

## APPETIZERS

### **Carne Cruda All' Albese**

Hand chopped Catelli veal top round dressed with lemon juice & Ligurian olive oil topped with celery leaves, Parmesan cheese slivers, thin slices of mushrooms, artichoke chips, parsley purée

### **Cotechino E Lenticchie**

Warm homemade pork, cotechino sausage with mostarda di Cremona, stewed Umbrian lentil, Piemonte green sauce

### **Tonno Delle Isole**

Salad of Fregola, chopped tuna, smoked tuna, Bottarga of tuna, frisee, blood orange dressing

### **Budino Di Parmigiano**

Parmigiano Reggiano cheese pudding top with a layer of Burrata cheese, cream of Porcini mushrooms, sliced black truffle

### **Capesante**

Sautéed sea scallops atop yellow & black polenta, sautéed lobster mushrooms, cream sauce

### **Porcini**

Porcini Mushrooms Two Ways: stuffed legs with Fonduta cheese, breaded & sautéed.  
Roasted head with garlic & parsley, black truffle sauce

## ZUPPE, RISOTTI & PASTA

### **Zuppa Di Castagne**

Chestnut soup, "tartra" timbale, rabbit sausage, Mascarpone cheese, pancetta, duck gizzard

### **Risotto Con Le Quaglie**

Acquarello Carnaroli rice cooked with chicken broth, quail, porcini mushrooms, pork sausage topped with sautéed quail breast & quail jus

### **Raviolini Del Pfin**

Small "pinched" ravioli filled with three meats & served in veal jus, butter, sage

### **Agnolotti**

Round pillow shaped pasta filled with Ricotta & spinach in a creamy mascarpone sauce

### **Ravioli Verdi Alla Fonduta**

Green ravioli filled with Fonduta served in a butter & sage sauce

### **Mezzelune Di Melanzane E Granchi**

Half moon shaped pasta filled with roasted eggplant, jumbo lump crab, tomato orange sauce

### **Pappardelle Al Cinghiale**

Large thyme fettuccine with wild boar sauce

### **Taglierini Neri All' Aragosta**

Black Taglierini served in a lobster cream sauce & butter poached Maine lobster tail

### **Fettucine All' Anatra**

Nettle fettuccine with braised duck sauce

### **Tagliata Di Cannelloni**

Slices of artichoke, prosciutto, sheep Ricotta cheese topped with béchamel, pistachio sauce

## MAIN COURSE

### **Bistecca Di Vitello**

Grilled Catelli rib eye of veal, roasted Portobello mushrooms, stuffed potato with Fonduta

### **Agnello Al Forno**

Roasted Shenandoah lamb chop, celery root purée, braised artichokes, coffee sauce

### **Tagliata Di Manzo**

Grilled marinated Roseda beef rib eye, crusted with parsley & Parmesan, roasted Chantarelle mushrooms, arugola salad, black olive sauce

### **Piccione Al Forno**

Squab Two Ways: Breast atop slice of roasted foie gras, with Vin Santo sauce, spinach with raisins & pinenuts. Roasted leg stuffed

### **Filetto Di Vitello**

Porcini powder dusted & sautéed Catelli veal filet medallions, roasted Porcini mushrooms, braised cipollini, Taleggio cheese sauce & veal jus

### **Branzino**

Whole Branzino baked in a bag with potato, pearl onions, black Taggiasche olives, capers, oregano, basilico

### **Aragosta E Calamari**

Butter poached Maine lobster tail with cabbage filled calamari, lemon Calabrese olive oil sauce, braised red beets, white polenta

### **Coda Di Rospo**

Roasted pancetta wrapped monk fish with rosemary, cannellini beans, red wine sauce, dry kale

### **Rombo**

Potato dusted & sautéed filet of Turbot, served with caponatina, green olive sauce

### **GALILEO III NEGRONI FLIGHT**

Plymouth Gin, Carpano Antica Formula, Campari,

Death's Door Gin, Luxardo Bitter, Campari

Krahn Gin, Campari, Noilly Prat Sweet Vermouth

### **CUCUMBER THYME REFRESHER**

Death's Door Gin, lime sour, muddled cucumber and Thyme

### **KAIFFIR RICKEY**

Hanger Lime Vodka, muddled lime, sugar and soda float

### **BROWN DERBY**

Knob Creek Bourbon, grapefruit Juice, Honey Syrup, bitters

### **GINGERED PEAR SIDECAR**

Hangar one Spiced Pear Vodka, St. Germaine Elderflower Liqueur  
Ginger syrup, lemon juice, cinnamon spice

### **HEMINGWAY DAIQUIRI**

Bacardi Rum, Grapefruit Juice, Lime Juice, Simple Syrup

### **EL DIABLO MARGARITA**

Patron Blanco, Lime Juice, Simple Syrup, Del Maguey Mezcal float

### **CABLE CAR**

Capt. Morgan Spiced Rum, lemon sour, Cointreau, OJ

### **CIN CYN**

Krahn Gin, Sweet Vermouth, Cynar, Bitters

### **BLOOD & SAND**

Compass Box Asyla Scotch, Sweet Vermouth, Maraschino Liqueur

Orange Juice, Burnt Orange Peel

### **GALILEO III NEGRONI**

Plymouth Gin, Carpano Antica Formula, Campari, Burnt Orange Peel

### **SPREETZ**

Aperol, Prosecco, Dash Sparkling Water

## WHISPERING MANHATTAN

Makers Mark Bourbon, Sweet Vermouth, Dry Vermouth, Cinnamon Syrup

Bitters



## **Dolci**

### ***Torta di Cioccolato***

*dark chocolate torta  
pistachio, lime, basil, coconut*

### ***Panna Cotta***

*creme fraiche Panna Cotta  
blood orange, pomegranate, mint, carrot*

### ***Gianduja Semi Freddo***

*coffee, cinnamon, hazelnut, banana, rum*

### ***Crostata di Mele***

*apple crostata  
parmesan, pecans, cider, caramel*

### ***Budino All' Olio D'Oliva***

*olive oil Budino  
apricot, tomato, rosemary, pinenuts*

### ***Zuppa di Gorgonzola***

*gorgonzola zuppa  
black pepper, pear, celery, vanilla, red wine*

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