



Villa Gallace
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Welcome to Villa Gallace

Where the Heart of Italy and the Soul of Family Meet

Owners: Pompeo, Luigi and Alice Gallace
Chef: Marcello Caravello

Villa Gallace is the vision of Pompeo, Alice and Luigi Gallace who transformed a Circle K convenience store into a tantalizing taste of Italy.

Pompeo Gallace, the patriarch of the Gallace Family was born in Calabria Italy and moved to New York in 1952. After working in management for General Cinemas for over 20 years, Pompeo and his wife Alice moved to Florida and opened his first restaurant, Davinci's. After eight years of owning and operating this pizza pasta emporium, Pompeo along with his wife Alice found a cozy little restaurant in Indian Shores, Florida, which they named Gallace's, which became quite successful. Approached by his son Luigi to possibly open another location, they found a closed Circle K located 3 miles north of the original restaurant and decided to call it home. They named this waterfront pearl Villa Gallace, which translated, means The Gallace home. When you are there you feel like part of the Gallace family so the name fits. Villa Gallace is now known as one of Indian Rocks Beach's premier Italian restaurants.

Villa Gallace's culinary team is led by Chef Marcello Caravello, whose ancestry to Italian cuisine stems back several generations. Chef Caravello was born in Italy, and it's his expertise in the fine art of Italian cooking that has helped earn the restaurant its exceptional reputation. Not only is Villa Gallace a favorite among the local residents, but it has become a favorite to actors, politicians, sports figures and clergy as well.



Antipasto

Shrimp Alla Villa Gallace “Spicy” <i>Jumbo Shrimp sautéed in a spicy marinara sauce</i>	11
Gnocchi Gorgonzola <i>Potato pasta sautéed in a gorgonzola cream sauce</i>	10
Calamari Fritti <i>Lightly dusted fried calamari</i>	10
Calamari Fra’Diavolo <i>Calamari sautéed in a spicy marinara sauce</i>	10
Mozzarella & Peppers <i>Fresh mozzarella and roasted sweet red bell peppers over a bed of lettuce, topped with basil, garlic and capers</i>	10
Insalata Caprese <i>Tomato and fresh Mozzarella</i>	10
Escargot <i>Escargot sautéed in a white wine garlic sauce with artichoke hearts, mushrooms and pearl onions</i>	10
Bruschetta <i>Toast points topped with chopped tomatoes, garlic and fresh basil</i>	8
Cesar Salad for 2	8

Zuppe

Pasta Fagioli <i>Pasta a bean soup</i>	7
Minestrone <i>Vegetable soup</i>	7
Tortellini en Brodo <i>Tortellini in a chicken broth</i>	7
Spinach Egg Drop <i>Spinach and chicken broth with egg and Parmigiana cheese</i>	7

Pasta

Linguini alla Pescatore “Spicy”	20
Mixed seafood sautéed in a spicy marinara sauce	
Gnocchi Alla Villa Gallace	18
Homemade potato pasta sautéed in a tomato cream sauce with garlic, portobello mushrooms and gorgonzola cheese	
Tortellini alla Panna	18
Tortellini pasta sautéed with prosciutto in a cream sauce	
Eggplant Parmigiana	18
Eggplant slices layered with parmigiana and mozzarella cheeses, tomato sauce and fresh basil then baked in the oven	
Eggplant Rollatini	17
Eggplant slices stuffed with ricotta, parmigiana and mozzarella cheeses, topped with tomato sauce and melted mozzarella, then baked in the oven.	
Linguini alla Vongole	17
Clam Sauce	
Rigatoni Bolognese	17
Rigatoni pasta sautéed in a meat sauce	
Pasta Primavera (white or red)	16
Linguini sautéed with fresh vegetables in a garlic and olive oil sauce or our marinara sauce	
Lasagna	16
Pasta sheets layered with our Bolognese sauce, ricotta, parmigiana and mozzarella cheeses, topped with tomato sauce and baked in the oven.	
Fettuccini Alfredo	15
Egg noodles sautéed in a creamy Alfredo sauce Add Grilled Chicken 5 Add Shrimp 6	
Spaghetti Carbonara	15
Spaghetti sautéed with pancetta in a cream sauce.	
Baked Ziti	14
Ziti pasta sautéed with ricotta, parmigiana cheeses and tomato sauce, then topped with mozzarella cheese and baked in the oven	
Rigatoni Puttanesca “spicy”	13
Rigatoni pasta sautéed in a spicy marinara sauce with olives fresh tomatoes capers & kalamata olives	

