

RISTORANTE | PIZZERIA

Galliano



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Welcome to Ristorante | Pizzeria Galliano

For more than 25 years now, Ristorante Galliano has been a venue of choice in the university quarter of Graz.

Many years of experience and passion blended with the best of Italian and regional ingredients are the foundations for a restaurant in which not only guests but also staff feel at home.

Lunch and Dinner Menu

monday to friday 12pm-2pm & 6pm-9:30pm

ANTIPASTI MEDITERRANEI

Antipasto misto <small>G,H</small>	15,00 €
Italian style antipasto platter	
Arancini <small>A,G</small>	7,00 €
fried rice balls with saffron, filled with mozzarella-cheese, rocket, parmesan	
Gamberi grigliati <small>A,B,G,O</small>	8,00 €
(spicy) prawns in white wine and chilli sauce, rosemary bread	
Carpaccio di manzo <small>A,G,H,O</small>	12,00 €
Beef carpaccio with rocket, parmesan, pine seeds and balsamic vinegar, rosemary bread	
Insalata Caprese <small>G,N,H</small>	10,00 €
burratina on rocket and tomato salad with balsamic vinegar, pine seeds	
Involtini di Melanzane <small>G</small>	10,00 €
grilled eggplant-rolls filled with mozzarella di bufala and basil on grilled tomato slices	
Bacon-wrapped goats cheese <small>G</small>	10,90 €
smoked goats cheese wrapped with bacon on grilled orange slices and salad	
Calamari fritti <small>A,R</small>	13,50 €
fried calamars with garlic dip	
Rosemary bread <small>A</small>	1,00 €

ZUPPE

Zuppa di pomodoro	5,50 €
tomato soup with basil and extra-virgin olive oil	

INSALATE

Insalata verde	5,00 €
Insalata mista <small>G,M</small>	6,00 €
Insalata di Spinaci <small>G</small>	10,00 €
baby spinach with mozzarella di bufala, cherry tomatoes, sweet potato crisps and a dressing of olive oil and balsamic vinegar	
Insalata con Pollo <small>G</small>	15,00 €
sautéed chicken breast slices with onion and champignons on green salad, yoghurt dressing	
Insalata con feta <small>G,H,O</small>	10,00 €
sheep's cheese with red onions, cherry tomatoes, olives and pine nuts on green salad, with a dressing of olive oil and balsamic vinegar	



Catering for each and every taste

Be it Italian, Mediterranean or somewhere in between. Our menu recognises no borders.

As diverse as the people behind the scenes here are, so too is the breadth of their influence on our dishes. A colourful potpourri drawn from many regions & cultures - delivered to your plate with love.

Lunch and Dinner Menu

monday to friday 12pm-2pm & 6pm-9:30pm

PRIMI PIATTI

Lasagne A, G, L 14,00 €

Gnocchi al salmone A, C, D 15,00 €

with salmon in spinach and cream sauce, with cheese au gratin

Tagliatelle alle vongole A, C, R, O 17,00 €

[spicy] Tagliatelle with mussels in white wine and garlic sauce

Tagliatelle con burrata A, G 16,50 €

Tagliatelle con burrata, in tomato and basil sauce

Spaghetti or Penne A, C

Bolognese L 14,00 €

mincemeat sauce

Carbonara C, G 14,00 €

guanciale, fresh pepper, egg, parmesan

Salmone D 15,00 €

fresh salmon in

tomato and spinach sauce

or cream and broccoli sauce G

Arrabbiata 12,00 €

(spicy) peperoncino and tomato sauce

Tiramisu A, C, G

made à la minute

Lemont tarte A, C, G

PRIMI PIATTI

Spaghetti al pesto H [Glutenfree] 16,00 €

Glutenfree spaghetti with a pesto of rocket salad and spinach, with brokkoli, cherry-tomatoes and pineseeds

