

THE PIAZZA

SHAREABLES

Gluten-Free Available Upon Request • 1

WHIPPED LEMON FETA SPREAD • 12

Basil Pesto, Tomato, Cucumber, House Made Pita Chips

SWEET CHILI HUMMUS • 12

Mixed Vegetables, House Made Pita Chips

BBQ PORK PITA CHIPS • 16

Pulled Pork, Cheddar, Green Onion, Sour Cream, House Barbecue Sauce

GRILLED CHICKEN NACHOS (GF) • 18

Manchego and Chorizo Cheese Sauce, Corn and Black Bean Salsa, Fresh Lime

ITALIAN MEAT AND CHEESE PLATE • 19

Pickled Onions, Olives, Crackers

BAKED PRETZELS • 12

Stone Ground Mustard, Formaggio Sauce

SALADS

*Add: 8 oz Grilled Chicken Breast • 9 | Walnut Chicken Salad • 7 | 8 oz Grilled Flat Iron • 14
Grilled Shrimp Kabob (4) • 11 | 7 oz Salmon • 12*

BERRY WALNUT CHICKEN SALAD (GF) • 16

Scoop of Chicken Salad, Bed of Greens, Blueberries, Raspberries, Feta, Candied Almonds, Balsamic Vinaigrette

CAPRESE (GF) • 12

Mixed Greens, Tomatoes, Red Onion, Mozzarella, Basil Vinaigrette, Balsamic Reduction

SICILIAN (GF) • 13

Mixed Greens, Pistachios, Dried Cherries, Goat Cheese, Strawberries, Creamy Vinaigrette

CAESAR* • 11

Romaine, Croutons, Pecorino

CHOPPED (GF) • 13

Romaine, Gorgonzola, Pancetta, Tomato, Blue Cheese Dressing, Sherry Vinegar Reduction

HANDHELDS

*Served with Chips and a Pickle | Sub Loaded Potato Salad • 2.5
Gluten-Free Available Upon Request • 1*

GV LOBSTER ROLL • 28

Creamy Lobster Salad, Butter, Toasted Split-Top Bun

CHICKEN SALAD SANDWICH • 15

Egg Bun, Walnuts, Apples, Dried Cranberries, Celery, Lettuce

GRILLED CHICKEN SANDWICH • 17

Egg Bun, Bacon, Lettuce, Tomato, Roasted Peppers, Basil Aioli, Adobo Seasoning

ITALIAN SMASH PANINI • 15

Italian Meats, Provolone, Pickles, Mustard Aioli

GV BURGER* • 16

8 oz Hand-Pressed Burger, Egg Bun, Lettuce, Tomato, Provolone, House Made Steak Sauce

BUFFALO CHICKEN SUB • 17

Pulled Chicken, Mozzarella, Provolone, Red Onion, Blue Cheese Dressing

TOASTED ITALIAN MEATBALL SUB • 17

House Made Meatballs, Mozzarella, Marinara Sauce

PULLED PORK SANDWICH • 16

Egg Bun, House Barbecue Sauce, Crispy Onions

ENTRÉE BOWLS

Served on a Bed of Summer Rice | Substitute Fresh Spinach for Rice 2

GRILLED ITALIAN SAUSAGE (GF) • 21

Roasted Peppers, Caramelized Onions, Marinara, Fresh Basil
Sub Vegan Sausage • 24

GRILLED CHICKEN AND CHORIZO (GF) • 22

Corn and Black Bean Salsa, Manchego and Chorizo Cheese Sauce, Fresh Lime

MEDITERRANEAN SHRIMP* • 24

Zucchini, Squash, Bell Peppers, Red Onion, Tzatziki Sauce

SEARED SALMON* (GF) • 27

Shaved Brussels Sprouts, Sweet and Sour Orange Sauce

GRILLED 8 OZ FLAT IRON† (GF) • 29

Roasted Bell Peppers, Chimichurri [†]*Sliced; Prepared Medium*

PIZZA

Gluten-Free Available Upon Request • 1

DON VITO 🍖 • 16

Sausage, Pepperoni, Hot Peppers, Mushrooms, Mozzarella, Ricotta, Crushed Pepper, Garlic, Tomato Sauce

BIANCO • 12

Four Cheese, Spinach, Garlic, Crushed Red Pepper, Garlic Cream

ROSA MARIA • 14

Pepperoni, Mushrooms, Mozzarella, Tomato Sauce

ORIGINALE • 12

Tomato, Reggiano, Mozzarella, Fresh Basil

GUISEPPE 🍌 • 14

Sausage, Banana Peppers, Provolone, Tomato Sauce

SIDES

LOADED POTATO SALAD (GF) • 5

Redskin Potatoes, Bacon, Cheddar Cheese, Red Onion, Sour Cream, Scallions

MIXED BERRIES • 3

BASKET OF CHIPS • 4

SUMMER RICE • 5

SAUTÉED MIXED VEGETABLES • 5

KIDS MENU

For Children 10 and Under

CHEESEBURGER* • 8

American Cheese, Chips, Pickle

PIZZA • 8

Cheese or Pepperoni

MIXED BERRIES • 3

DESSERTS

FLOURLESS CHOCOLATE CAKE (GF) • 8

Berry Coulis, Crème Anglaise

ICE CREAM SANDWICH • 7

Chocolate Brownie, Vanilla Ice Cream

RASPBERRY ICE CREAM CAKE SLICE • 6

Chocolate Ganache

PAV'S BISCOFF COOKIE BUTTER BAR • 7.5

PAV'S LEMON BLUEBERRY BAR • 7.5

GS SIGNATURE COCKTAILS

THE ORIGINAL MARTINI • 14

GS Small Batch Gin or Vodka, Dry Vermouth
NO. 1 • Orange Bitters, Lemon Twist
NO. 2 • Blue or Feta Stuffed Green Olives

