



ESTD. 2025

GALLO BIANCO
TRATTORIA

ANTIPASTI

PANZEROTTI (1 PZA)

Empanada frita de masa fermentada, acompañada de salsa Alfredo y salsa pomodoro.
Fried empanada made with sour dough, served with Alfredo and pomodoro sauce.

Elegir / Choice of:

Boloñesa – Bolognese	\$89
Espinaca y hongos – Spinach & Mushrooms	\$85
Mozzarella & Pomodoro	\$79

BRUSCHETTA CAPRESE (160g)

Jitomate, aceite de olivo, vinagre balsámico, ajo, arúgula y albahaca sobre pan tipo focaccia.
Tomato, olive oil, balsamic vinegar, garlic, arugula and basil on focaccia-style bread.

\$169

BURRATA CROCCANTE (180g)

Burrata empanizada en panko, sobre salsa de tomate al vodka, arúgula baby y láminas de parmesano.
Panko-breaded burrata over tomato with vodka sauce, baby arugula, and parmesan shavings.

\$199

RAVIOLI DI BARBABIETOLE (180g)

Ravioli de betabel rellenos de ricotta, pistache, miel trufada, queso de cabra y arúgula baby.
Beet ravioli filled with ricotta, truffled honey, pistachios, topped with goat cheese and baby arugula.

\$199

CALAMARI ALLA ROMANA (300g)

Calamares fritos acompañados de salsa tártara, salsa arrabbiata y limón real.
Fried calamari served with tartar sauce, arrabbiata sauce, and fresh lemon.

\$219

TORTELLINI FRITTI (150g)

Tortellini casero frito relleno de ricotta y espinaca, acompañado con salsa pomodoro y aderezo chipotle.
House-made fried tortellini stuffed with ricotta and spinach, served with pomodoro sauce and chipotle dressing.

\$189

CARPACCI

CARPACCIO DI POLPO (150g)

Láminas de pulpo, vinagreta de cítricos, arúgula baby, cebolla morada y jitomate cherry en aliño de aceite de olivo y vinagre balsámico.
Octopus carpaccio baby arugula, citric vinaigrette, red onion, and cherry tomatoes dressed with olive oil and balsamic vinegar.

\$219

CARPACCIO DI MANZO (150g)

Filete de res marinado en pimientas, con alioli de trufa, arúgula baby, alcachofa y queso parmesano.
Assorted pepper marinated beef filet, garlic-truffle aioli, baby arugula, marinated artichokes, and parmesan.

\$229

INSALATE

INSALATA CESARE (150g)

Lechuga romana, aderezo César casero, anchoas, crotones y queso parmesano.
Romaine hearts, home made Caesar dressing, anchovies, croutons, and parmesan cheese.

Pollo – Chicken	\$229
Camarón – Shrimp	\$249
Original	\$199

INSALATA CAPRESE (220g)

Jitomate, mozzarella fresca, mix de lechugas, albahaca, piñón y pesto.
Tomato and mozzarella slices, fresh green mix, basil, pine nuts, and pesto.

\$219

INSALATA DI SPINACI (150g)

Espinaca baby, fresa, nuez, arándanos, manzana verde, jamón serrano, jitomate cherry, queso de cabra y aderezo de mostaza antigua.
Baby spinach, strawberry, walnuts, cranberries, green apple, serrano ham, cherry tomatoes, goat cheese, and mustard vinaigrette.

\$209

INSALATA MIRANDA (180g)

Mix de lechugas baby, pepino, jitomate cherry, cebolla morada, aceituna negra y queso feta en aliño de aceite de olivo.
Baby lettuce mix, cucumber, cherry tomatoes, red onion, black olives, and feta cheese with olive oil dressing.

\$199



PASTAS

HECHO EN CASA - HOME MADE

FETTUCCINI

FETTUCCINI ALFREDO (160g)

\$199

Clásica pasta hecha en casa, en nuestra cremosa salsa Alfredo y toque de nuez moscada.
Classic homemade pasta, in our creamy Alfredo sauce with a hint of nutmeg.