SECONDI PIATTI

Risotto alla golosa B, G 18,00 €

risotto with saffron, prawns and dried tomatoes

Risotto nero G, R 18,00 €

black risotto with calamares

Branzino alla griglia A, C, D 22,00 €

grilled sea brass filet with seasonal vegetables and garlic bread

Calamari alla griglia A, G, R 20,00 €

grilled calamars with seasonal vegetables and rosemary bread

Saltimbocca alla romana A, G, O 17,00 €

grilled chicken breast with sage and prosciutto di san daniele, on tagliatelle

DOLCI

8,50 € **Chocolate-Soufflé** A, G, H 9,00 €

with a liquid center, chopped almonds and fruit sauce

~ 20 minutes waiting time

Baked apple H [vegan] 9,00 €

with marzipan-nut filling, fruit- and vanilla-sauce

~ 20 minutes waiting time

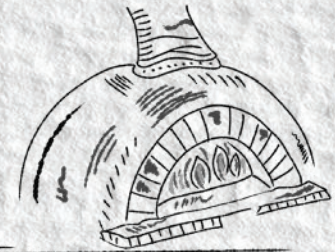
6 typical features of Neapolitan pizza



extra-virgin olive oil



Typ-00 flour



90 sec at about 430°C



San Marzano tomatoes



fior di latte or mozzarella di bufala



basil

Anyone can make a pizza – but it's hard to find a really good one.

By way of setting a standard and providing proof of our quality, we carry the Accademia Nazionale PIZZA D.O.C. qualification.

Our goal is to share with the public our many years of experience and our passion, whilst helping to present pizza in a new light altogether distant from fast-food conventionality.

PIZZE CLASSICHE ROSSE

pizzas with tomato sauce

Marinara A	10,00 €	Salmone A, D, G	16,00 €
tomato, oregano, garlic, basil, extra-virgin olive oil		tomato, fior di latte, salmon, baby spinach, garlic, basil, extra-virgin olive oil	
Cosacca A, G	11,00 €	Frutti di mare A, D, G	17,00 €
tomato, parmesan, cherry tomatoes, basil, extra- virgin olive oil		tomato, fior di latte, mussels, squid, prawns, garlic, basil, extra-virgin olive oil	
Margherita A, G	11,00 €	Ripiena A, G	15,00 €
tomato, fior di latte, basil, extra-virgin olive oil		(folded), tomato, fior di latte, parmesan cream , leg of ham (Edelhof, Styria), basil, extra-virgin olive oil	
Formaggio affumicato A, G	14,00 €	Capricciosa A, G	16,00 €
tomato, fior di latte, smoked goat's cheese (Thanei, Styria), basil, extra-virgin olive oil		tomato, fior di latte, leg of ham (Edelhof, Styria), artichokes, olives, mushrooms, basil, extra-virgin olive oil	
Bufala A, G	14,00 €	Prosciutto cotto A, G	15,00 €
tomato, mozzarella di bufala, basil, extra-virgin olive oil		tomato, fior di latte, leg of ham (Edelhof, Styria), basil, extra-virgin olive oil	
Rucola A, G	15,00 €	Prosciutto A, G	17,00 €
tomato, fior di latte, cherry tomatoes, rocket, parmesan, extra-virgin olive oil		tomato, fior di latte, prosciutto di San Daniele, rocket, parmesan, extra- virgin olive oil	
Fresca A, G	16,00 €	Pepe e limone A, G	17,00 €
tomato, cherry tomatoes, burratina, parmesan, basil, rocket, extra-virgin olive oil		tomato, mozzarella di bufala, olives, salame piccante (Sarmani, Italy), black pepper, lemon, lemon cest, extra-virgin olive oil	
Napoli A, D, G	15,00 €		
tomato, fior di latte, anchovies, capers, cherry tomatoes, basil, extra-virgin olive oil			
Siciliana A, G	16,00 €		
tomato, fior di latte, olives, capers, tuna, cherry tomatoes, basil, extra-virgin olive oil			