BLU MOJITO • 15

GS Spiced Rum, GS BLU Liqueur, Soda, Blueberries, Mint, Lime

GS GIMLET • 13

GS Small Batch Gin, Lime Juice, House Made Simple Syrup, Cherry Bitters

GV MANHATTAN • 16

GS Straight Bourbon Whiskey, Santo (Gervasi Port), Orange Twist, Cherries

STRAWBERRY SAGE LEMONADE • 13

GS Small Batch Vodka, Lemon, Strawberry, Organic Cane Sugar, Sage

ESPRESSO MARTINI • 14

GV Cold Brew, GS Giava Liqueur

SPIRIT-FREE MOCKTAILS • 6

STRAWBERRY SAGE LEMONADE
LAVENDER LEMONADE

SUMMER LIBATIONS

MARGARITA • 14

Espolon Tequila, Cointreau, Lime, Agave
Add: Strawberry, Watermelon, Spicy • .5

ITALIAN BOURBON INFUSION • 15

GS Straight Bourbon Whiskey, Lemon, Orange, Mint

BOURBON HONEY PEACH TEA • 15

GS Straight Bourbon Whiskey, Honey, Peach

BLUEBERRY LEMON FREEZE • 11.5

Vodka Cocktail Slushy

FROMANZA • 10.5

Rosé Wine Slushy

SANGRIA • 10 GLASS | 36 PITCHER

CUCUMBER COOLER • 14

Cucumber-Infused GS Small Batch Gin, St. Germaine, Lime, Soda

LAVENDER LEMONADE • 14

GS Sinner’s Blush Rosé Vodka, Lavender Simple Syrup, Lemon

GV COLADA • 15

GS Spiced Rum, Cream de Coconut, Pineapple Juice, Lime Juice

LIMONCELLO SPRITZ • 13

Limoncello, Prosecco, Soda Water

BEER

GV CRAFT BEER • 6

Farmhouse Ale, Jabberwocky Pale Ale, Sawmill IPA

MILLER LITE • 4

PERONI • 5

THIRSTY DOG BLOOD ORANGE IPA • 5

HEINEKEN 0.0 N/A • 4.5

BOTTLED BEVERAGES

MINUTE MAID LEMONADE, COKE ZERO, COKE, SPRITE • 3.5

ACQUA PANNA (STILL), SAN PELLEGRINO (SPARKLING) • 7

FRESH BREWED ICED TEA • 2.95

CLASSIC WHITES

	GLASS	BOTTLE
DOLCE SERA “Sweet Evening” • Late Harvest Riesling	11.25	27 375 ml
MOSCATO	11.75	30 375 ml
TESORO “Darling, Treasure” • Vidal Blanc	7.5	28
ROMANZA “Romance” • Rosé	9.25	35
PIOVE “Raining” • Riesling	9.25	35
FIORETTO “Little Flower” • Sauvignon Blanc	10	38
LUCELLO • Pinot Grigio	9.75	37
CIAO BELLA “Hello Beautiful” • Chardonnay	9.75	37

CLASSIC REDS

BRIGANTE “Brigand” • Sweet Red Blend	9.75	37
VELLUTO “Velvet” • Pinot Noir	12.5	49
TRUSCANO • Sangiovese	11.5	44
NEBBIOLO	11.75	45
SERENATA • Malbec	11.5	44
ZIN ZIN • Zinfandel	11.5	44
ABBRACCIO “Embrace” • Cabernet Sauvignon	13	52

BLACK LABEL COLLECTION

The exclusive production of artisan wines created for the distinguished palate.

AMORE “Love” • Sangiovese Rosé	11	43
BELLINA “Pretty” • Chardonnay	12	46
SIGNORA IN ROSSO “Lady in Red” • Syrah	17	77

BARILE COLLECTION

A collaboration of Gervasi’s winemaking and distilling crafts. LIMITED AVAILABILITY

SWEET RIESLING Aged in Bourbon Barrels	12	32 375 ml
CABERNET SAUVIGNON Aged in Bourbon Barrels	14	57

GV FAMILY RESERVE

Estate wines produced from on-site vineyards. LIMITED AVAILABILITY

LASCITO “Legacy” • Frontenac Gris	10.5	40
PASSIONE “Passion” • Aromella	10	38
UNITA “Unity” • Marquette	11.75	45
CELEBRAZIONE “Celebration” • Blend	9.75	37

ITALIAN COLLECTION

SPARKLING

Gervasi Select Italian artisan wines are produced exclusively for Gervasi Vineyard. Available for on-site enjoyment only. LIMITED AVAILABILITY

LAMBRUSCO • Emilia Romagna, Italy	9.25	35
PROSECCO • Veneto, Italy	—	39
FRANCIACORTA • Lombardy, Italy	—	55

REDS

CHIANTI CLASSICO RESERVA • Tuscany, Italy	—	66
BARBERA • Piedmont, Italy	—	45
BRUNELLO DI MONTALCINO • Tuscany, Italy	—	77
BAROLO • Piedmont, Italy	—	67
AMARONE • Veneto, Italy	—	67

 - Spicy Item

GF - Gluten-Free item; Pizza and Flatbread available upon request. Guests with severe sensitivity should exercise caution

*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 POLICY - • 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.