

# 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

### 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*

**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.

\*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

GV 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

Truscato, 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 <small>375 ml</small>
MOSCATO	11.75	30 <small>375 ml</small>
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 <small>500 ml</small>
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 <small>375 ml</small>
BELLINA “Pretty” · Chardonnay	12	46

# BARILE COLLECTION

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

SWEET RIESLING Aged in Bourbon Barrels	13	32 <small>375 ml</small>
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

## 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

UPDATED: FEBRUARY 2026