

PIZZA

Small Cheese.....\$11.95

Sicilian (One Size).....\$18.95

Large Cheese.....\$13.95

Gluten Free (One Size)\$13.95

REGULAR TOPPINGS

.....\$2.50 Each

GOURMET TOPPINGS

.....\$4.00 Each

Extra Cheese, Sausage, Mushroom,
Pepperoni, Onions, Anchovies, Green
Peppers, Hot Peppers, Broccoli, Ricotta,
Spinach, Fresh Garlic, Eggplant,
Black Olives, Tomatoes, Ham, Bacon,
Meatballs

Sun Dried Tomatoes, Steak,
Artichokes, Hearts, Fresh Mozzarella,
Baby Arugula, Grilled or Fried
Chicken, Prosciutto di Parma,
Broccoli Rabe, Pineapple

DOUGH CREATIONS

Calzone (Ricotta & Cheese, Sauce on the Side)

Small.....\$8.95 / Large.....\$15.95

Stromboli (Ham, Sausage, Pepperoni, Mushrooms &
Cheese, Sauce on the Side)

Small.....\$9.95 / Large.....\$15.95



SIGNATURE PIZZA

Margherita

(Fior Di Latte, Fresh Basil, & EVO)

\$13.00

Napoli

(Fior Di Latte & Anchovies)

\$14.00

Parma

(Prosciutto Di Parma, Fior Di Latte, EVO & Baby Arugula)

\$15.00

Rossa

(Marinated Tomatoes, Fresh Basil & EVO)

\$14.00

Capricciosa

(Fior Di Latte, Mushrooms, Artichokes & Prosciutto Di Parma)

\$15.00

Ortolana

(Fior Di Latte, Mushrooms, Tomatoes, Eggplant & Olives)

\$15.00

Tre Colori

(White)

(Fior Di Latte, Marinated Tomatoes & Pesto)

\$15.00

WHITE PIZZA

Ricotta, Tomatoes, Fresh Garlic & Basil

Ricotta, Fresh Spinach & Tomatoes

Ricotta, Broccoli & Fresh Garlic

Capri (Ricotta & Pesto)

Chicken Bacon & Tomatoes

Scampi (Marinated Shrimp w/ Garlic & EVO)

\$18.95

\$18.95

\$18.95

\$18.95

\$19.95

\$22.95

SPECIALTY PIZZA

Primavera

(Marinated Diced Tomatoes, w/ EVO, Garlic & Basil)

\$19.95

Hawaiian

(Ham & Pineapple)

\$19.95

Chicken Parmigiana

(Chicken Tenderloin Cutlet Strip & Ricotta)

\$19.95

Barbecue Chicken

(Chicken Tenderloin Cutlet Strip & Barbecue Sauce)

\$19.95

Buffalo Chicken

(Chicken Tenderloin Cutlet Strip w/ Buffalo Sauce & Blue Cheese)

\$19.95

Meat Lover’s

(Pepperoni, Sausage, Bacon & Meatballs)

\$21.95

Joe’s Special

(Steak, Hot Peppers & Onions)

\$21.95

Broccoli Rabe, Sausage Fresh Garlic

\$21.95

Quattro Stagioni

(Ham, Artichoke Hearts, Mushrooms & Black Olives)

\$21.95

Mediterraneo

(Sun Dried Tomatoes, Black Olives, Artichoke Hearts & Fresh Garlic)

\$21.95

GALASSO’S GOURMET PAN PIZZA

RED

Brooklyn Style

(EVO & Fresh Garlic Marinated Plum Tomatoes, Cheese & Fresh Basil)

\$19.95

Primo

(Artichokes Heart, Broccoli, Roasted Peppers & Black Olives)

\$23.95

Arugula

(Baby Arugula, Grape Tomatoes, Diced Fresh Mozzarella, EVO & Shredded Sharp Provolone)

\$23.95

Roasted Eggplant

(Oven Roasted Eggplant Marinated with Fresh Garlic & EVO)

\$23.95

Mushroom Special

(Carmalized Mushroom & Onions)

