

THE BISTRO

ANTIPASTI

HOUSE MADE RICOTTA SPREAD (gf./v.)
Honey Drizzle
7
Enhancement to Bread Service

PEI MUSSELS
White Wine, Tomatoes, Garlic, Pepperoncini
18

HOUSE MADE MEATBALLS
Veal and Beef, Creamy Polenta, Ricotta, Marinara
14

GV ARTISAN PIATTI
Artisan Selection of Meats and Cheeses
32
Add Prosciutto • 5

SEARED AHI TUNA* (gf.)
Calabrese Aioli, Capers, Olives, Tomatoes, Fried Shallots, Scallions
19

PEPE DI RISOTTO (gf.) 
Banana Peppers, Sausage Risotto, Mozzarella, Marinara, Balsamic Reduction
14

BRUSCHETTA TRIO (v.)
Marinated Artichoke & Asiago | Tomatoes & Mozzarella | Balsamic Onions & Blue Cheese
16

HOUSE MADE PIEROGIES (v.) 
Potato, Muenster Cheese, Caramelized Onions, Herb Butter, Sour Cream
14

BURRATA
Prosciutto, Seasonal Fruit, Arcadian Greens, Balsamic Reduction
18

INSALATE

Add Chicken 9 • Shrimp 10 • Salmon 12 • Tuna* 13*

GV CAESAR 
Romaine Hearts, Pecorino Crackers, White Anchovy
9

GV ICEBERG (gf.)
Pancetta, Gorgonzola, Tomatoes, Pickled Red Onion, White French
14

BLACKBERRY BRIE (gf./v.)
Bibb Lettuce, Arugula, Candied Pecans, Balsamic Reduction, Lemon Vinaigrette
14

HOUSE BISTRO (gf./v.)
Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette
12

CONTORNI

GNOCCHI SORRENTO (v.)
House Made Gnocchi, Provolone, Marinara Sauce
14

SAUTÉED BRUSSELS SPROUTS (gf./v.)
Garlic, Parmesan
12

STEAK



Hand selected, USDA standard approved, serving the highest quality and integrity Angus beef to ensure incredible cut, flavor, and tenderness.
Add Scallops 14 • Shrimp 10

12 oz STRIP STEAK* (gf.)
Roasted Fingerling Potatoes, Charred Broccolini, Roasted Tomatoes, Peppercorn Sauce
54

8 oz FILET* (gf.)
GV Mashed Potatoes, Roasted Asparagus, Red Wine Butter
MKT

ENTRÉES

GRILLED TOMAHAWK PORK CHOP* (gf.)
Creamy Polenta, Sautéed Brussels Sprouts, Caramel Apple Pancetta Sauce
37

TUSCAN BEEF SHORT RIBS (gf.) 
GV Mashed Potatoes, Young Carrots, Wild Mushroom Veal Sauce
37

ITALIAN CHICKEN NAPOLEON
Parmesan Risotto, Roasted Peppers, Artichokes, Provolone, Tomato Jam, Basil, Tomato Vodka Sauce
27

ROASTED SALMON* (gf.)
Creamy Polenta, Charred Broccolini, Honey Chili Glaze
31

SEARED SCALLOPS* (gf.)
Cauliflower Purée, Wild Mushrooms and Spinach, Tomato Jam
44

FAMILY-STYLE SUNDAY BRUNCH

11AM-2PM

Rosemary Ham or Vegetarian Frittata, Parmesan Breakfast Potatoes, House Made Sausage, Rosemary Ham, and Cinnamon Roll Bread Pudding with Warm Pour-Over Maple Icing

22 per person (*Minimum 2 People*)

ROASTED ASPARAGUS (gf./v.)
12

CHARRED BROCCOLINI (gf./v.)
Parmesan, Garlic, Lemon
13

HEIRLOOM CARROTS (gf./v.)
12

PIZZA

Gluten-Free Option Available Upon Request • 1

ORIGINALE (v.)
Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce
12

BIANCO (v.)
Four Cheese, Spinach, Garlic, Crushed Red Pepper, Garlic Cream Sauce
12

ROSA MARIA
Pepperoni, Wild Mushrooms, Mozzarella, Tomato Sauce
14

GUISEPPE 
Sausage, Banana Peppers, Roasted Tomatoes, Provolone, Tomato Sauce
14

PASTA

Add Chicken 9 • Shrimp 10

BAKED LOBSTER FORMAGGIO
House Made Gemelli, Formaggio Sauce, Herb Bread Crumbs
39

SEAFOOD CHITARRA 
Shrimp, Seared Scallops, Arugula, Blistered Tomatoes, Garlic Butter, Parmesan Cheese
44

HOUSE MADE MUSHROOM RAVIOLI (v.)
Taleggio Cheese, Blistered Tomatoes, Sherry Reduction, Truffle Oil
27

GV PASTA BOLOGNESE
House Made Gemelli, Braised Meat, Tomato Cream Sauce
26
With Meatballs • 32

CHICKEN PICCATA 
Angel Hair Pasta, Garlic Oil, Arugula, Tomatoes, Lemon Caper Cream
26


BEEF SHORT RIB GNOCCHI
Rosemary Veal Sauce, Wild Mushrooms, Caramelized Onions
35

SPAGHETTI AL POMODORO (v.)
House Made Tomato Sauce, Parmigiano Reggiano, Basil
24
With Meatballs • 30

GV MASHED POTATOES (gf./v.)
9

CREAMY POLENTA (gf.)
9

FINGERLING AU GRATIN (gf.)
Pancetta, Formaggio, Shaved Cheese, Scallions
14

 - Indicates a House Favorite

(v.) - Indicates a Vegetarian item

(gf.) - Indicates a Gluten-Free item; Pizza, Pasta, and Flatbread available upon request. Guests with severe sensitivity should exercise caution.

*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

ALLERGEN DISCLAIMER

Applicable to All Menus: Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame, gluten, etc. While we take steps to minimize risk, please be advised that cross contamination may occur.

PAYMENT POLICIES

• **A 2.5% processing fee applies to all transactions paid in full with a credit card OR room charged.** The fee will be removed for any transactions paid in full with cash, debit card, or gift card.

• We accept cash, VISA, MasterCard, Discover, and American Express. We do NOT accept personal checks or prepaid credit card gift cards.

• A 20% gratuity is applied to parties of 8 or more.