

**STARTERS**

<b>ANTIPASTI PLATTER (FOR 2)</b>	15
a selection of Italian salumi, marinated vegetables and savory cheese	
<b>PROSCIUTTO AND MELON</b>	10
thinly sliced imported prosciutto de parma with sweet cantaloupe	
<b>BEEF CARPACCIO</b>	12
thin slices of beef tenderloin with with arugala and shaved parmesan	
<b>STEAMED ARTICHOKE</b>	9
simply steamed artichoke	
<b>GARLIC BREAD</b>	6
artisan bread with garlic and parmesan	
<b>SCAMPI FRITTI</b>	14
large shrimp lightly breaded, sautéed and served with pesto remoulade	
<b>MUSSELS IN WHITE WINE SAUCE</b>	14
steamed in white wine, garlic, shallots	
<b>BRUSCHETTA</b>	7
with chopped tomato, basil, garlic	
<b>WARM ROASTED OLIVES</b>	8
a selection of Italian and mediterranean olives roasted with fresh herbs	
<b>EGGPLANT SICILIANA</b>	11
roasted eggplant, mozzarella, pesto, tomato	

**SALADS**

<b>GALE'S HOUSE SALAD</b>	6/10
mixed greens with balsamic dressing, pine nuts and parmesan cheese	
<b>ARUGULA SALAD</b>	6/10
baby arugula, tomato, mushroom. parmesan cheese, lemon vinaigrette	
<b>CAPRESE SALAD</b>	6/10
fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil	
<b>CHOPPED ANTIPASTO SALAD</b>	7/12
Italian meats, cheese, romaine. marinated vegetables, herb vinaigrette	
<b>BABY SPINACH &amp; GORGONZOLA</b>	7/12
baby spinach, imported gorgonzola, sweet walnuts, balsamic vinaigrette	
<b>RUSTIC CAESAR SALAD</b>	6/10
romaine lettuce, parmesan cheese, caesar dressing, tomato, brushetta	
add shrimp 6 with chicken 5	
<b>BURRATA WITH PROSCIUTTO</b>	15
fresh burrata cheese, tomato, basil, prosciutto de parma, roasted peppers	
<b>ROASTED BEET SALAD</b>	13
roasted golden and red beets, arugula, goat cheese, candied pecans	

**MEATS AND FISH**

served with choice of two side dishes:  
roasted rosemary potatoes, garlic mashed potatoes,  
sautéed spinach , fresh vegetables of the day,  
pasta marinara or small salad

<b>CHICKEN PICCATA</b>	18	<b>CHICKEN MILANESE</b>	18
chicken breast lightly floured and seasoned, quickly sautéed and served with a lemon, parsley caper sauce		chicken breast in the "style of milan" dipped in beaten egg, a savory parmesan and bread crumb mixture	
<b>TUSCAN STYLE STEAK</b>	27	<b>CHICKEN MILANESE PARMESAN</b>	20
new york steak with garlic & herbs cooked to order in our pizza oven			
<b>COUNTRY STLYE STEAK</b>	28	<b>FRESH SALMON SAUTE</b>	19
sliced with arugala and Parmesan		salmon lightly sautéed and served with a garlic yogurt aioli	
<b>ROSEMARY LAMB CHOPS</b>	26	<b>FRESH FISH OF THE DAY</b>	M/P
lamb chops seasoned with garlic and rosemary, cooked to order		check and see today's fresh fish special	
<b>HERB ROASTED CHICKEN</b>	18	<b>ZUPPE DI PESCE</b>	20
oven roasted free range chicken seasoned with fresh herbs		seafood soup with salmon, halibut, clams, mussels, shrimp	

**SOUPS**

<b>MINISTRONE SOUP</b>	6	<b>SOUP OF THE DAY</b>	6
Italian vegetable soup with white beans, pasta and pesto			

**PASTA**

all pasta comes with green salad

<b>housemade meatballs</b>	4	<b>artisan Italian sausage</b>	4
<b>CAPPELLINI POMODORO</b>	11	<b>SPAGHETTI MARINARA</b>	11
chopped tomatoes, garlic, basil		fresh tomato sauce, garlic, herbs	
<b>PENNE ROASTED VEGETABLES</b>	13	<b>ROTINI BOLOGNESE</b>	14
roasted vegetables, basil, tomato,		slow cooked Italian meat sauce	
<b>FETTUCCHINI CARBONARA</b>	14		
cream, pancetta, parmesan, onions, egg			
<b>SCAMPI LINGUINI RAPINI</b>	17	<b>SPINACH LASAGNA</b>	14
shrimp, Italian broccoli, sundried tomato, kalamata olive, garlic		fresh pasta, spinach, ricotta, parmesan, mozzarella, marina sauce	
<b>PORTABELLO RAVIOLI</b>	17	<b>LASAGNA BOLOGNESE</b>	16
portobello stuffed ravioli, wild mushroom cream sauce		lasagna with house made meat sauce	
<b>CLAMS LINGUINI</b>	17	<b>PASTA AL FORNO</b>	15
parsley, garlic and white wine		creamy meat sauce, mozzarella, parmesan cheese	
<b>FETTUCCHINI ARRABBIATA</b>	12	<b>ROTINI FOUR CHEESE</b>	14
spicy tomato sauce		mozzarella, ricotta, parmesan, gorgonzola	
<b>add clams and mussels</b>	6		

**BAKED PASTAS**



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