\$23.95

WHITE

Ruffino

(Sautéed Garlic w/ Fresh Spinach & Broccoli Ricotta & Marinated diced Tomatoes)

\$23.95

Pesto

(Marinated diced Tomatoes, Ricotta & Pesto)

\$23.95

GALASSO’S

CUCINA ITALIANA PIZZA & RESTAURANT

Hunterdon Hill Plaza

1386 RT 22 WEST, LEBANON, NJ 08833

OPEN 7 DAYS
TAKE OUT AVAILABLE
908.437.0339

Feel free to bring your own alcoholic beverage

ANTIPASTI (Appetizers)			
Garlic Bread	\$3.95.....	W/Cheese.....	\$4.95
Bruschetta (Marinated Plum Tomato, EVO, Garlic & Oregano)	\$7.95		
Wings (Plain) or (Hot and Spicy)	\$10.95		
Broccoli Rabe and Sausage	\$11.95		
Caprese (Fresh Mozzarella, Roasted Pepper, Basil, EVO).....	\$11.95		
Calamari Fritti (Fried Calamari)	\$11.95		
Impepata Di Cozze (Mussels, Garlic, White Wine, EVO, Fresh Black Pepper).....	\$12.95		
Zuppa Di Vongole (Clams, Plum Tomatoes, EVO).....	\$13.95		
Antipasto Italiano (Prosciutto di Parma, Salami, Sharp Provolone & Fresh Mozzarella)	\$13.95		

INSALATE (Salads)

Small Tossed Salad	\$5.95.....	Large Tossed Salad	\$6.95
Caesar Salad	\$7.95		
Chef Salad (Cold Cuts and Fresh Greens)	\$8.95		
Antipasto Salad (Cold Cuts and Mixed Vegetables)	\$10.95		
Arugula Salad (Fresh Mozzarella, Grape Tomatoes & Sharp Provolone).....	\$10.95		
Gabe’s Salad (Fresh Mozzarella With Mixed Vegetables)	\$10.95		
Greek Salad (Romaine Hearts, Grape tomatoes, Black Olives, Cucumber, Red onions & Feta Cheese) ..	\$10.95		
Parma Salad (Romaine Heart, Radicchio, Grape Tomatoes, Prosciutto di Parma & Fresh Mozzarella) ..	\$12.95		
Galasso’s Salad (Mixed Vegetables over Romaine Heart w/Roasted Pepper and Fresh Mozzarella, Topped with Sautéed Portobello Mushroom and Jumbo Shrimp, finished with Imported Balsamic Vinegar and Crumbled Blue Cheese)	\$13.95		
Add Grilled Chicken.....	\$4.95 / Shrimp.....	\$5.95 / Salmon.....	\$7.95

MINESTRE (Soups)

Pasta & Fagioli	\$6.95
Tortellini In Brodo	\$6.95
Escarole & Beans	\$6.95

CONTORNI (Side Orders)

Meatballs	\$5.95
Sausage	\$5.95
Sautéed Broccoli	\$5.95
Sautéed Spinach	\$5.95
Sautéed Broccoli Rabe	\$7.95
French Fries	\$3.95
Curly Fries	\$3.95
Onion Rings	\$3.95
Sour & Chives Seasoned Wedge Fries	\$4.95
Mozzarella Stick (6)	\$6.95
Chicken Fingers (4 Served with Fries).....	\$8.95

10” ROLL - COLD SUBS

Ham & Cheese (Lettuce Tomato Onion Oil and Vinegar)	\$7.95
Italian Sub (Ham, Cheese, Salami, Capocollo, Lettuce, Tomato Onion Oil & Vinegar)	\$8.95
Turkey & Provolone (Lettuce, Tomatoes and Onion Oil &Vinegar)	\$8.50
Tuna Sub (Lettuce, Tomatoes, Onion, Oil & Vinegar)	\$8.50
Galasso’s Special Sub (Imported Prosciutto di Parma, Fresh Mozzarella, Tomatoes, Baby Arugula, finished with EVO and Balsamic Vinegar)	\$10.50