(Gluten Free Pasta can be substituted for 3 dollars extra)

Pollo (chicken)

Pollo Genovese	21
<i>Lightly battered medallions of chicken breast sautéed with capers, artichoke hearts, mushrooms and pearl onions in a lemony white wine sauce, served over a bed of spinach</i>	
Pollo Cacciatore	19
<i>Medallions of chicken breast sautéed with mushrooms, onions, sweet red bell peppers and kalamata olives in a light marinara sauce</i>	
Pollo Saltimbocca	19
<i>Medallions of chicken breast topped with fresh sage, prosciutto and provolone cheese sautéed with mushrooms in a white wine demi-glace</i>	
Pollo Villa Gallace	19
<i>Medallions of chicken sautéed in a cream sauce with mushrooms</i>	
Pollo Parmigiana	19
<i>Breaded chicken breast baked in the oven with tomato sauce, parmigiana and melted mozzarella cheeses</i>	
Pollo Marsala	19
<i>Medallions of chicken breast sautéed with mushrooms in Marsala wine sauce</i>	
Pollo Francese	19
<i>Lightly battered medallions of chicken breast sautéed with capers in a lemony white wine sauce</i>	

Vitello (Veal)

Veal Mondello	24
<i>Medallions of veal and jumbo shrimp sautéed in a lemony white wine sauce</i>	
Saltimbocca	21
<i>Medallions of veal topped with fresh sage, prosciutto and provolone cheese sautéed with mushrooms in a white wine demi-glace</i>	
Veal Francese	21
<i>Lightly battered medallions of veal sautéed with capers in a lemony white wine sauce</i>	
Veal Piccata	20
<i>Medallions of veal sautéed with capers in a lemony white wine sauce</i>	
Veal Parmigiana	20
<i>Breaded veal baked in the oven with tomato sauce parmigiana and melted mozzarella cheeses.</i>	
Veal Marsala	20
<i>Medallions of veal sautéed with mushrooms in a Marsala wine sauce</i>	

Manzo (Steak)

Filetto Diane	25
<i>8 oz. filet mignon sautéed with mushrooms, onions, Worcestershire in a brandy cream sauce</i>	
Filetto Al Pepe	25
<i>8 oz. filet mignon sautéed with peppercorns in a brandy cream sauce</i>	
Filetto Boscaiola	25
<i>8 oz. filet mignon sautéed with mushrooms in a red wine demi-glace</i>	

WARNING:

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.”

Pesce (Fish)

Grouper Florentine

Fresh Grouper lightly battered and sautéed in a lemony white wine sauce served with a side of spinach

Market Price

Grouper Cartoccio

Fresh Grouper sautéed with kalamata olives, garlic and capers in a spicy marinara sauce

Market Price

Zuppe Di Pesce

Mixed seafood sautéed in a light tomato broth

25

Seafood Portobello

Clams, shrimp and scallops sautéed in a tomato cream sauce served over a bed of spinach fettuccini

20

Shrimp Fra'Diavolo

Jumbo shrimp sautéed in a spicy marinara sauce served over linguini

20

Calamari Fra'Diavolo

Calamari sautéed in a spicy marinara sauce served over linguini

19

Vegetables alla Carte

Broccoli

6

Spinach

6

Mushrooms

6

Mushrooms sautéed with garlic and white wine

Dolci

Ask your server about our wonderful Desserts

Drinks

Soft Drinks

1.95

Coffee/Tea

1.95

Espresso

3.00

Cappuccino

4.00

Mineral Water (large)

5.00

Villa Gallace

All entrees include:

House Salad, Side of Pasta, Fresh Baked Italian Bread & Oleo.

A 15% Gratuity may be added to checks on parties of six (6) or greater.