

Tre Giorni di Amore

(three days of love)

Join us in celebrating Saint Valentines Day
At Galletto Ristorante .We are embracing
love and romance by showcasing great
food with aphrodisiac qualities
We are offering a 4 course menu prepared
with love

Two Chilled Marin Miagi Oysters on the
Half Shell

Champagne Mignonette

(Oysters were documented as an aphrodisiac food by the
Romans in the second century)

One Glass of Sparkling Wine

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Arugula Salad with Shaved Asparagus,
Silvered Almonds, Shaved Fennel,
and Honey Vinaigrette

(Arugula has been documented as an aphrodisiac since
the first century, Given it's phallic shape, asparagus is
frequently enjoyed as an aphrodisiac food, Almond a
symbol of fertility throughout the ages, Use of fennel as
an aphrodisiac dates back to the Egyptian times where it
was used as "libido enhancement", Many medicines in
Egyptian times were based on honey including cures for
sterility and impotence)

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Asafetida Crusted Pork Loin with
Roasted Baby Carrots and Broccoli Rabe

(An Indian dried, powdered herb used as a sexual
stimulant in Ayurvedic medicine. The herb has a very
strong, garlicky flavor, carrots are believed to be a
stimulant to the male, the broccoli rabe family is believed
to increase virility)

Or

“FISH & CHIPS”

Petarle Sole, Crispy Sweet Basil, Shaved
Fennel Salad, Extra Virgin Olive Oil

(Basil is said to stimulate the sex drive and boost fertility.
It is also said to produce a general sense of well being for
body and mind, Use of fennel as an aphrodisiac dates
back to the Egyptian times where it was used as "libido
enhancement")

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Espresso Chocolate Tart with Vanilla
Gelato

(Coffee stimulates both the body and the mind so partake
of a little in preparation for an "all-nighter", The scent and
flavor of vanilla is believed to increase lust)

\$35 Per Person

Available Friday Night February 12th –
Sunday Night February 14th



**BRUNCH IS BACK AT
GALLETTO RISTORANTE.**

**COME JOIN
EXECUTIVE CHEF**

JESSE LAYMAN

**FOR HIS NEW A LA CARTE
BRUNCH MENU**

**SERVED EVERY SUNDAY FROM
10AM – 2PM**

**SIP. SAVOR. SOCIALIZE.
GALLETTO RISTORANTE**

Winter Warmers

Family Night - Sundays

3 course Family Style Dinner \$20 per person

Organic Green Salad,
Chefs Daily Pasta,
Gelato

Served family style - kids 10 and under are free

M&M – Mondays

Meatballs and Martinis

\$5 Well Martinis

\$5 Meatballs

Tuscan Tuesdays

\$5 Glasses of Selected Italian Wine

\$5 Tuscan Appetizers

Wine Down Wednesday

\$5 Wine Tasting from different wineries each week and
free appetizers on the patio

5-6:30pm

Tasty Thursdays

\$5 Well Drinks

\$5 Appetizer Tasting

Finally Friday

Live music on the patio from 10pm to 1am

No cover ever

Drink and Food Specials