

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

GNOCHI SORRENTO (v.)

House Made Gnocchi, Provolone, Marinara Sauce

14

SAUTÉED BRUSSELS SPROUTS (gf./v.)

Garlic, Parmesan

12

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 & 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.

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

ORIGINAL (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

(W) - 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.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

ALLERGEN DISCLAIMER:

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

GS SIGNATURE COCKTAILS

THE ORIGINAL MARTINI – \$14

GS Small Batch Gin or Vodka, Dry Vermouth

NO.1 · Orange Bitters, Lemon Twist

NO.2 · Blue/Feta Stuffed Olives

LUSH BLUSH MARTINI – \$14

GS Sinner's Blush Rosé Vodka, Grand Marnier, Fresh Lemon Juice, Monin Strawberry Purée, Soda

BLUEBERRY MOJITO – \$15

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

THE DOUBLE BARRELED – \$16

GS Wine Barrel Bourbon, Muddled Orange and Lemon, Honey, Grand Marnier, Ginger Beer

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

GS Cold Brew, GS Small Batch Vodka, GS Giava Liqueur

SEASONAL SANGRIA – 11

Ask your server about our handcrafted seasonal sangria

SPIRIT-FREE MOCKTAILS – 8

STRAWBERRY COOLER · Strawberry Sage Lemonade, Soda Water

PINEAPPLE COOLER · Pineapple Juice, Mint, N/A Ginger Beer

BISTRO COLLECTION

PEAR MARTINI – \$15

Absolut Pears, St. Germain, Lemon, Simple Syrup, Lambrusco

GODFATHER – \$16

GS Wine Barrel Bourbon, Disaronno, Orange Peel

OKLAHOMA PALOMA – \$15

Don Julio Blanco, Grilled Grapefruit, Lime, Sage, Seltzer

POSSE PUNCH – \$15

Truscano, Watershed Apple Brandy, Orange Juice, Cinnamon, Vanilla

SMOKING GUN – \$16

GS Wine Barrel Bourbon, Angostura Bitters, Simple, Ohio Maple Syrup, Flamed Orange Peel

BEER

GV CRAFT BEER – \$6

Farmhouse Ale, Jabberwocky Pale Ale, Sawmill IPA

MILLER LITE

THIRSTY DOG SEASONAL – MKT

HEINEKEN 0.0 N/A

PERONI

GV CAFFÈ

REGULAR/DECAF – \$2.95

ESPRESSO – \$2.5

CAPPUCCINO – \$3.95

SOFT DRINKS

FOUNTAIN – \$2.95

Coke, Diet Coke, Sprite, Root Beer, Lemonade

ICED TEA/NUMI HOT TEA – \$2.95

ITALIAN BOTTLED WATER – \$7

Aqua Panna (still), San Pellegrino (sparkling)

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

SANTO	· Tawny Port Style Wine	11.75	60 500 ml
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
SOLERA	· Red Blend	—	79

BLACK LABEL COLLECTION

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

SOGNATA	“Dream” · Vidal Blanc Ice Wine	10.5	48 375 ml
BELLINA	“Pretty” · Chardonnay	12	46

BARILE COLLECTION

Collaboration of Gervasi's winemaking & distilling crafts. LIMITED AVAILABILITY

SWEET RIESLING	Aged in Bourbon Barrels	13	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

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

SPARKLING

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

RED S

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

UPDATED: FEBRUARY 2026