



# GALLO NERO

## RISTORANTE ITALIANO

### PRIMI PASTA

#### SPAGHETTI, FRESH TOMATOES & BASIL \$16.95

Spaghetti tossed with fresh tomato basil.

#### SPAGHETTI PRIMAVERA \$18.95

Spaghetti with seasonal garden vegetables.

#### GNOCHI \$18.95

Fresh Mozzarella, Tomatoes Basil Sauce.

#### BUCATINI ALLA AMATRICIANA \$19.95

Smoked pancetta, san marzano sauce & pecorino romano.

#### RIGATONI ALLA CARBONARA \$19.95

Egg yolk, pecorino romano, smoked pancetta

#### LINGUINI CACIO E PEPE \$19.95

Linguini with black pepper & pecorino romano

#### RIGATONI ALLA SICILIANA \$19.95

Tomato, Eggplant & Fresh Mozzarella

#### RIGATONI POLLO PAZZO \$23.95

Grille Chicken, sun-dried tomatoes & pink vodka sauce

#### FETTUCCINE ALLA BOLOGNESA \$23.95

Homemade pasta with country meat sauce

#### FETTUCCINE ALFREDO \$23.95

Fettuccine with Alfredo Sauce

#### FETTUCCINE AI FUNGHI \$20.95

Fettuccine with Mushrooms and Garlic Olive Oil

#### LINGUINI FRA DIABLO \$21.95

Calamari, light spicy tomato sauce

#### SPAGHETTI, ITALIAN SAUSAGE & LEMON SAUCE \$21.95

#### SPAGHETTI ALLA VONGOLE \$26.95

Spaghetti with Clams in White Sauce

#### SPAGHETTI AI GAMBERI \$25.95

Jumbo Shrimp, sun dried tomatoes in garlic & extra Virgin Olive Oil

#### RICCOTTA CHEESE RAVIOLI \$22.95

Butter & Sage Sauce

### RISOTTO

#### RISOTTO AI FRUTTI DI MARE \$30.95

Mussels, clams, calamari & shrimp

#### RISOTTO DELLO CHEF \$24.95

Chef Rissotto Specialty

### SECONDI

#### POLLO AL LIMONE \$21.95

Chicken Breast sauteed with lemon & White Wine Sauce, potatoes and vegetables

#### POLLO AL MARSALA \$23.95

Chicken Breast sauteed with mushrooms and rich marsala wine sauce

#### POLLO PARMIGIANA \$24.95

Breaded Chicken Breast, tomato, parmesan

#### EGGPLANT PARMIGIANA \$22.95

Breaded Eggplant, tomato, parmesan cheese with Spaghetti

#### SCALOPPINE DI VITELLO \$26.95

Veal Scaloppine, Sage, Lemon, and Caper Sauce, roasted potatoes and vegetables

#### VEAL SALTIMBOCCA ALLA ROMANA \$29.95

Prosciutto, sage, white wine, fontina cheese.

#### BISTECCA ALLA FIORENTINA \$36.95

Grilled Sirloin Steak with Red Wine and Mushrooms, reduction sauce, served with potatoes and vegetables

#### BRANZINO ALLA LIVONESE \$29.95

Olives, Cherry Tomatoes, Capers & Vegetables

#### SCAMPI AL LIMONE \$28.95

Jumbo Shrimp, capers, white wine lemon, served with Spinach

#### SALMON ALLA GRILLA \$27.95

Grilled Salmon served with vegetables

### CONTORNI

#### SIDE DISHES

#### SAUTEED SPINACH \$7.95

#### ROASTED POTATOES \$7.95

#### SAUTEED BROCCOLI \$7.95

#### GRILLED SPARAGUS \$7.95

#### SAUTEED VEGETABLES \$7.95

AUTHENTIC ITALIAN CUISINE

WWW.ORDERGALLONERO.COM



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## RISTORANTE ITALIANO

### ANTIPASTI

#### APPETIZERS

<b>CALAMARI FRITTI</b> Fried Calamari with Marinara Sauce	<b>\$21.95</b>
<b>COZZE AL VINO BIANCO</b> Sauteed mussels in white wine, fresh lemon and garlic	<b>\$18.95</b>
<b>VONGOLE OREGANATA</b> Baked Clams in a lemon, butter & white wine sauce	<b>\$18.95</b>
<b>BURRATA &amp; PROSCIUTTO CRUDO DI PARMA</b> Buffalo milk, mozzarella and prosciutto crudo di parma	<b>\$21.95</b>
<b>GAMBERI AL BRANDY</b> Whole Shrimp, brandy, cherry tomatoes, cannellini beans.	<b>\$20.95</b>
<b>AFFETTATO MISTO</b> Mixed Italian Salami Platter & Cheese	<b>\$22.95</b>

### INSALATE

#### SALADS

<b>CAPRESE</b> Fresh Mozzarella di buffalo, fresh tomatoes, peppers & basil	<b>\$19.95</b>
<b>CAESAR SALAD</b> Romaine lettuce & crouton	<b>\$15.95</b>
<b>INSALATA MIXTA</b> Mixed greens, tomatoes, fontina cheese & balsamic vinaigrette	<b>\$14.95</b>
<b>INSALATA DE LA CASA</b> Romaine Lettuce, tomatoes, shaved parmesan & balsamic vinaigrette	<b>\$16.95</b>

### ZUPPE

#### SOUPS

<b>MINISTRONE</b> Seasonal Vegetables	<b>\$12.95</b>
<b>PASTA E FAGIOLI</b> Pasta, white Cannellini Beans & Tomato.	<b>\$12.95</b>

## GALLO NERO

### OUR HISTORY

Birthered in the brick-lined backstreets of Hell's Kitchen, Gallo Nero uncorked its first bottle of Chianti in 2009, becoming the after-curtain hideaway where Broadway actors traded playbills for porcini risotto.

Time Out Worldwide  
When the city's rhythms shifted, the "Black Rooster" packed its copper pots and crossed the Hudson, we reopen on Bergenline Avenue in early 2025, bringing the original reclaimed wood tables and a cellar of stories in every bottle.

Step inside and you'll taste the journey: hand-cut Sicilian caponata spooned onto warm bruschetta, ribbons of house-made pappardelle bathed on Sunday ragù, and charcoal-seared branzino that whispers of Mediterranean evenings. Each plate is a love letter to the trattoria's Manhattan roots and its new North Bergen Hearth invitation to savor a bite of history, one rustic forkful at a time.

So, get comfortable, Pull up a chair, pass the bread, and taste how far a Black Rooster can fly. **Benvenuti a casa!**