

DAYTIME MENU

MANGIARE SANO

Healthy Options

Fruited salad bowls with toasted croustini slices

<i>SARDINIA</i>	<i>Mixed Italian seafood marinated in olive oil</i>	<i>9.50</i>
<i>ELBA</i>	<i>Parma ham, sundried tomatoes and fresh mozzarella</i>	<i>8.75</i>
<i>ISCHIA</i>	<i>Chicken Caesar salad</i>	<i>8.75</i>
<i>LAMPEDUSA</i>	<i>Yorkshire ham salad bowl</i>	<i>8.75</i>
<i>PANAREA</i>	<i>North Atlantic Prawns with a Marie Rose sauce</i>	<i>8.75</i>
<i>PROCIDA</i>	<i>Wensleydale, bacon and mushroom</i>	<i>8.75</i>
<i>CAPRI</i>	<i>Smoked salmon and goats cheese with a dill mayonnaise dip</i>	<i>8.75</i>
<i>SICILY</i>	<i>Mixed Italian beans and cous cous</i>	<i>8.75</i>
<i>LA MADDALENA</i>	<i>Cold penne pasta salad with mixed peppers, red onion, Gorgonzola cheese cubes, Italian mixed beans, cherry vine tomatoes, in a lightly dressed basil and lemon oil with toasted croustini slices</i>	<i>8.75</i>

PICCOLO MORSO

Light bites

<i>ROSTI MODERNA</i>	<i>Potato rosti with goats cheese, balsamic red onion and grapes</i>	<i>7.75</i>
<i>SMALL TASTE OF ITALY</i>	<i>Mixed olives, extra virgin olive oil and balsamic vinegar with slices of freshly baked bread</i>	<i>5.75</i>
<i>ROSTI ROME</i>	<i>Potato rosti with smoked salmon, goats cheese and wild rocket drizzled with basil olive oil</i>	<i>7.75</i>
<i>ANTIPASTO MISTO</i>	<i>Mixed cured meats (salami milano, prosciutto crudo, coppa di parma) ciabatta slices mixed marinated olives and sundried tomatoes</i>	<i>7.95</i>
<i>ROSTI MILANO</i>	<i>Potato rosti with chicken, bacon and wild rocket drizzled with a balsamic syrup</i>	<i>7.75</i>
<i>ANTIPASTO MARINARA</i>	<i>Mixed Italian seafood accompanied with ciabatta slices and marinated artichokes</i>	<i>7.95</i>

BRUSCHETTAS

Toasted ciabatta slices (gluten free option available + 0.65p)
Served on wild rocket and mixed leaves

GRANSEOLA	White crabmeat, red onion and lime zest	7.75
ROMANA	Fresh tomatoes, garlic, basil, and extra virgin oil	6.10
GALLERY	Smoked salmon, mascarpone cheese and basil oil	6.95
PARMANESE	Parma ham, mascarpone cheese and globe artichoke	6.95
BENEDETTO	Ciabatta slices with two soft poached eggs home cooked ham topped with Hollandaise sauce	8.25

SECONDI PIATTI

Main Meals

FILETTO DI MANZO

Yorkshire Steaks from Laveracks of Holme on Spalding Moor
With chips and seasonal vegetables or mixed leaf side salad
Choice of sauces; Creamy Diane, mixed peppercorn, Yorkshire blue cheese,
Garlic, tomato and basil or Choritzo

SIRLOIN	15.50
FILLET	22.25

GAMBERONI ALLA SAN PIETRO

King prawns cooked in vodka, tomato and basil sauce with a hint of Napoli and a risotto timballo

11.95

FILETTO DI BRANZINO CROCCANTE

Pan fried crispy skin fillet of seabass, oven roasted potatoes, vegetables, lemon and parsley butter

15.95

RISOTTO GRANCHIO E LIME

White crab meat in a lime & white wine sauce

10.95

RISOTTO RISI E BISI

Traditional Italian dish of sausages red onion and peas in a creamy risotto

9.95

PENNE CARBONARA

Bacon with egg & a creamy white wine sauce with parmesan & black pepper and ciabatta

9.95

LASAGNE

Our traditional homemade lasagne with garlic ciabatta, and a mixed leaf salad garnish

9.50

PENNE BOLOGNESE

Traditional Bolognese sauce with penne pasta and garlic ciabatta slices

9.95

THE GALLERY SALMON AND DILL FISHCAKES 9.50
Lightly smoked salmon, Maris Piper and dill fishcakes, twice cooked chips and salad garnish

THE GALLERY HOMEMADE BURGER 8.75
Made with 100% minced beef and Italian seasoning
in ciabatta bread with red onion, tomato, chunky chips and a mixed leaf garnish

CIABATTA BARI 9.50
Sirloin steak ciabatta
Pan fried minute steak, crispy red onion, basil pesto mayonnaise, chips and a mixed leaf salad

ITALIAN FRITTATA

3 local free range eggs, oven roasted sliced potato and side salad

<i>TREVISO</i>	Parma ham, grated parmesan and Italian herbs	7.95
<i>VENICE</i>	Sun dried tomatoes, grated parmesan and Italian herbs	7.95
<i>PADUA</i>	Pancetta bacon and smoked cheddar	7.95
<i>ROVIGO</i>	Gorgonzola blue cheese and mushroom	7.95

