

# 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\*

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.

• Non-Gervasi cakes, confections, or family favorites · \$1.5 per person

## 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

56

### 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

33

### 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)

## PIZZA

Gluten-Free Option Available Upon Request · \$1

### ORIGINALE (v.)

Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce

13

### BIANCO (v.)

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

13

### ROSA MARIA

Pepperoni, Wild Mushrooms, Mozzarella, Tomato Sauce

15

### GUISEPPE

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

15

## PASTA

Add Chicken \$9 · Shrimp \$10

Gluten-Free Option Available Upon Request · \$1

### 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 PICCATTA

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 Dinner Rolls 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

Trusciano, 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

AMORE "Love" · Sangiovese Rosé 11 43

SIGNORA IN ROSSO "Lady in Red" · Syrah 17 77

SCARLATTA "Scarlet" · Premium Zinfandel Blend 13.5 55

## 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

RISATA "Laughter" · Sangria 11 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

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