



APPETISERS

Fish

- ⊙ Appetiser le 23 Galee
- ⊙ Warm seafood salad* with dates
- ⊙ Tuna tartare with tandori cream, red fruits and rice wafer
- ⊙ Trio of seafood carpaccio (tuna, swordfish, smoked salmon)
- ⊙ Mussel soup marinara with tomato, oregano and crusty bread
- ⊙ Mussel soup with crusty bread

Meat

- ⊙ Galee Chopping Board (selection of mixed cold meats and cheeses with jams and croutons)
- ⊙ Scamorza and speck rolls
- ⊙ Vegetarian fantasy (crudités of seasonal vegetables, grilled vegetables, polenta, cheese and croutons)
- ⊙ Mixed croutons
- ⊙ Caprese tricolore with rocket, buffalo mozzarella DOP and dates

*products marked with an asterisk may be frozen



MAIN DISHES

Fish

- ☉ Linguine of the 23 Galee (clams, bottarga, pistachio and basil pesto)
- ☉ Spaghetti with fresh clams
- ☉ Chef's Spaghettone* (squid, cuttlefish, clams, octopus, scampi and cherry tomatoes)
- ☉ Fisherman's Risotto*
- ☉ Scallops and prawns with confit cherry tomatoes and lime
- ☉ Paccheri with pistachio pesto and prawns*

Meat

- ☉ Maremma ricotta and spinach tortelli (handmade of our own production):
 - Butter and sage
 - Meat sauce
 - Boar ragout
- ☉ Pappardelle with wild boar ragout
- ☉ Lasagna Bolognese (our own production)
- ☉ Tagliatelle with walnut pesto, guanciale and crumbled tarallo
- ☉ Gnocchi with broccoli*, anchovies and flavoured bread
- ☉ Paccheri with pistachio pesto and prawns

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SECOND DISHES

Fish

- ☉ Codfish* on creamed chickpeas, black garlic and lime
- ☉ Crispy octopus* cannellini cream, stracciatella and confit tomatoes
- ☉ Fried paranza
- ☉ Fried* squid and prawns
- ☉ Grilled or baked catch of the day (sea bream and sea bass) with roast bread
- ☉ Imperial fish grill with catch of the day (shrimps, prawns, calamari)*

Meat

- ☉ Stewed wild boar* with black olives and bruschetta bread
- ☉ Sliced beef with Morellino wine reduction
- ☉ Maremmana tartare served with dried egg and pecorino cream
- ☉ XXL chicken cutlet* with fried or baked potatoes
- ☉ Chianina hamburger* 200g (with old-fashioned mustard mayonnaise, marinated cherry tomatoes, crispy onion and Tuscan cheese) with baked potatoes



CONTINUES

- 🌀 Green salad, mixed, or cherry tomatoes and basil
- 🌀 French fries*
- 🌀 Roast potatoes
- 🌀 Sautéed seasonal vegetables*
- 🌀 Grilled fresh vegetables

DESSERTS & FRUIT

- 🌀 House desserts
- 🌀 Our Cantucci with Vin Santo
- 🌀 Seasonal fresh fruit



PIZZAS

RED PIZZAS:

- BOSCAIOLA** tomato, mozzarella, porcini mushrooms, sausage
- BUFALINA** tomato, buffalo mozzarella, basil
- DELICATA** tomato, mozzarella, cooked ham, gorgonzola cheese
- DIAVOLA** tomato, mozzarella, salami, sausage
- MARGHERITA** tomato and mozzarella
- MAIALONA** tomato, mozzarella, sausage, p. cott, wurstel
- NAPOLETANA** tomato, mozzarella, anchovies
- PARMIGIANA** tomato, mozzarella, aubergines, basil and parmesan cheese
- PROSCIUTTO** tomato, mozzarella, p. cotto
- ROMANA** tomato, mozzarella, anchovies, capers
- SALAMINO** tomato, mozzarella, pepperoni
- SALSICCIA** tomato, mozzarella, sausage
- TUNA AND ONION** tomato, mozzarella, tuna, onion
- WURSTEL** tomato, mozzarella, frankfurter

WHITE PIZZAS:

- BRESAOLA** mozzarella, bresaola, rocket, grana cheese, cherry tomatoes
- SEA FRUITS** mozzarella, seafood salad*, tomato pachino
- ORTOLANA** mozzarella, fresh vegetables
- PORCINI** mozzarella, porcini mushrooms
- RAPI E SALSICCIA** mozzarella, rapi, sausage
- QUATTRO FORMAGGI** mozzarella, gorgonzola, cream of cheeses
- STRACCHINO** mozzarella, stracchino cheese, sausage, rocket
- VALDOSTANA** mozzarella cheese and raw ham at the end of cooking time
- ZUCCHINE** mozzarella, courgette, grana cheese, cherry tomato

CALZONI:

- PROSCIUTTO** tomato, mozzarella, cooked ham
- WURSTEL** tomato, mozzarella cheese and frankfurter
- SAUSAGE** tomato, mozzarella, sausage

Each ingredient addition leads to a price increase

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DRINKS

- ☉ Small beer on tap (lt. 0,20)
- ☉ Small red beer on tap (lt. 0,20)
- ☉ Medium beer on tap (lt. 0,40)
- ☉ Medium red beer on tap (lt. 0,40)
- ☉ Bottled craft beer (lt 0,75) red
- ☉ Bottled craft beer (lt 0,75) blond
- ☉ Bottled craft beer (lt 0,33) red
- ☉ Bottled craft beer (lt 0,33) blond
- ☉ Canned beverages
- ☉ Bottled drinks
 - coca cola Lt. 1 glass
 - moretti/heineken beer (lt 0,66)
- ☉ Mineral water (lt 0,75)



BULK WINE

- ③ Vino bianco
Az. Bruni: bianco di toscana IGT (0,37 di litro)
Az. Bruni :bianco di toscana IGT (0,75 di litro)
- ③ Vino bianco frizzante
Cantina Serena: bianco frizzante (0,37 di litro)
Cantina Serena: bianco frizzante tappo verde (0,75 di litro)
- ③ Vino rosso
Az. Agricola i Lecci : rosso di toscana IGT (0,37 di litro)
Az. Agricola i Lecci : rosso di toscana IGT (0,75 di litro)

FIZZ

- ③ **Az. Provveditore** Prosecco organic DOC
- ③ **Cantina Vignaioli** San Rabano
San Rabano rosè
- ③ **Az. La Fiorita** Franciacorta Dosaggio Zero

SWEET SPARKLING WINE

- ③ **Az. Montelvini** Sweet sparkling wine
- ③ **Az. Provveditore** Fior d'arancio organic DOCG

Coffee - Liqueurs - Grappas