.95

(Breast of chicken coated with breadcrumbs, deep-fried & served with spaghetti Napoli)

• Pollo Positano £18.95 *

(Breast of chicken oven baked with cherry tomatoes & Mozzarella cheese)

• Pollo Principessa £18.95 *

(Breast of chicken cooked in a cream, asparagus & mushroom sauce)

• Pollo Francese £18.95

(Breast of chicken coated in breadcrumbs, deep fried & topped with béchamel, mushroom & cheese sauce. Served with chips)

*Served with seasonal vegetables or salad

PESCE

(Fish Dishes)

• Filetto di Spigola alla Livornese * £31.95

(Fillet of Seabass cooked with cherry tomatoes, olive oil, capers, fresh samphire, white wine, Kalamata olives & parsley)

• Coda di Rospo all'Acqua Pazza * £31.95

(Monkfish cooked with cherry tomatoes, olive oil, garlic, fresh samphire & white wine)

• Coda di Rospo Fritta * £29.95

(Pan fried Monkfish with fresh lemon juice)

• Fritto Misto £24.95

(Calamari, King Prawns, Blanc bait & Monkfish. Served with a side Salad)

• Salmone del Pescatore * £24.95

(Salmon steak cooked with Mussels, Calamari, King Prawns, fresh samphire, olive oil, garlic & white wine)

*All dishes served with seasonal vegetables or salad.

INSALATA

• Insalata Romana £16.95

(Cos lettuce, avocado, crispy bacon. Dressed and topped with Parmesan shavings & croutons.)

• Insalata Galleria £16.95

(Cos lettuce, grilled & sliced breast of chicken. Dressed and topped with Parmesan shavings & croutons)

• Insalata Con Avocado, Gamberi E Salmon Affumicato £18.95

(Mixed lettuce, avocado, prawns, smoked salmon & fresh dill)

• Insalata Di Carciofi E Halloumi (V) £16.95

(Mixed salad leaves, baby spinach, grilled vegetables, red onions, mixed peppers, Artichokes & grilled Halloumi cheese. Served with homemade Grissini)

SIDE SALADS

• Insalata Verde (V) £7.95

(Green salad)

• Insalata Mista (V) £7.95

(Mixed salad)

• Insalata di Pomodoro e Cipolla (V) £7.95

(Tomato, red onion & fresh basil)

• Insalata Di Rucola Con Parmigiano (V) £7.95

(Rocket salad topped with olive oil and parmesan shavings)

CONTORNI

• Pane All'Aglio (V) £2.95

(Garlic bread)

• Pane All'Aglio con Mozzarella (V) £3.45

(Garlic bread with Mozzarella cheese)

• Galleria Special Pane Pizza All'Aglio e Mozzarella (V) £9.95

(Garlic pizza bread rolled & filled with garlic butter & Mozzarella cheese)

• Focaccia (V) £9.95

(Classic Italian bread, sprinkled with Mozzarella & Parmesan cheese. Traditionally baked in house)

• Olive Verdi (V) £4.95

(Green olive with a olive oil)

• Spinaci Saltati al Burro (V) £4.95

(Fresh pan-fried spinach with garlic & olive oil)

• Verdure (V) £4.95

(A selection of fresh market vegetables)

• Patate Fritte (V) £3.45

(House fries)

• Patate Saltate (V) £4.95

(Sauté Potatoes with red onion)

• Pane (V) £3.95

(Homemade bread served with olive oil & balsamic vinegar)

PIZZA

• MARGHERITA (V) <u>£11.95</u>

(Tomato base, Mozzarella cheese, Parmesan cheese & fresh basil)

PROSCIUTTO E FUNGHI <u>£13.95</u>

(Tomato base, cooked ham, Mozzarella cheese, mushrooms, fresh basil & grated Parmesan)

• DIAVOLA <u>£13.95</u>

(Tomato base, Mozzarella cheese, Salamino, fresh chilli, fresh basil & grated Parmesan)

• INFERNO <u>£13.95</u>

(Tomato base, Mozzarella cheese, Peperoni, fresh basil & grated Parmesan)

• FIORENTINA (V) <u>£13.95</u>

(Tomato base, Mozzarella cheese, fresh spinach, egg, fresh basil & grated Parmesan)

• ROMA <u>£15.95</u>

(Tomato base, Mozzarella cheese, grilled chicken, red onions, mixed peppers, topped with basil oil, fresh mozzarella & rocket)

• CAPRICCIOSA <u>£14.95</u>

(Tomato base, cooked ham, salami, mushrooms, black olives, artichokes, fresh basil & grated Parmesan)

• LA GALLERIA (V) <u>£14.95</u>

(Tomato base, Mozzarella cheese, goat's cheese, sundried tomatoes & fresh spinach)

