



Menu for Friday & Saturday March 12th & 13th
(703)- 737-3700

ANTIPASTO

Antipasto di Montagna (mkt price)
(a selection of cheeses, cured meats, marinated vegetables etc...)
Spring Mix Salad \$4 ½

PASTA

Galletta's Homemade Pasta with choice of Sauce

Marinara \$7
Nonni's Meat Sauce \$8
Lemon Cream \$9
Vodka Cream Sauce \$9
Basil Pesto \$9

Specials

Tronchetto di Porchetta \$17
(All natural, hormone free roasted pork roast with oven roasted vegetables)

Galletta's Spinach & Cheese Raviloi with Marinara sauce \$13

more on back



Grilled Pizzas (\$9)

Rosemary Porchetta Red Pepper

(Marinara sauce, Italian Rosemary Ham, Parmigiano Reggiano & Italian Fontina)

Formaggio

(Marinara sauce, Parmigiano Reggiano , Pecorino Romano & Italian Fontina cheeses)

Bianco

(Extra virgin olive oil, Crucolo cheese, coarse sea salt and fresh oregano)

Artichoke & Mushroom

(Marinara sauce, Italian Parmigiano, Pecorino Romano, Italian Fontina cheeses, grilled Italian artichokes & grilled Italian mushrooms.)

Cotto

(Marinara sauce, Italian Fontina cheese & thin slices of Italian Prosciutto Cotto.)

Wine By The Glass (Red or White) \$5

Dessert

Mini Cannoli \$1

Cornerstone Cupcakes \$3

(locally baked here in Leesburg...ask for today's varieties)

Bomba \$4 ½

(chocolate & vanilla gelato in a dark chocolate shell)

NEW!!! Coppa Stracciatella \$4 ½

(Chocolate chip gelato topped with cocoa powder, chocolate syrup and hazelnuts)

NEW!!! Flute Limoncello \$4 ½

(Lemon gelato swirled with limoncello)

Kids Bear \$3

(chocolate gelato decorated with chocolate ears and eyes)

Orange Ripieno \$4 ½

(orange sorbet served in a natural fruit shell)

Lemon Ripieno \$4 ½

(lemon sorbet served in a natural fruit shell)

Coffee/Espresso \$2

Cappuccino \$2.75

Poppiano Vin Santo \$6