



SOMETHING WE TAKE GREAT PRIDE IN IS BEING A SCRATCH KITCHEN. SERVING QUALITY PRODUCTS AND BUYING ONLY FRESH CHICKEN, BEEF AND FISH. SOURCING LOCAL PRODUCT AS OFTEN AS IT IS AVAILABLE. IN DOING SO WE CAN BE PROUD OF THE FOOD BEING SERVED, WHILE GIVING BACK TO THE COMMUNITY. THANK YOU FOR ALL OF YOUR SUPPORT.

WELCOME TO OUR RESTAURANT. THE GALLO FAMILY

## SMALL PLATES & SANDWICHES

**CRAB CAKES | 16** GF

Jumbo lump, pan seared with jalapeno parsnip carrot slaw, creole mustard

**BEET CARPACCIO | 8** GF V

Roasted beets, capers, evoo, arugula salad

**HOMEMADE MEATBALLS | 12**

Gallo family recipe meatballs with homemade marinara, fresh herbs and parmesan

**FRESH BRINED CHICKEN WINGS (1 LB) | 9**

House garlic lemon pepper or Cockfight sauce served with celery and creamy gorgonzola

**ANGUS BEEF BURGER\* | 14**

1/2 lb. simply seasoned and seared, fully dressed, and topped with hoousemade aioli on a brioche bun, hand cut fries

Add Cheese options: American, Gorgonzola, Provolone, Pepper jack, White cheddar, Gruyere | **.75**

Add Applewood smoked bacon | **2**

**CHICKEN PARM SANDWICH | 14**

Gerber chicken breast, parmesan herb crust, red sauce, provolone, lemon parmesan aioli, spinach, red onion, brioche bun, hand cut fries

**ITALIAN GRILLED CHEESE | 14**

House made pesto, provolone, pepper jack, caramelized onion, capicola ham on house focaccia bread, with hand cut fries, side of marinara

## SMALL PIES

Our pizza dough is made fresh in-house every morning with the Italian mindset of “simple, local, fresh.” This is what we serve our families and are proud to serve to you.

**BPT | 14**

Extra virgin olive oil, Nueske’s applewood smoked bacon, baby heirloom tomatoes, mozzarella and provolone cheese with house pesto drizzle. Finished with fresh cracked black pepper and parmesan

**TRIPLE PIGS | 14**

Seasoned, crushed plum tomatoes, salami, capicola ham, applewood smoked bacon, mozzarella and provolone cheese. Finished with parmesan

**PEAR & PROSCIUTTO | 14**

Extra virgin olive oil, shaved fennel, fresh pear, shaved prosciutto, ricotta cheese. Finished with parmesan, fresh arugula, and balsamic reduction

**MARGHERITA | 14**

Roma tomatoes, fresh mozzarella, fresh basil and extra virgin olive oil

*Gluten free braccoli and cheddar crust available upon request.*

## SOUP & SALAD

**CHEF’S POT CUP | 5 BOWL | 8**

**WHITE LACE SALAD | HALF SIZE 8 | FULL SIZE 12** GF V

Arugula, romaine, radicchio, toasted pistachio, shaved fennel and pear, red onion, vanilla bean white balsamic vinaigrette, swiss and parm tuile

**CAESAR | HALF SIZE 8 | FULL SIZE 12** GF

Romaine, parmesan and herb croutons, Caesar vinaigrette

**FROM THE GARDEN | HALF SIZE 8 | FULL SIZE 12** GF V

Arugula, romaine, radicchio, red onion, baby heirlooms, carrot, bell pepper, cucumber, Gallo’s House vinaigrette, swiss and parm tuile

*Add to any Salad: Chicken | 6 Salmon | 10  
Scallops | 11 Shrimp | 6*

## ENTREES STEAKS, SEAFOOD & CHICKEN

**PAN SEARED OHIO PROUD™ CHOICE STEAKS\***

12 oz. NY Strip | **45**

8 oz. Filet Mignon | **46**

Fresh mid-western beef, simply seasoned with salt and pepper then pan seared in cast iron for the perfect crust. All steaks are finished with herb red wine compound butter. Served with your choice of Caesar or green salad and one side.