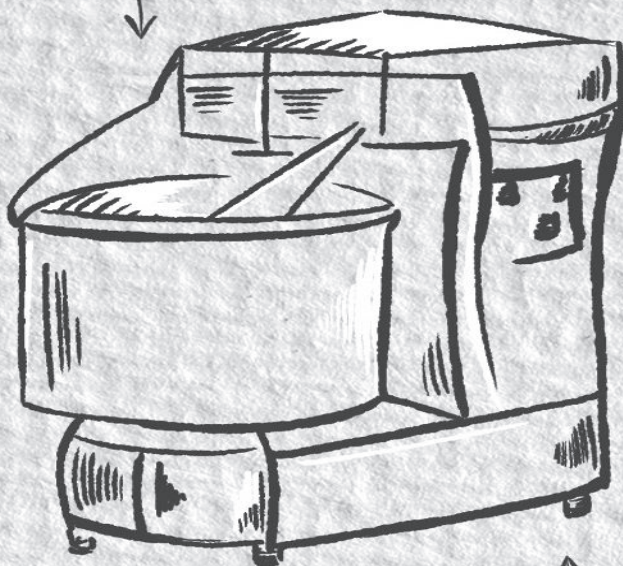
Step by step to the perfect pizza dough



type 00 flour



water



salt



yeast

PIZZE CLASSICHE ROSSE

pizzas with tomato sauce

Salame piccante A,G

tomato, fior di latte, salame piccante (Sarmani, Italy), rocket, parmesan, extra-virgin olive oil

16,00 €

Salame A,G

tomato, fior di latte, salami from Carinthian mountains (Frierss, Carinthia), basil, extra-virgin olive oil

15,00 €

PIZZE BIANCHE

pizzas without tomato sauce

Verdure A,G

with yellow or red tomato sauce
fior di latte, grilled vegetables, basil, extra-virgin olive oil

16,00 €

Tartufo A,G

truffle-cream, fior di latte, salsiccia, basil, extra-virgin olive oil

16,00 €

Spinaci A,G,H

fior di latte, sheep's cheese, baby spinach, pine nuts, extra-virgin olive oil

15,00 €

Tonno A,D,G

fior di latte, tuna, capers, caramelised onions, basil, extra-virgin olive oil

15,00 €

Scampi A,B,G

yellow tomato sauce, mozzarella di bufala, prawns, parmesan cream, basil, extra-virgin olive oil

17,00 €

Carbonara A,G

fior di latte, guanciale (Edelhof, Styria), egg yolk, pepper, parmesan, basil, extra-virgin olive oil

16,00 €

Galliano A,G,H

fior di latte, cherry tomatoes, rocket, walnuts, balsamico, basil, extra-virgin olive oil

15,00 €

Mortadella e pistacchio A,G,H

fior di latte, mortadella, pistachio-cream, basil, extra-virgin olive oil

16,00 €

Friarielli A,G

fior di latte, salsiccia, friarielli (cabbage) basil, extra-virgin olive oil

16,00 €

EXTRA

Pizzabread A

rosemary, garlic, basil, extra-virgin olive oil

6,00 €

Studentspizza every Pizza (except Margherita)

