

House Specialties

The Napoli

Layer prosciutto, capicola ham, and provolone on focaccia bread split lengthwise. Add marinated artichoke hearts, thinly shaved fresh garlic, and roasted red peppers.

The Genoa

Spread a generous dollop of pesto on crusty rolls. Layer on Genoa salami and provolone cheese. Top with roasted red peppers and oil-cured pitted black olives.

The Roma

Layer sliced turkey, mozzarella and arugula on crusty bread. Top with sundried tomatoes, fresh basil, squeeze of lemon, salt, pepper.

The Palermo

Layer soppressata salami and thick slices of beefsteak tomato on crusty bread. Top with mozzarella cheese and onions pickled in red wine vinegar. Drizzle with olive oil.

The Verona

Spread a generous layer of fig jam on crusty bread. Top with slices of asiago cheese, razor-thin slices of prosciutto ham and arugula lettuce, drizzle with balsamic vinegar.

The Milano

Slice leftover meatballs; layer with pepperoni and asiago cheese on crusty bread. Top with arugula lettuce. Drizzle with oil and vinegar.

Make your own combo

Bread

Ciabatta
Focaccia
Kaiser rolls
Classic Italian

Meat

Prosciutto
Genoa salami
Pepperoni
Meatballs
Capicola
Soppressata
Turkey

Cheese

Mozzarella
Provolone
Asiago
Gorgonzola

Condiments

Hot pepper relish
Olive Oil
Balsamic Vinegar
Pesto
Fig jam

Add-ons: Tomato, pickled onions, fresh basil, arugula lettuce, roasted red peppers, sun-dried tomato, shaved garlic, pickled banana pepper artichoke hearts, oil-cured olives

The Galliano Club is available wherever books are sold | carmenamato.net