Elegir / Choice of:

Pollo Chicken (150g)	\$229
Camarón Shrimp (150g)	\$245
Salmón Salmon (150g)	\$275

FETTUCCINI ALLA BERSAGLIERA (200g)

\$269

Jitomate, calabacita, cebolla y ajo al sartén, salsa pomodoro, ligero toque de peperoncino y trozos de

~~Shredded tomato, zucchini, onion, pistachio, parigato~~
tomato, zucchini, onion, pistachio, parigato sauce, a light touch of peperoncino and basil pieces, topped with ricotta, pistachios and arugula.

PAPPARDELLE

PAPPARDELLE BARBORELA (200g)

\$275

Salchicha italiana picante, cebolla, jitomate, espinaca baby, salsa rosé, parmesano y pesto de la casa.
Spicy Italian sausage, onion, tomato, baby spinach, rosé sauce, parmesan, and homemade pesto.

ALLA BOLOGNESE (200g)

\$275

Pasta fresca hecha en casa, bañada en salsa boloñesa, coronada con burrata fresca.
Fresh homemade pasta, topped with Bolognese sauce and crowned with fresh burrata.

IL PREFERITO (200g)

\$299

Al dente y cremoso pappardelle con portobello, champiñón y hongo porcini cocinados en aromas de trufa blanca y coronado con queso parmesano.

Al dente and creamy pappardelle with portobello, button and porcini mushrooms cooked in white truffle scents, topped with parmesan cheese.

LASAGNA

LASAGNA BOLOGNESE (350g)

\$259

Láminas de pasta casera y salsa boloñesa gratinada en el horno y servida sobre nuestra clásica salsa pomodoro.

Sheets of homemade pasta and Bolognese sauce, baked in the oven and served over our classic pomodoro sauce.

MELANZANE ALLA PARMIGIANA (350g)

\$249

Láminas de berenjena al horno, pomodoro, parmesano y burrata fresca.
Eggplant sheets with pomodoro, parmesan, and fresh burrata.

LA PERDITA (350g)

\$269

Lasagna boloñesa frita en costra de panko sobre pomodoro y bañada en salsa Alfredo.
Panko-crusted fried Bolognese lasagna over pomodoro and Alfredo sauce.

GNOCCHI DI PATATE

HECHO EN CASA - HOME MADE

PESTO E RICOTTA (300g)

\$249

Con mix de hongos, pesto, ricotta y piñón.
Potato gnocchi with mushroom mix, pesto, ricotta, and pine nuts.

ALLA SORRENTINA (300g)

\$269

Terminados al horno con pomodoro, mozzarella gratinada, cebolla y albahaca.
Finished in the oven with pomodoro, gratinated mozzarella, onion, and basil.

ALLA BOLOGNESE (300g)

\$259

En salsa boloñesa casera y corona de queso parmesano.
With homemade bolognese sauce and parmesan cheese.

CARCIOFI E TARTUFO (220g)

\$269

Con portobello, zetas, champiñones y alcachofas cocinados al sartén, bañados en salsa blanca.
Sautéed portobello, wild mushrooms and artichokes topped with white sauce.



—TORTELLINI, RAVIOLI & CANNELLONI—

HECHO EN CASA - HOME MADE

TORTELLINI FUNGHI E TARTUFO (200g)

\$289

Relleno de champiñones, hongo porcini y portobello con toques de tartufata y ricota bañados con salsa pomodoro y coronados con queso parmesano.

Stuffed with porcini and portobello mushrooms, with hints of tartufata and ricotta, bathed in pomodoro sauce and topped with Parmesan cheese.

TORTELLINI PERE E NOCI (200g)

\$289

Suaves, rellenos de pera y nuez bañados en salsa blanca de queso de cabra

Stuffed with pear and walnut, topped with creamy goat cheese and white sauce.

RAVIOLI RICOTTA E SPINACI (200g)

\$269

Con salsa boloñesa, queso parmesano y albahaca.

With Bolognese sauce, parmesan cheese and basil.

CANNELLONI AL GAMBERI (200g)

\$289

Rellenos de camarón al prosecco, en salsa de azafrán y corona de queso parmesano.

Stuffed with prosecco shrimp, in saffron sauce, topped with parmesan cheese.

CANNELLONI CINQUE FORMAGGI (300g)

\$275

Pasta fresca, rellenos de ricotta y espinaca en salsa de cinco quesos, vino blanco y nuez moscada.

Fresh cannelloni stuffed with ricotta and spinach in five-cheese, wine and nutmeg sauce.