please show student ID when ordering

-2,00 €

Glutenfree Pizza

every pizza can be prepared glutenfree

+5,00 €

Dine with a good conscience

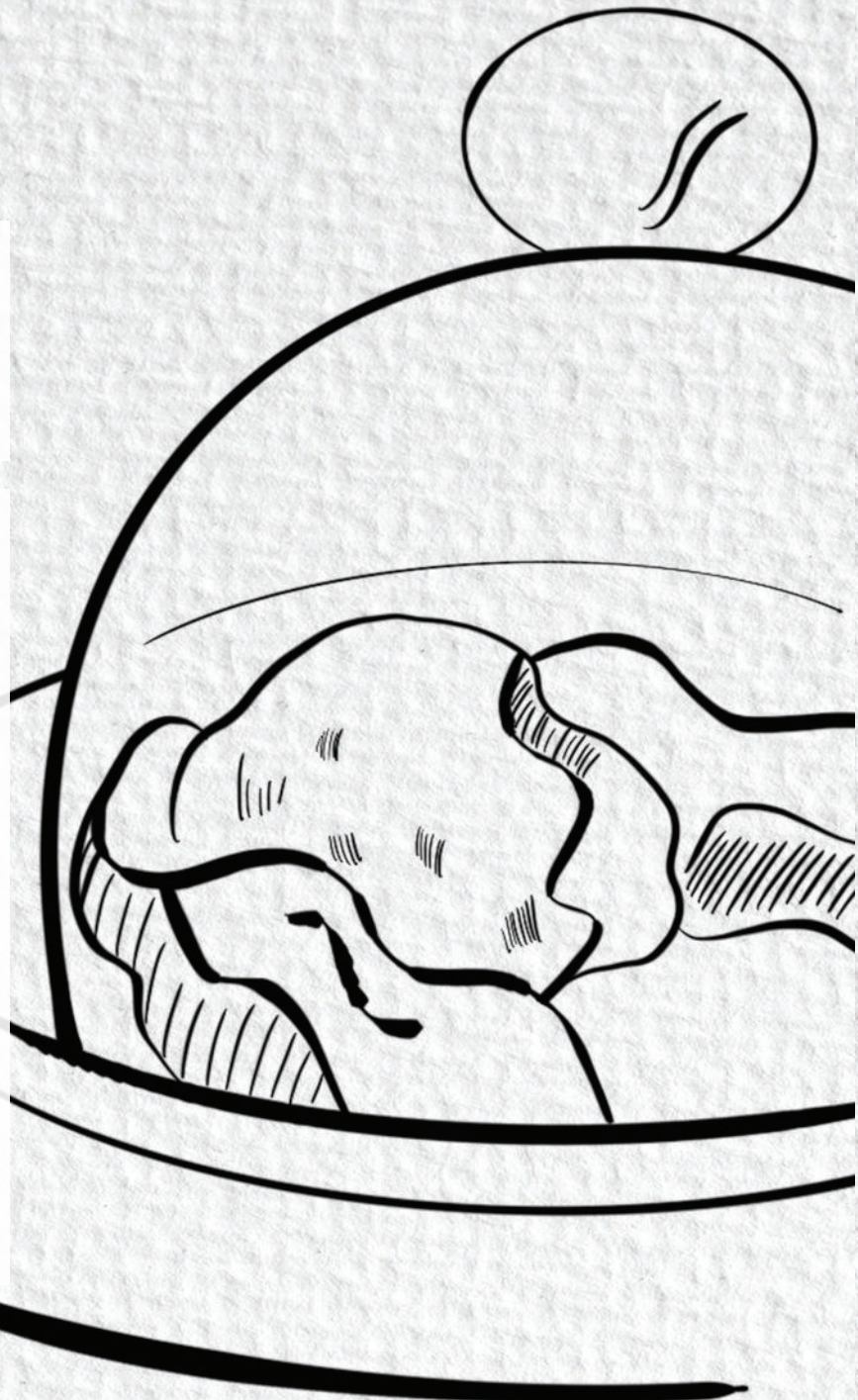
Guanciale & prosciutto cotto
Edelhof, Styria