**GRILLED SALMON\* | 23** GF

Fresh Antarctic salmon, seared to order, white wine herb compound butter, sweet potato au gratin, zucchini, shaved fennel, carrot

**BLACKENED SCALLOP RISOTTO\* | 25**

Bristol sea scallops, sweet potato risotto, asparagus and roasted beet coulis

**CIOPPINO\* | 27**

Traditional San Francisco seafood stew with salmon, scallops, shrimp and mussels, tossed in a light fennel tomato broth. Served with toasted focaccia bread

**RED CURRY MUSSELS\* | 23**

Angel hair, red curry, coconut milk, family sauce, PEI mussels, fresh lime

**OVER THE MOON ½ CHICKEN | 22**

Beer brined Gerber chicken, roasted with house made lemon pepper seasoning, lemon garlic butter, fresh parsley, hand cut fries

**CHICKEN PICCATA | 20**

Gerber chicken breast, pan seared, angel hair, lemon, capers, white wine, parmesan reggiano

## PASTA

**MARINARA | 12** V

Spaghetti with homemade marinara, parmesan reggiano, and basil

Add Family Meatball | **6**

**BOLOGNESE | 15**

Italian meat sauce made with pork, beef and veal

**ALFREDO | 12**

Classic white wine cream sauce

Add Chicken | **6**

Shrimp | **6**

*Gluten free option of fresh zucchini noodles or pasta available upon request.*

## SIDES V

Salt Crusted Baked Potato | **6**

Asparagus | **4**

Hand Cut Fries | **4**

Haricot Verts | **4**

Roasted Rosemary Potatoes | **5**

Carmelized Onion | **3**

Sauteed Mushrooms | **3**

## KID FAVORITES

**SPAGHETTI OR ZUCCHINI NOODLES | 8** V

With marinara or butter

**CHICKEN PARM TENDERS | 8**

With side of marinara and hand cut fries or vegetable

**GRILLED CHEESE | 8** V

With hand cut fries or vegetable

*\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



BEERS

CRAFT & IMPORT BOTTLES/CANS

- 3 Floyds Zombie Dust 5
- 3 Floyds Robert the Bruce 5
- Amstel Light 4.75
- Angry Orchard Cider 4.75
- Blue Moon 4.75
- C.B.C IPA 5
- Corona 4.75
- Corona Light 4.75
- Guinness 6
- Heineken 4.75
- Jackie O’s Who Cooks Pale Ale 5
- Labatt Blue 4
- O’Doul’s 3.75
- Red Bridge GF 5
- Rhinegeist Truth IPA 5
- Sam Adams 4.75
- Sierra Nevada Pale Ale 5
- Stella Artois 4.75
- White Claw Black Cherry 5
- White Claw Mango 5

DOMESTIC

- Budweiser 3.5
- Bud Light 3.5
- Bud Select 3.5
- Coors Light 3.5
- Michelob Ultra 4
- Miller Light 3.5
- Yeungling 3.5
- Yuengling Light 3.5

Ask us about our rotating draft beer

COCKTAILS

CRAFTED BY JEREMY ANDERSON

COLUMBUS 114 | 9

OYO Stone Fruit Vodka, fresh lemon juice, simple syrup, and topped with Zonin Prosecco.

ARRIVING AT JOHN GLENN | 12

Watershed Four Peel Gin, Luxardo Marrashino Liqueur, Crème de Violette, fresh lemon juice.

AROUND HIGH STREET | 12

Middle West Bourbon, Michelone Reserve infused with Vanilla, Campari, Demerara syrup.

GREENLAWN GRAVE ROBBER | 12

Watershed Apple Brandy, Hennessy Cognac, Sweet Vermouth, Demerara syrup.

CLINTONVILLE MIDNIGHT | 10

High Bank Midnight Cask, fresh lemon juice, fresh orange juice, topped with grenadine.

