



## CHARRED - TO - PERFECTION

1,000 DEGREES

That's how hot our anthracite coal oven gets. We can cook a whole pizza in a matter of minutes. With the right combination of nuance and instinct this heat can be tamed to deliver a perfectly cooked crust; blackened on the outside and soft on the inside. The intense heat off of the coals sears flavor into every bite.

Charred to perfection and unlike anything you've tasted before.

## PIZZE

TRADITIONAL CHEESE PIZZA  
pomodoro & mozzarella 16

ADDITIONAL TOPPINGS  
1.50ea

roasted peppers, banana peppers, arugula, hot cheery peppers, black olives, green olives, kalamata olives, caramalized onions, red onion, diced tomato, spinach

2.50ea

pepperoni, Italian sausage, meatballs, hot Calabrian peppers, mushrooms, anchovies, crispy chicken, pancetta

## GALLO SPECIALTY PIZZA

### MARGARITA

pomodoro, romano, fresh mozzarella, olive oil & basil

17

### PESTO

basil pesto, mozzarella & diced tomato 17

### CARBONARA

bechamel, mozzarella, pancetta & egg yolk 18

### SALCICCIO

bechamel, mozzarella, sausage, artichoke & Calabrian peppers 19

### AMATRICIANA

pomodoro, mozzarella, fontina, pancetta & caramelized onion 18

### FRESCA

olive oil, mozzarella, dressed arugula, tomato, red onion & kalamata olives 18

### WHITE GALLO

garlic oil, fontina, fresh mozzarella, sundried tomato, spinach & red onion 18

## COME VISIT OUR SISTER PROPERTIES



### GALLO PRONTO

402 Center St. Lewiston, NY  
14092



### GATHER BY GALLO

453 Center St. Lewiston, NY  
14092



### GALLO COAL FIRE KITCHEN

402 Center St. Lewiston, NY  
14092

Enjoy the largest selection of California wines in WNY and New-American cuisine at gather. American Eatery, a cappuccino with signature roasted beans at Cafe Pronto, Italian food and Coal Fire Pizza

EVENT SPACES AVAILABLE FOR: 10-150 PEOPLE

Purchase one of our Gallo Restaurants Gift Cards to use across all our locations.

\*For parties of 8 or more, 20% gratuity will be added to the bill and there will be no split checks\*.



# GALLO

COAL FIRE KITCHEN

## SMALL PLATES

### COLD ARTICHOKE DIP

served w/ pizza bread 12

### FIVE CHEESE HEARTH ROASTED BANANA PEPPER DIP

served w/ pizza bread 14

### CALAMARI FRITI

breaded & fried calamari strips served w/ spicy

tomodoro 14

### EGGPLANT GALLO

thin slices of sauteed eggplant layered w/ pomodoro

& romano 15

### HOT PEPPERS

hungarian peppers w/ ricotta & nduja stuffing 12

### BURRATA

served w/ pizza bread 15

### BAVARIAN PRETZELS

served w/ beer cheese 12

### WINGS

coal fired chicken wings w/ choice of sauce (hot

Calabrian chili, Sicilian, garlic parmesan) 18

### CAPONATA

stewed zucchini, yellow squash & eggplant w/  
tomato, capers, olives & basil served w/ toasted

bread & ricotta 14

### HUMMUS PLATE

house made hummus topped w/ sun-dried tomato oil &

basil oil served w/ pizza bread 16

### COLD ANTIPASTO

chef selection of cured meats, marinated artichokes &  
roasted red peppers, olives, sliced cheeses & crostini

18

\*ask server about current cheese selection

### TRADITIONAL POLPETTA (MEATBALL)

pork, veal, & beef meatball w/ pomodoro & ricotta 13

### PRAPATAS™

fried traditional meatballs w/ pomodoro & ricotta 13

## INSALATA

single / family

add breaded/grilled chicken cutlet 6

### ARUGULA

arugula, parmesan & pine nuts w/ balsamic dressing

12/30

### CAESAR

romaine, parmesan & croutons w/ Caesar dressing

12/30

### GALLO

iceberg, carrots, tomatoes, celery, onions,  
pepperoncini & blue cheese or mozzarella w/ Gallo

dressing 12/30

## PASTE

add meatball 6, breaded/grilled chicken cutlet 6

upgrade pasta to PAPA JOE'S GNOCCHI 3

upgrade pasta to ricotta ravioli 3

### POMODORO

linguini, pomodoro sauce, romano cheese 19/50

### PENNE ALA VODKA

penne, house made vodka sauce 22/56

### PENNE PESTO

penne, pesto cream sauce, diced tomato 20/55

### BOLOGNESE

bucatini, traditional meat sauce w/ beef, pork & veal

slow simmered tomatoes and seasonings 25

### AMATRICIANA PASTA

bucatini, sauteed pancetta, caramelized onions,

tomodoro 22/56

### BAKED ZITI

ziti, pomodoro sauce, ricotta & melted mozzarella

24/60

### CREAMY CHICKEN MARSALA

penne, frenched chicken, mushrooms, tomatoes,

creamy marsala wine sauce 25

### PARMESAN COTOLETTA

penne, pomodoro, mozzarella cheese, breaded chicken

cutlet 24/60

### MUSSELS FRA DIAVOLO

fresh Atlantic mussels sautéed w/ our partner

Zakarian Collection's spicy pomodoro tossed w/

bucatini 27



## MAINS

### GRILLED CHICKEN SANDWICH

char grilled chicken, provolone, pesto, olive

tapenade, on a toasted roll. choice of fries or veg 15

### CALABRIAN CHICKEN SANDWICH

breaded chicken topped w/ house Calabrian sauce & provolone

served w/ lettuce, tomato, & blue cheese dressing. choice of

fries or veg 16

### COAL FIRED 1/2 CHICKEN

½ roasted chicken finished in the coal oven w/

rosemary, garlic oil. choice of fries or veg 23

### GARLIC VINEGAR CHICKEN

seared frenched chicken breast simmered w/ garlic,

peppers, onions, potatoes & Italian sausage in a red

wine vinegar chicken stock sauce 24

### MEATBALL STEW

our famous meatballs simmered in pomodoro w/ green

beans & potatoes 20

### CHICKEN MILANESE

breaded chicken cutlet topped w/ a salad of

hydroponic watercress, red onions, cherry tomatoes &

red wine vinaigrette 24

### STEAK PANZANELLA

seared flat iron steak topped w/ diced tomatoes,

cucumbers, capers, red onions and served w/ day old

bread & tomato vinaigrette 28