10” ROLL - STEAK SANDWICH

Plain Steak Sandwich	\$7.95
Pizza Steak (With Pizza Sauce and Mozzarella)	\$8.50
Cheese Steak	\$8.50
Cheese Steak Hoagie (Lettuce, Tomato, Onion, oil & Vinegar).....	\$9.50
Cheese Steak Combo (Mushroom, Green Peppers, Onions, Sauce on the side)	\$9.50
Chicken Cheese Steak	\$8.50
Buffalo Chicken Cheese Steak	\$8.50

10” ROLL - HOT SUBS

Sausage Sub	\$7.95.....	Sausage Parm	\$8.95
Meatball Sub	\$7.95.....	Meatball Parm	\$8.95
Sausage, Peppers & Onion	\$8.95		
Eggplant Parm	\$8.95		
Buffalo Grilled Chicken (with Blue Cheese on the Side).....	\$8.95		
Grilled Chicken (Fresh Mozzarella, Roasted Peppers, finished with Balsamic Vinegar)	\$8.95		
Grilled Chicken Caprese (Fresh Mozzarella, Grape Tomatoes, Roasted Peppers, Basil and EVO)	\$9.95		
Chicken Parm	\$8.95		
Broccoli Rabe & Sausage	\$8.95.....	Broccoli Rabe & Sausage Parm	\$9.95
Veal Parm	\$10.95		

SPECIALITA’ DELLA CASA (House Specialty Entrees)

House Special	\$19.95
(w/Shrimp and Crab Meat Prepared in a Vodka Sauce served w/ Penne)	
Gamberoni Alla Montese	\$19.95
(Shrimp & Crab Meat sautéed w/Garlic & Fresh Asparagus, Grape Tomatoes in a Brandy Sauce served w/Fettuccine)	
Pollo Mare & Terra	\$19.95
(Chicken & Jumbo Shrimp w/Shitake Mushroom, Asparagus in a Pink Brandy Sauce served over Fettuccine)	
Scallop Granite	\$21.95
(Scallops sautéed w/Garlic, Shitake Mushrooms & Sun Dried Tomato in a Cream Pesto Sauce served w/Fettuccine)	
Seafood Alfredo	\$21.95
(Shrimp & Scallops Served with Fettuccine Prepared in a Traditional Alfredo Sauce)	
Tre Moschettieri	\$21.95
(Veal, Chicken & Shrimp sautéed w/Garlic EVO in a Chablis Wine Lemon Sauce served over Spinach)	
Chicken & Shrimp Al Castello	\$19.95
(Chicken & Shrimp Sautéed w/Garlic, EVO in a White wine Lemon Sauce serve over Broccoli Rabe)	
Penne Alla Giulia	\$16.95
(With Fresh Eggplant, Tomato & Basil Topped With Fresh Mozzarella)	
Pasta Alla Nonna	\$16.95
(Penne sautéed with Eggplant, Capers, Gaeta Olives in a Plum Tomato Sauce)	
Penne All’ Ortolana	\$16.95
(w/ Mushrooms, roasted Peppers, Eggplant, Basil in a Plum Tomato Sauce)	
Fettuccine Florentino	\$16.95
(Chicken, Prosciutto, Spinach and Fresh Tomatoes in a Sherry Pink Sauce)	
Rigatoni Alla Norma	\$16.95
(Fresh Eggplant, Pomodoro Sauce, Topped with Shaved Ricotta Salata)	
Fettuccine Portobello	\$16.95
(w/Portobello Mushrooms & Prosciutto di Parma in a Vodka Sauce)	
Tortellini Alla Boscaiola	\$16.95
(Mushrooms, Prosciutto di Parma & Peas in a Pink Sherry Cream Sauce)	
Gnocchi Monteverde	\$16.95
(with Spinach & Sun Dried Tomatoes in a Gorgonzola Cream Sauce)	
Lobster Ravioli	\$18.95
(in a Vodka Sauce)	
Pappardelle Ai Funghi Porcini	\$18.95
(with Sun Dried Tomatoes, Fresh Asparagus in a Alfredo Sauce)	