—RIGATONI, FUSILLI, PENNE & SPAGHETTI—

RIGATTONI ALLA VODKA (200g)

\$269

Con pancetta, camarón, jitomate, aromas de vodka, salsa rosé y ricotta

Rigatoni with pancetta, shrimp, tomato, vodka scent, rosé sauce, and ricotta.

ORECCHIETTE GAMBERI (200g)

\$279

Pasta clásica de la región de Apulia, Italia, con ajo, vino blanco, camarones, un toque de pepperoncino, salsa pomodoro y pesto.

Classic pasta from the Apulia region of Italy, with shrimp, garlic, and white wine, a hint of peperoncino, pomodoro sauce, and pesto.

PENNE ALLA VODKA E SALMONE (200g)

\$299

Cubos de salmón noruego, cocinados al sartén con cebolla, salsa rose en aromas de vodka, queso parmesano y albahaca.

Norwegian salmon cubes, pan-cooked with onion, rose sauce in vodka scent, parmesan cheese and basil.

FUSILLI STELLA (200g)

\$289

Fusilli bañado en salsa Alfredo y pesto, coronado con jamón serrano, burrata y pistache.

Fusilli bathed in Alfredo and pesto sauce, topped with Serrano ham, burrata and pistachios.

RIGATONI ALLA CARBONARA (220g)

\$279

Pancetta, huevo, tartufata, parmesano, chícharos y albahaca.

Pancetta, egg, truffle spread, parmesan, green peas, and basil.

SPAGHETTI

SPAGHETTI ALLA PUTTANESCA (200g)

\$199

Clásico con ajo, anchoas, perejil, aceituna negra y salsa de tomate.

Classic with garlic, anchovies, parsley, black olives, and tomato sauce.

Elegir / Choice of:

Pollo - Chicken (150g) \$229

Camarón - Shrimp (150g) \$245

Salmón - Salmon (150g) \$275

SPAGHETTI ALLE VONGOLE (300g)

\$279

Con almeja portuguesa, mejillones, vino blanco, ajo, jitomate y peperoncino.

Portuguese clams, mussels, white wine, garlic, tomato and chili pepper.

SPAGHETTI AL LIMONE (200g)

\$189

Spaghetti con aceite de olivo, mantequilla, ajo, parmesano y toque de limón.

Spaghetti with olive oil, butter, garlic, parmesan, and fresh lemon.

Elegir / Choice of:

Pollo - Chicken (150g) \$299

Camarón - Shrimp (150g) \$235

Salmón - Salmon (150g) \$269



RISOTTI

RISOTTO AI FUNGI (300g)

\$349

Arroz arborio cocinado a fuego lento con un toque de vino blanco, echalote, mix de hongos, un toque de cremoso queso parmesano y mantequilla.

Slow-cooked Arborio rice with a touch of white wine, shallots, a mix of mushrooms, and a creamy touch of Parmesan cheese and butter.

RISOTTO FRUTTI DI MARE (300g)

\$365

Con camarón, pulpo, almeja, calamar y salsa cremosa de tomate.

Seafood risotto with shrimp, octopus, clams, calamari, and creamy tomato sauce.

PIATTO FORTE

CHICKEN PARMIGIANA (200g)

\$299

Pechuga de pollo empanizada y jamón serrano, cubiertos con salsa Pomodoro y láminas de mozzarella fresca, servido con Spaghetti pomodoro y queso parmesano.

Breaded chicken breast and Serrano ham, topped with Pomodoro sauce and fresh mozzarella slices, served with Spaghetti Pomodoro and Parmesan cheese.

POLPO ALLA PUTTANESCA (200g)

\$385

Cubos de pulpo cocinados al sartén en salsa puttanesca con papa, un toque de limón real y peperoncino.

Octopus cubes pan-cooked in puttanesca sauce, with potatoes, a touch of lemon and peperoncino.

BRASATO DI MANZO (420g)

\$469

Short rib horneado en demi de vino tinto y pimientas, acompañado de puré de papa y vegetales.

4-hour braised beef in red wine and pepper demi-glace, served with mashed potatoes and vegetables.

MARE E TERRA (240g)

\$489

Filete de res y camarones al grill, papas al sartén, salsa de cinco quesos y demi de vino.

Beef filet with grilled shrimp, skillet potatoes, vegetables, five-cheese sauce, and wine demi-glace.