• NAPOLITANA <u>£14.95</u>

(Tomato base, Mozzarella cheese, Kalamata olives, capers, anchovies & oregano)

• ORTOLANA (V) <u>£13.95</u>

(Tomato base, seasonal vegetables, Mozzarella cheese, fresh basil & grated Parmesan)

<u>PIZZA</u>

• TRICOLORE (V) <u>£13.95</u>

(Tomato base, Buffalo Mozzarella, fresh basil, fresh chilli & grated Parmesan)

• SALSICCIA FRIARIELLI PROVOLA <u>£15.95</u>

(Plain pizza base topped with Friarielli, Salsiccia, smoked Mozzarella cheese & grated Parmesan)

• TARTUFO (V) <u>£15.95</u>

(Plain pizza base topped with mushrooms, Mozzarella, shaved Parmesan, fresh rocket & Truffle Oil)

• QUATTRO FORMAGGI (V) <u>£13.95</u>

(Plain pizza base with four cheeses, Ricotta, Gorgonzola, Provola & Parmesan)

• PARMA <u>£15.95</u>

(Plain pizza base, Mozzarella, Prosciutto Crudo di Parma & shaved Parmesan. Topped with fresh rocket)

• BUFALINA (V) <u>£15.95</u>

(Plain pizza base, Buffalo Mozzarella, cherry tomatoes, Parmesan cheese & fresh basil)

• CALZONE FRITTO <u>£14.95</u>

(Deep fried pizza with Ricotta cheese, Provola, Salami & Prosciutto)

• CALZONE AL FORNO <u>£14.95</u>

(Mozzarella cheese, Ricotta, ham & Salami. Topped with our home-made tomato sauce)

• CALZONE VEGETARIANO (V) <u>£14.95</u>

(Mozzarella cheese & fresh market vegetables. Topped with our home-made tomato sauce)

• EXTRA TOPPINGS (Vegetarian) $\underline{f1.25}$ (Meat) $\underline{f1.95}$

COFFEE & TEA

• FLAT WHITE £3.15 BLACK AMERICANO £2.95 WHITE AMERICANO £3.15 £2.95 SINGLE ESPRESSO • MACCHIATO £2.95 £3.45 • LATTE £3.15 DOPPIO ESPRESSO £3.15 CAPPUCCINO MOCHA £3.45 • HOT CHOCOLATE £3.45 £2.65 • ENGLISH TEA £2.95 • HERBAL TEA

(Mint, Lemon, Earl Grey)

- EXTRAS (Oat milk, syrup: caramel or vanilla. <u>£0.50</u>
- LIQUER COFFEE <u>£7.15</u>

(Italian, French, Irish, Calypso, Grand Marnier, Cointreau, Drambuie)

DESSERTS

• PROFITEROLES <u>£6.95</u>

Large choux pastry profiteroles filled with Chantilly cream & covered with chocolate cream.

• CHOCOLATE FUDGE CAKE <u>£6.95</u>

Twin layered moist chocolate cake, filled & coated in a rich chocolate fudge icing. Served warm with vanilla ice cream.

• BANOFFEE PIE <u>£6.95</u>

From the bottom up: Crisp biscuit base, fresh bananas, caramel sauce, topped with fresh cream, caramel sauce & cocoa powder.

• TIRAMISU <u>£6.95</u>

Ladyfingers dipped in an espresso, layered with delicately sweetened whipped cream, eggs & mascarpone cheese, topped with a dusting of cocoa powder.

• **STRUDEL MELE** <u>£6.95</u>

Traditional apple strudel.

• PANNA COTTA <u>£6.95</u>

Italian dessert of sweetened cream thickened with gelatin

• DOLCELATTE <u>£8.95</u>

Cheese & Biscuits.

• AFFOGATO <u>£6.95</u>

A scoop of vanilla ice cream, shot of Espresso and Amaretto.

• LEMON & MASCARPONE CHEESECAKE <u>£6.95</u>

A crisp digestive biscuit base, topped with a lemon & mascarpone cheesecake, topped with lemon curd cream & roasted flaked almonds.

• MANGO & PASSIONFRUIT MOUSSE CAKE (Vegan & Gluten Free) <u>£6.95</u>

Gluten free base with a mango infused mousse cake filling, topped with passion fruit puree with seeds.

• GLUTEN FREE FUDGE CAKE £7.95

Layered moist chocolate cake, filled & coated in a rich chocolate fudge icing. Served warm with vanilla ice cream.

• SORBET <u>£6.95</u>

Lemon or Raspberry flavours.

• SELECTION OF ICE CREAM <u>£6.95</u>

Vanilla, Strawberry & Chocolate flavours.

• MIXED KIDS' TOYS ICE CREAM <u>£3.45</u>

Vanilla, Strawberry, or Chocolate.