PASTA ENTREES

Tomato Sauce, Marinara, Arrabbiata, or Aglio e Olio	\$13.95
Meat sauce, Meatballs or Sausage	\$14.95
Pesto or Broccoli	\$14.95
Alfredo or Vodka Sauce	\$14.95
Puttanesca (Olives, Capers & Anchovies in a Plum Tomato Sauce)	\$14.95
Bolognese (Traditional Italian Beef Ragu’ w/ Peas and a Touch of Cream)	\$14.95
Amatriciana (Pancetta, Onions, Pecorino Romano in a Plum Tomato Sauce)	\$14.95
Carbonara (Pancetta, Eggs, Pecorino Romano)	\$14.95

BAKED ENTREES

Manicotti, Stuffed Shell, or Ravioli	\$14.95
Ravioli Casalinga (With Mozzarella Melted on Top).....	\$15.95
Baked Ziti	\$14.95
Baked Ziti Alla Giulia (With Eggplant)	\$15.95
Home Made Meat Lasagna	\$15.95
Tortellini Al Forno (Prepared in a Vodka Sauce & Melted Mozzarella on Top)	\$15.95
Melanzane Alla Parmigiana (Eggplant Parmigiana).....	\$15.95
Involtini Di Melanzane (Eggplant Rollatini Stuffed with Ham & Ricotta)	\$16.95
Involtini Di Melanzane Florentino (Vegetarian Rollatini Stuffed with Spinach & Ricotta).....	\$16.95

POLLO (Chicken)

Pollo Parmigiana	\$16.95
Pollo Milanese (Served over a bed of Arugula)	\$17.95
Pollo Piccata, Marsala or Francese Style	\$17.95
Pollo Monterosa	\$17.95
(Chicken Tenderloin sautéed w/Sausage and Portobello Mushrooms prepared in a Pink Sherry Cream Sauce served over Fettuccine)	
Pollo Alla Bettina	\$17.95
(Chicken Tenderloin sautéed w/Roasted Peppers, Artichokes and Gaeta Olives topped w/Mozzarella in a Brown Sherry Reduction)	
Pollo Casanova	\$17.95
(Chicken Tenderloin sautéed w/Garlic, Broccoli Rabe Sun Dried Tomatoes & Roasted Peppers in a Lite Marinara Sauce topped w/ Mozzarella)	
Pollo Balsamico	\$17.95
(Chicken Tenderloin sautéed w/Garlic, Mushroom & Potatoes in a Balsamic Vinegar Reduction)	

PASTA SELECTIONS

Penne, Linguine, Fettuccine, Spaghetti, Capelli D’Angelo (Angel Hair),
Gnocchi, Tortellini, Cavatelli, Pappardelle Extra ... \$2.00 / Gluten Free Extra ... \$3.95

Pollo Montagnola	\$17.95
(Chicken Tenderloin sautéed w/Garlic, Eggplant, Olives & Sun Dried Tomatoes, topped w/Mozzarella in a Brown Sherry Sauce)	
Pollo Alla Romana	\$17.95
(Chicken Tenderloin sautéed w/Garlic, Artichoke Hearth ,Capers & Sun Dried Tomatoes in a Lemon Sauce)	
Pollo Cacciatore	\$17.95
(Chicken Tenderloin sautéed w/Mushrooms, Onions & Roasted Peppers in a Lite Marinara Sauce)	
Pollo Di Venezia	\$17.95
(Chicken Tenderloin, prepared w/Artichoke Hearts, Sun Dried Tomatoes & Roasted Peppers in a Lite Tomato Sauce)	
Pollo Campano	\$17.95
(Chicken Tenderloin sautéed w/Garlic, Roasted Peppers and Fresh Asparagus in a Brown Sherry sauce topped W/Mozzarella)	
Pollo Saltimbocca	\$17.95
(Chicken Tenderloin sautéed w/Mushroom, Prosciutto, Sage in a Marsala Sauce over Spinach topped W/Mozzarella Cheese)	
Pollo Al Pesto	\$17.95
(Chicken Tenderloin sautéed w/Garlic in a Pesto Cream Sauce served over Fettuccine)	
Pollo Toscano	\$17.95
(Chicken Tenderloin, sautéed Garlic, Sausage, Potatoes, Onions & Cherry Hot Peppers in a lite Marinara sauce)	
Pollo Caruso	\$17.95
(Dipped in Egg then layered with Prosciutto, Artichoke Hearts, Diced Plum tomatoes in a Brown Sherry Sauce topped w/Mozzarella)	

