

La GALLINA

SMALL PLATES

SHARED DISHES & SERVED AS READY

Spanish-Style Garlic Shrimp + Chorizo* gf \$17.50
guajillo chile, olive oil, fino sherry, butter 1•4

Crispy Cauliflower Fritto + Za'atar vg \$14
parmesan dusted, roasted sweet pepper dip 1•2•4•6•8•9

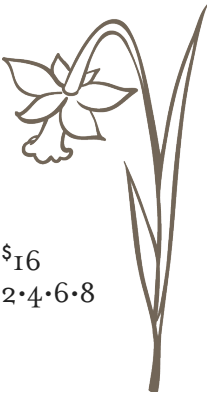
Warm Spinach-Artichoke Dip + Chili •2 vg \$15
cream cheese, mozzarella, parmesan, calabrian chili 1•6

Fried Local Calamari + Parmesan \$18
marinara, calabrian chile dip 1•2•4•6•8

Greek Spinach Pie + Feta vg \$14.50
sautéed spinach, cottage cheese 1•2•6

Green Falafel vg gf \$14.50
tzatziki, tahini, pickled jalapeño 1•9

Crispy Chicken Wings + Caramelized Onions \$16
mediterranean herbs & spices, lemon-chili aioli 1•2•4•6•8



DIPS + SPREADS

SERVED WITH TOASTED PITA CHIPS - AS READY

each \$11 OR 2 for \$19

Hummus + Horiatiki Salad olive, tomato, feta 1•8 vg gf

Hummus + Avocado pumpkin seed, lemon, herb 1•8 v df gf

Whipped Feta + Sweet Red Pepper greek htipiti 1•8 vg gf

SALADS + PROTEIN

Traditional Greek + Feta vg gf \$17
tomato, cucumber, onion, olive, vinaigrette •1

Tossed Falafel + Tzatziki + Hummus vg \$18
heirloom tomatoes, olives, cucumber, green-tahini dressing 1•9

ADD shrimp* +11 • chicken +8
steak tips* +11 • salmon* +9

SIDES

French Fries maldon sea salt, signature frie sauce •2 vg gf \$7.5

Truffle Fries parmesan dusted, white truffle oil 1•2 vg gf \$9.5

Tomato + Feta Salad chickpea, cucumber, olives •1 vg gf \$8.5

DESSERT

Warm Date Brownie \$11
date molasses, tahini caramel, mascarpone gelato 9•6•2•1 vg

Orange Pistachio Cake + Sweetened Greek Yogurt \$11
burnt orange sauce 5•2•1 vg

GELATO - 2 SCOOPS YOUR CHOICE \$12

Fig-Ricotta
fresh ricotta, fig jam 1•2 vg gf

Espresso 1•2 vg gf

Nocciola
imported italian hazelnuts 1•2•5 vg gf

Fior Di Panna
local heavy cream 1•2 vg gf

Lemon Sorbetto vg gf **Wildberry Sorbetto** vg gf

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 3% optional "Kitchen Appreciation Fee", is distributed only to hourly kitchen employees. If you would like this charge removed, please let your server know.

BRUNCH

SMALL PLATES

Greek Yogurt Parfait \$13
fresh fruit, granola, rose water 1•5•6

Spring Pea Salad \$18
frisee, pancetta, buttermilk dressing, sourdough crisps 1•6
+ burrata +7.5

Asparagus En Croute \$14
dijon, gruyère, dijonnaise, frisee 1•2•6•9

Avocado Toast + Poached Eggs vg \$19
greek feta, basil 1•2•6

MAINS

Croque Madame + French Fries vg \$24
ham, gruyere, bechamel, challah bread, poached egg 1•2•6

Baked Eggs \$21
truffled cream, spinach, mushrooms, fontina, sourdough 1•2•6

Challah Strawberry-Rhubarb French Toast • limited vg \$22
Straberry-rhubarb compote, bourbon maple syrup, granola 1•2•5•6

Shakshuka - Verde vg \$23
eggs, feta, roasted tomatoes, sweet peppers, onions 1•2•6

MAINS, PASTA + MORE

Pan-Seared Salmon + Herb Salad* gf df \$29.50
mish-mish carrot puree 1•3

Gemelli + Spicy Chicken Sausage \$26
cherry tomato, garlic, pesto, parmesan 1•2•6

Goat Cheese-Asparagus Ravioli + Herbs \$25
spring vegetables, roasted shallot, parmesan, vin cotto 1•2•6

Chicken Milanese + Mozzarella Perline + Fries h \$29
breaded chicken cutlet, arugula, cherry tomato, sea salt 1•2•4•6•8

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.50
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1•6•8

Beef Lasagna + Grilled Eggplant \$27
meat ragu, marinara, mozzarella 1•2•6

Braised Short Rib + Pomegranate gf df \$34
pomegranate glaze, roasted baby carrot, potato

Smash Burger + Fries* h \$22
american cheese, lettuce, tomato, onion 1•2•6

ADD avocado +2 • bacon +2

HEN-CRAFTED PIZZA

MADE WITH OUR 127 YEAR-OLD SOURDOUGH STARTER

Margherita vg \$19.50
san marzano tomatoes, mozzarella, basil 1•6

ADD pepperoni +\$3.5



Fig + Prosciutto \$24.50
fig jam, prosciutto, arugula, olive oil, parmesan 1•6

Funghi vg \$22.50
roasted mushrooms, goat cheese, caramelized red onion 1•6

Spicy Chicken + Hot Honey \$23
chicken sausage, marinara, piquillo pepper
mozzarella, arugula 1•6