Smoked goat's cheese
Bio-Hofkäserei Thanei, Styria

Salsiccia piccante
Italfino, Italy

Salami
Frierss, Carinthia

Type 00 flour
Schafner Mühle, Styria



AGGIUNTE

parmesan G	2,50 €	artichokes, champignons, capers, cherry tomatoes, rocket, baby spinach, olives, onions (caramelised O or raw), friarielli	2,00 €
dolce latte, fior di latte, ricotta, sheep's cheese, goat's cheese G	2,90 €	walnuts G	3,00 €
mozzarella di bufala G	3,90 €	grilled vegetables	4,50 €
burratina G	5,40 €	basil, garlic, rosemary, oregano	0,50 €
prosciutto cotto, salami, mortaledda, salame piccante, prosciutto, salsiccia	3,90 €		
salmon D	5,60 €	truffel-cream G, parmesan-cream G, pistachio-cream G,	3,00 €
tuna, anchovies D	2,50 €		



The farmer's personal service

Quite simply, regionality is something
you can taste.

So we source our top-quality, organic
fruit juices directly from our fruit farmers
in Styria.

Naturally cloudy apple juice
apfel&saft Martin Birnstingl, Styria

Apple & elderflower, apple & beetroot,
blackcurrant, apricot
Kochauf, Styria

BEVANDE NON ALCOLICHE

Fruit juices 0,3l bottle (from Kochauf, Stmk)	5,00 €	Soda	0,25l 0,4l
organic apple & elderflower			2,30 € 3,10 €
organic apple & beetroot		Acqua Minerale	0,25l 0,75l
organic blackcurrant		San Pellegrino	3,20 € 5,90 €
organic apricot			
with soda	5,50 €		
naturally cloudy apple juice, organic (from apfel&saft, Stmk)	0,25l 0,4l	elderflower cordial	0,90 €
Still	4,00 € 4,50 €	lemon juice (freshly squeezed)	1,00 €
Sparkling	4,50 € 5,00 €		
orange juice	0,25l 0,4l	Homemade lemonade	0,4l
Still	3,50 € 4,00 €	orange-ginger	4,90 €
Sparkling	4,00 € 4,50 €	lemon-melissa	4,90 €
Makava 0,33	4,00 €	rasperry-lime	4,90 €
Coca Cola 0,33	4,00 €	strawberry-basil	4,90 €
Coca Cola zero 0,33	4,00 €		
Ice Tea Peach	0,25l 0,4l		
	3,50 € 4,00 €		

Orders for tap water in the absence of other beverages will be subject to a charge of 0.90 €.



The best part comes at the end

Whether in the morning, around midday or in the evening – a good cup of coffee is always a crowning glory.

The Röstmeister „Barista“-blend from traditional Graz-based supplier J. HORNIG ensures a fine aroma and full bodied taste with its mix of 80% Arabica and 20% Robusta.

APERITIVI

Hugo ○	5,50 €	prosecco, glas ○	4,20 €
Veneziano Spritz, Campari Spritz, Limoncello Spritz	5,90 €	rosé sparkling wine, glas	4,40 €
Aperolspritzer, muskateller-Spritzer, rosé-Spritzer ○	4,90 €	prosecco bottle ○	29,00 €
spritzer white ○	3,80 €	rosé sparkling wine, bottle ○	31,00 €
sweet spritzer (various sorts) ○	4,20	campari & orange	5,10 €

BIRRA

Gösser or Schladminger Bio Zwickl 0,2	3,50 €
Gösser or Schladminger Bio Zwickl 0,3	4,10 €
Gösser or Schladminger Bio Zwickl 0,5	5,10 €
Gösser Naturradler 0,3	3,90 €
Gösser Naturradler 0,5	4,90 €
Sodaradler 0,3	3,90 €
Sodaradler 0,5	4,80 €
Gösser non-alcoholic 0,3	3,90 €
Edelweiß Weizenbier 0,5	4,80 €

CAFFÈ E TÈ

espresso	2,50 €
„Mittagsespresso“ (daily 12-14.00)	2,00 €
espresso with milk	3,00 €
espresso macchiato	3,00 €
double espresso	4,50 €
cappuccino	4,00 €
americano	3,50 €
double espresso with milk	4,90 €
caffé latte macchiato	4,70 €
tea (various sorts)	4,00 €