VITELLA (Veal)

Veal Parmigiana	\$18.95
Veal Milanese (Served on a bed of Arugula)	\$19.95
Veal Piccata, Marsala, or Francese Style	\$19.95
Veal Vesuvio	\$19.95
(Top Round Veal sautéed w/Garlic ,Capers, Roasted Pepper & Gaeta Olives in a lite Plum Tomato Sauce topped w/Mozzarella)	
Veal Caruso	\$19.95
(Top Round Veal Dipped in Egg then layered w/Prosciutto, diced Tomatoes& Artichoke Hearts in a Brown Sherry Sauce Topped w/Mozzarella)	
Veal Portofino	\$19.95
(Top Round Veal sautéed w/Garlic, Shitake Mushrooms & Sun Dried Tomatoes in a Sherry Cream Pesto Sauce served over Fettuccine)	
Veal Casanova	\$19.95
(Top Round Veal, sautéed w/Garlic Broccoli Rabe , Sun Dried Tomato & Roasted Peppers in a lite Marinara sauce topped w/Mozzarella)	
Veal Saltimbocca	\$19.95
(Top Round Veal sautéed w/Mushroom, Prosciutto, Sage in a Marsala Sauce over Spinach topped W/Mozzarella Cheese)	
Veal Sorrento	\$19.95
(Top Round Veal w/sautéed Garlic, Eggplant, Shitake Mushrooms, layered with Prosciutto di Parma topped w/Mozzarella in a lite Marinara Sauce)	
Veal Monterosa	\$19.95
(Top Round Veal w/sautéed Garlic, Sausage, Portobello Mushrooms in a Pink Sherry Cream Sauce served over fettuccine)	

PESCE (Seafood)

Calamari All’Arrabiata	\$18.95
(Fresh Calamari prepared in a Fra Diavolo Sauce served over Linguine)	
Calamari Al Pomodoro	\$18.95
(Fresh Calamari in a Pomodoro Sauce served with Linguine)	
Spaghetti Alle Vongole	\$18.95
(Middle Necks Clams sautéed w/ EVO & Garlic, sprinkled w/ fresh Parsley)	
Spaghetti Alle Vongole Al Pomodoro	\$18.95
(Pomodoro Sauce)	
Cozze Al Pomodoro	\$18.95
(Fresh P.E.I Mussels in a Pomodoro Sauce served with Linguine)	
Cozze All’Arrabbiata	\$18.95
(Fresh P.E.I Mussels in a Fra Diavolo Sauce served with Linguine)	
Gamberi Agli Scampi	\$19.95
(Jumbo Shrimp sautéed w/Garlic EVO, White Wine Lemon Sauce over Linguine)	
Gamberi Al Pomodoro	\$19.95
(Jumbo Shrimp in a Pomodoro Sauce served with Linguine)	
Gamberi All’Arrabbiata	\$19.95
(Jumbo Shrimp in a Fra Diavolo Sauce served over linguine)	
Gamberi Alla Vodka	\$19.95
(Jumbo Shrimp prepared in a Vodka Sauce served over Fettuccine)	
Gamberi Mediterraneo	\$19.95
(Jumbo Shrimp prepared w/Fresh Spinach & Sun Dried Tomatoes in a Lite Pomodoro Sauce served over Capelli D’Angelo)	
Gamberi Montecarlo	\$19.95
(Jumbo Shrimp sautéed w/Shitake mushrooms, Sun Dried Tomatoes & Diced Plum Tomatoes in a Sherry Pesto Cream Sauce served over Fettuccine)	
Capesante Alla Vodka	\$21.95
(Sea Scallops in a Vodka Sauce served over Linguine)	
Linguine Alla Pescatora	\$23.95
(Middle Necks Clams,P.E.I. Mussels, Sea Scallops & Jumbo Shrimp sautéed w/Garlic in a Pomodoro Sauce or choice of Arrabbiata Sauce served over Linguine)	