GRAY & RAINY | 10

451 Spirits Writer’s Block Rum, Myers Dark Rum, Crème de Violette, fresh lemon juice, topped with ginger beer.

SMOLDERING SCIOTO | 10

Del Maguey Mezcal Vida, Demerara syrup, Angustura Bitters, Chocolate Bitters. Served over ice.

BUCKEYE BATTLE CRY | 12

Screwball Peanut Butter Whiskey, Crème de Cacao, Chocolate Bitters.

BO’S COFFEE | 7

Jameson Irish Whiskey, Baileys Irish Cream, Demerara syrup, finish with Solstice Roasters.

WINE

WHITE WINES BY THE GLASS

- PINOT GRIGIO, Placido, Tuscany, Italy .....8 | 29
- SAUVIGNON BLANC, Craggy Range, Martinborough, New Zealand .....11 | 44
- CHARDONNAY UNOAKED, Hess ‘Shirtail Creek’ Monterey .....8 | 29
- CHARDONNAY, Chalk Hill Sonoma Coast .....11 | 44
- RIESLING, Dr. L, Germany .....8 | 29
- ROSÉ, BIELER PERE & FILS, Provence, France .....9 | 32
- SPARKLING WINE PROSECCO, Zonin Cuvée 1821 Veneto ..... 8

WHITE WINES | BOTTLES

- PINOT GRIS, The Four Graces Willamette Valley ..... 44
- SAUVIGNON BLANC, Round Pond Estate Rutherford .....39
- CHARDONNAY, Far Niente Napa Valley .....85
- CHARDONNAY, Groth Vineyards Napa Valley .....68
- PINOT GRIGIO, Santa Margherita, Alto Adige, Italy .....49
- BRUT, PIPER HEIDSIECK, Champagne, France .....70

RED WINES BY THE GLASS

- PINOT NOIR, Angeline California .....9 | 32
- PINOT NOIR, LaCrema, Monterey, California .....11 | 44
- RED BLEND, CàMaiol ‘Valtènesi Giome’ Lombardia .....10 | 36
- SANGIOVESE, Rocca di Montemassi ‘Le Focaie’ Maremma Toscana .....9 | 32
- MALBEC, Trapiche Oak Cask Mendoza .....8 | 29
- CABERNET SAUVIGNON, Avalon Lodi .....8 | 29
- CABERNET SAUVIGNON, St. Francis Sonoma County .....10 | 36
- CABERNET SAUVIGNON, Oberon Napa Valley .....13.5 | 50
- CHIANTI CLASSICO, Castello d’Albola Toscana .....9 | 32
- ZINFANDEL, Cline Ancient Vines Contra Costa County .....9 | 32

RED WINES | BOTTLES

- PINOT NOIR, Angela Estate, Willamette Valley, Oregon .....65
- PINOT NOIR, Meiomi, Central Coast, California .....39
- BEAUJOLAIS-VILLAGES, Louis Jadot France .....32
- PINOT NOIR, EnRoute ‘Les Pommieres, Russian River Valley .....72
- CÔTES-DU-RHÔNE, Ogier ‘Artesis’ France .....32
- ETNA ROSSO, Tenuta Tascante ‘Ghiaia Nera’ Sicilia .....39
- CABERNET SAUVIGNON, Brady Vineyards Paso Robles .....44
- CABERNET SAUVIGNON, Mount Veeder Napa Valley .....75
- CABERNET SAUVIGNON, Sequoia Grove Napa Valley .....68
- ZINFANDEL, St. Francis Old Vines Sonoma County .....39
- CHIANTI CLASSICO, Barone Ricasoli ‘Brolio’ Toscana .....42
- RED BLEND, The Prisoner Wine Co. California .....75
- RED BLEND, Orin Swift Abstract Red, California .....68
- AMARONE DELLA VALPOLICELLA CLASSICO, Masi ‘Costasera’ .....85
- ZINFANDEL, Zanon, Dry Creek, California .....39