GAMBERETTI AL GALLO BIANCO (200g)

\$489

Camarón U-10 cocinados al sartén con aceite de oliva, ajo, jitomate y aromas de perejil, bañados en salsa rosé, acompañados de fettuccini pomodoro.

U-10 shrimp pan-seared with olive oil, garlic, tomato, and hints of parsley, topped with rosé sauce, served with fettuccini pomodoro.

POLLO PICCATA (200g)

\$289

Pechuga al sartén con aceite de oliva, vino blanco, aromas de limón real, alcaparras, puré de papa y vegetales.

Pan-seared chicken breast with olive oil, capers, white wine, fresh lemon scent, mashed potatoes, and vegetables.

RIB EYE (400g)

\$759

Calidad USDA choice, acompañado de puré de papa, mix de vegetales y salsa de vino tinto.

USDA choice, served with mashed potatoes, mixed vegetables, and red wine sauce.

FILETE MIGNON GORGONZOLA (220g)

\$459

Filete de res al grill con gratinado de gorgonzola, puré de papa, vegetales y demi de porcini.

Grilled beef filet with gorgonzola, mashed potatoes, vegetables, and porcini demi-glace.

PIZZA

30cms

MARGHERITA

\$209

Salsa de tomate, mozzarella, albahaca.

Tomato sauce, mozzarella, basil

PEPPERONI

\$219

Salsa de tomate, mozzarella, pepperoni.

Tomato sauce, mozzarella, pepperoni.

5 FORMAGGI

\$248

Salsa de tomate, queso mozzarella, queso de cabra, queso azul, queso parmesano, queso crema y albahaca.

Mozzarella cheese, goat cheese, blue cheese, parmesan cheese, cream cheese, and basil.

NAPOLI

\$234

Salsa de tomate, mozzarella, alcaparras, anchoas, burrata, albahaca.

Tomato sauce, mozzarella, capers, anchovies, burrata, basil.



PIZZA

30cms

CAPRICCIOSA

Salsa de tomate, mozzarella, alcachofa, champiñones, prosciutto, albahaca.
Tomato sauce, mozzarella, artichoke, mushrooms, prosciutto, basil.

\$255

MARE

Salsa de tomate, mozzarella, ajo, mejillones, almejas, camarones, calamares, pulpo.
Tomato sauce, mozzarella, garlic, mussels, clams, shrimp, calamari, octopus.

\$299

BURRATA

Salsa de tomate, mozzarella, jamón serrano, burrata.
Tomato sauce, mozzarella, serrano ham, burrata.

\$299

SOPPRESSATA CALABRESE

Salsa de tomate, mozzarella, soppressata, blue cheese, cebolla morada, miel.
Tomato sauce, mozzarella, soppressata, blue cheese, red onion, honey.

\$299

HAWAIANA

Salsa de tomate, mozzarella, jamón, piña.
Tomato sauce, mozzarella, ham, pineapple.

\$229

CALABRESE

Salsa de tomate, mozzarella, salame picante, 'nduja, cebolla.
Tomato sauce, mozzarella, spicy salami, 'nduja, onion.

\$289

SALSICCIA

Salsa de tomate, mozzarella, salchicha italiana, queso azul, champiñones.
Tomato sauce, mozzarella, Italian sausage, blue cheese, mushrooms.

\$289

GALLO BIANCO

Mozzarella, queso crema, albahaca, durazno, cebolla morada, jamón serrano, miel.
Mozzarella, cream cheese, basil, peach, red onion, serrano ham, honey.

\$289

SALMONE

Salsa blanca, mozzarella, salmón, aceituna Kalamata, chile serrano, arúgula, aceite de trufa.
White sauce, mozzarella, salmon, Kalamata olives, serrano chili, arugula, truffle oil.

\$299

BIANCA TRUFADA

Salsa blanca trufada, mozzarella, mix de hongos, parmesano y albahaca.
Truffled white sauce, mozzarella, mushroom mix, parmesan, basil.

\$289

DANNY BOY

Salsa blanca en aroma de trufa blanca, mozzarella, pera, queso azul, nuez, miel y arúgula.
White sauce with white truffle scent, mozzarella, pear, blue cheese, walnuts, honey, arugula.

\$299



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con alma italiana
with italian soul

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MOMENTOS Y EVENTOS *inolvidables*

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