SANDWICHES

TRAMEZZINO ALL 6.95
Sandwiches All with a wild rocket and mixed leaf side salad

Choose from the following breads;

Panini / ciabatta / soft flour wrap / brown roll - gluten free bread roll available + 0.65p

Extra toppings charged at 0.85p each

<i>NAPLES</i>	Grated mozzarella sun-dried tomato and basil pesto oil
<i>TURIN</i>	Gorgonzola blue cheese and mushrooms
<i>ASTI</i>	Goats cheese and The Gallery homemade grape chutney
<i>PARMA</i>	Parma ham, grated mozzarella and basil
<i>BOLOGNA</i>	The Gallery beef & pork meatballs with Napoli sauce & grated mozzarella
<i>FLORENCE</i>	Smoked salmon and goats cheese
<i>PESCARA</i>	Tuna (with/without) mayonnaise, grated mozzarella and black olives
<i>PISA</i>	Piccante chilli chicken and red peppers
<i>LUCCA</i>	Classic BLT
<i>COMO</i>	Bacon, brie and cranberry
<i>AMALFI</i>	Egg Mayonnaise and Watercress

CONTORNI

Side Orders

TWICE COOKED CHIPS

With mayo

2.50

With grated parmesan or with chilli flakes and mozzarella

2.95

SEASONAL VEGETABLES

2.75

CIABATTA WITH BUTTER

1.40

MIXED SIDE SALAD

2.20

CROUSTINO

Toasted bread slices (gluten free option available + 0.65p)

Served on wild rocket and mixed leaves

CROUSTINI GALLERY

7.75

Creamed mushrooms and onions in a white wine sauce

CROUSTINI GENOVA

5.95

Mushrooms, sauteed peppers, melted mozzarella

CROUSTINI RIMINI

6.95

Goats cheese, freshly sliced tomato and grape chutney

CROUSTINI CAPRI

6.95

Spiced Italian sausage, red onion, red peppers and melted mozzarella

DOLCI E DESSERT

Cakes and Desserts - All served with a fruit garnish

HOMEMADE SCONE

2.50

with butter and strawberry preserve (gluten free +0.65p)

COOKIE

1.95

TOASTED CRANBERRY FRUIT BREAD

2.50

HOMEMADE FRUIT CAKE

2.40

HOMEMADE FRUIT CAKE AND WENSLEYDALE CHEESE

3.20

FRUTTA DI STAGIONE

4.40

seasonal fruit with Yorvale dairy vanilla ice cream or fresh pouring cream

LEMON PANNA COTTA

4.40

with fruited compot topping and shortbread - (gluten-free biscuits available)

THE GALLERY CHOCOLATE MASCARPONE CHEESECAKE

4.40

TRADITIONAL TIRIMASU

4.40

IL TE DOLCE CREMA DI MASCARPONE GALLERIA

4.40

Cream tea for one

Fruit scone with strawberry jam, butter, sweet mascarpone cream,

fresh strawberries and a regular coffee or tea. Gluten free option available (+ 0.65p)

THE GALLERY CAKE OFFER WITH REGULAR COFFEE, TEA OR SPECIALITY TEA

5.50

Please ask for today's variety - gluten free options available

GELATO

Ice-Cream- All served with wafers

COPPA GELATO ICE-CREAM SUNDAE

4.95

Ice cream sundae with a scoop each of Yorvale dairy vanilla and strawberry sensation, strawberry coulis, fresh strawberries and cream

ITALIAN GELATO PISTACCHIO SUNDAE

4.95

Yorvale pistachio ice-cream, amaretti biscuits topped with either Italian Bicerin chocolate hazelnut liqueur or chocolate sauce

GALLERIA TRICOLORE GELATO

4.40

The Italian flag of ice-creams comprising of Yorvale Strawberry Sensation, Bourbon vanilla and Mint chocolate chip

GELATO AFFOGATO

5.50

Yorvale dairy vanilla ice-cream with amaretto liqueur and a shot of espresso for pouring

ARDESIA FORMAGGIO

Cheese Slates with Yorkshire and Italian Cheeses and balsamic chutney

Two cheeses & four biscuits

6.75

Four cheeses & eight biscuits

10.95

TE DEL POMERIGGIO MERENDA

10.95

Afternoon Tea for One

Available from 2.00pm - 4.15pm (ask about the gluten free option +£1.00)

A selection of three open sandwiches in white or brown bread from the following

*Home roasted Yorkshire ham

*Prawn (with/without mayonnaise)

*Tuna (with/without mayonnaise)

*Wensleydale cheese

*Smoked Salmon

*Free-range Egg Mayonnaise

Presented on a cake stand with a fruit scone, butter, strawberry preserve, sweet mascarpone cream, and a selection of miniature cakes, with a regular tea or coffee or bottle of elderflower bubbly. Or a small 200ml bottle of Prosecco or Sparkling rose is also available for an extra £5.50

All of our dishes are prepared in a kitchen where nuts, cereals including gluten and other allergens are present and our menu descriptions do not include all ingredients present. The allergen information is to the best of our knowledge correct, however this is subject to a possible change between the time of an advanced booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check whether any changes affect you. Please let us know at the time of ordering if you have a food allergy and we will be happy to provide information to help you decide on your choice. Fish and chicken dishes may contain small bones. All items are subject to availability and may be substituted for similar alternative products at the Manager's discretion.