Spinach + Artichoke vg \$21
cream cheese, mozzarella, parmesan, calabrian chili 1•6

La GALLINA

BUBS

Glera	Avissi Prosecco DOC IT • floral. orange zest. sparkling	12	44
Chardonnay	Ferrandiere languedoc Blanc de Blanc FR • champagne quality, elegant	14	49

WHITE

Pinot Grigio	Gazerra sicily IGT IT 2020 • organic. lemon. mineral. sincere	14	
Sauvignon Blanc	Patient Cottat Caillou FR 2023 • bright. juicy. vibrant	11	41
Sauvignon Blanc	Crossing marlborough NZ 2021 • lime. grapefruit. capsaicin	16	58
Catarratto	Pianetto Organic sicily DOC IT 2021 • quietly exotic. zesty. floral	13	47
Albarino	Lagar da Condesa rias baixas SP 2021 • dry. tropical. citrusy	14	51
Chardonnay	Iconoclast santa rita hills CA 2020 • subtle oak. refreshing	16	58
Chardonnay	Sylvaine Normand macon la roche-vineuse FR 2022 • elegant, clean	16	58

RED

Barbera	Villa Sparina piedmont IT 2020 • red fruit. black pepper. dry herbs	12	44
Pinot Noir	Pavette central coast CA 2020 • dry raspberry. french oak. light	13	47
Tempranillo	Marques de Caceres rioja CRIANZA SP 2020 • super likeable. modern	13	47
Sangiovese	Avignonesi rosso di montepulciano tuscanly IT 2022 • drinks like brunello	14	51
Sangiovese +	Antinori chianti classico tuscanly DOCG IT 2022 • mineral. currants. earth	11	41
Primitivo	Masseria Orion salento IGT IT 2022 • black fruit. smooth. brooding	14	51
Nebbiolo	Tintero langhe DOC IT 2021 • winner. rose petal. earth. brick dust	15	54
Cabernet Sauvignon	Austin Hope paso robles CA 2021 • polished. vanilla. smoke. red fruit	17	62
Cabernet Sauvignon +	St. Hubert's The Stag paso robles CA 2022 • smooth. brambly. oaked	15	55

GL • BTL



ROSE

Fattori Sardi DOCG
IT 2021 • 14
sangiovese from Tuscany.
crisp and refreshing nose.
with notes of wild roses.
raspberries and melon.
easy drinking



BEER

DRAFT

Peroni lager. IT	8
Allagash belgian white. ME	9
Boulevard tank 7 saison 8.5% MO	10
Fiddlehead hazy ipa. VT	10
Mighty Squirrel CC hazy ipa. MA	10

BOTTLES

Estrella pilsner lager. SP	8
Mythos pale lager. GR	8
Miller High Life lager. WI	7

ZERO^o

ZERO SPIRIT^o 12

Muy Suave
free spirit tequila
prickly pear puree. grapefruit. lemon

Elegante
free spirit tequila
passionfruit, lime. agave. orange

Milano
free spirit milano. hibiscus. vernay

Milano Spritz
milano. vernay sparkling

Blackberry Burlesque
ginger beer. blackberry. mint

ZERO ^o BEER 7
Athletic Golden Lager CT
Athletic Hazy IPA CT

COCKTAILS \$15

CITRUS

Mallorca Margarita
blanco tequila
meili vodka
prickly pear puree
cinnamon syrup

Pavarotti
bahnez mezcal
aperol. orgeat
lemon

Santorini Margarita
blanco tequila
skins.
strawberry puree
lime

REFRESHING

Mandarino
white rum
orange mandarinetto
ginger simple
lemon

French Blonde
violet gin
elderflower. lillet
blanc. grapefruit

Superstrada
gin. chartreuse ice
orgeat. lemon

FRIVOLOUS

Spice Trade
ten to one dark rum
MA cider. vermouth
turkish bitters

Espresso M....
meili vodka, dark
roast coffee. cocoa
espresso whipped
cream

Pear-fect
pear vodka
pear puree
pear liquor

MODIFIED

New-Fashioned
overproof dark rum
demerara & ango
bitters

Last Word
gin. chartreuse
luxardo. lime

Dirty Max
titos vodka. jalapeno
olive brine

FRESCA

SANGRIA

Both red and white offer summer
fruit, spanish or italian wines, touch of
vermouth, brandy, finished with a spritz.
(hint- there are (4) glasses in a pitcher!)

BLANCO • ROJO
GLS 16 • PITCHER 55

SAN BENEDETTO BOTTLED WATER 8
STILL • SPARKLING 33^{OZ}

SAN PELLEGRINO SODAS 5
Grapefruit
Limonata
Blood Orange

BRUNCH-TAILS

Bloody Caesar Mary 14

Classic Espresso Martini 15

L.G. Cosmo 14

Mimosas - orange. peach. pear. blackberry 13

SPRITZ

Purple Reign 14
wild hibiscus, prosecco

Italia 14
aperol. prosecco

White Linen 14
gin. elderflower. cucumber