LIQUORI

Grappa Julia 2 cl	3,80 €	Limoncello 2 cl	3,80 €
Grappa di Moscato 2 cl	4,20 €	apricot, plum, pear 2 cl	3,70 €
Edelbrand red vineyard peach 2 cl	6,40 €	Averna, Fernet Branca, Ramazotti	3,70 €
Edelbrand pear quince 2 cl	5,00 €		



**The right
accompaniment for
every occasion**

With the motto 'small, but fine',
our wine menu includes a fine selection
from the best winegrowing regions of
Italy and Styria.

All well worth trying.

VINI BIANCHI

1/8l 0,75l

Muskateller ○ 4,50 € 27,00 €

Leopold Dietrich, Gamlitz/south Styria

Typical of the muscat grape. Delicate, lots of grapes with notes of roses and elderflower. Outstanding as an aperitif.

Pinot Grigio ○ 4,00 € 24,00 €

Lageder/south Tyrol

Fine, elegant pinot grigio with refined, fruity aromas and some spiciness. Perfect accompaniment to a wide range of dishes - very good with

Sauvignon blanc ○ 5,40 € 32,00 €

Skringer, Eichberg/south Styria

Stimulating, powerful aroma of green peppers and pods. Dry on the palate, full-bodied, fine spicy notes and lively tartness. Good length, with intense fruit-forward character.

Chardonnay ○ 45,00 €

Erwin Sabathi, Leutschach/Südsteiermark

Matured in oak barrels for 12 months. Floral notes of hop- and limeblossom, fresh mountain herbs and grounded pistacchios. Perfect pairing for pumpkin-and mushroom dishes as well as sea food.

VINI ROSSI

1/8l 0,75l

Rosé ○ 3,80 € 22,50 €

Leopold Dietrich, Gamlitz/south Styria

Fresh and fruity rosé-wine with delicate aromas of blackcurrant and strawberry. Good combination with white meat and seafood.

Merlot ○ 3,70 € 22,00 €

Saccheto, Veneto

Very gentle and fruity red wine with strong dark fruit. Versatile match for pasta, pizza or meat.

Nero d'Avola ○ 5,90 € 35,00 €

Morgante, Sicily

Powerful, aromatic red wine with plenty of dark fruit and scent of dried fruit. Very good with strong-tasting dishes.

Rosso é nero ○ 55,00 €

Pöckl, Mönchhof

Matured in oak barrels for 18 months. Delicate smoky-tobacco note with red cherry, liquorice and candied orange zests. Excellent pairing for various meat dishes.

ALLERGENI

A	cereals containing gluten and derived products
B	crustaceans and derived products
C	eggs from poultry and derived products
D	fish and derived products (excluding fish gelatine)
E	peanuts and derived products
F	soya beans and derived products
G	milk from mammals and dairy products (including lactose)
H	tree nuts und derived products
L	celery and derived products
M	mustard and derived products
N	sesame seeds and derived products
O	lupin and derived products
P	sulphur dioxide and sulphites
R	molluscs and derived products

Christmas Menu

Monday to Friday 18.00-21.30

Saturday 17.00-21.30

Zuppe

Orange-carrot soup with gingerfoam [G]

5,90 €

Antipasti

Roasted califlower with walnuts, parmesancream and truffelfoam [G, H]

13,90 €

auberginetowers with mozzarella, tomatosauce and basilpesto [G, H]

11,90 €

Secondi piatti

Beetroot-ravioli with browned butter and pineseeds [G, H]

20,00 €

Grilled octopus with vegetables and bread [A, G, R]

21,50 €

Beef-filet [200g] with potatoes and vegetables [G]

29,50 €

Dolci

lemontarte [A, C, G]

6,50 €

Chocolatesoufflé with crumble and ice cream [A, C, G]

10,00 €

Tiramisu made à la minute [A, C, G, O]

8,50 €

