

S U M M E R M E N U 2 0 1 5

ANTIPASTI (APPETIZERS)



SWEET CORN SOUP
Pancetta, Red Pepper Jam
\$6

GV ARTISAN PIATTI
Artisan Selection of Italian Meats and Cheeses
\$14
Add Prosciutto \$5

MUSSELS
Tomato, Garlic, White Wine
\$12

HOUSE MADE HUMMUS
Roasted Pepper Chickpea Spread Served with
Parmesan Rosemary Crostini and Olives
\$10

PEPE DI RISIOTTO
Banana Peppers Stuffed with Risotto
Seasoned with Italian Sausage,
Marinara Sauce
\$10

CHORIZO DATE MEATBALLS
Sherry Raisin Reduction, Manchego Cheese
\$9

BRUSCHETTA TRIO
Yellow Tomato with Provolone
Roma Tomato with Soft Mozzarella
Tomato Relish with Feta
\$8

HOUSE MADE PIEROGIES
Cabbage, Potato and Gouda Stuffed Pierogies,
Topped with Caramelized Onions
and Herb Butter
\$10

MUSHROOM VOL AU VENT
Puff Pastry, Mascarpone, Wild Mushrooms,
Garlic White Wine Sauce
\$10

INSALATE (SALADS)



TOMATO MOZZARELLA
Sliced Red and Yellow Tomatoes, Fresh Mozzarella,
Balsamic Reduction, Basil
\$9

GV ICEBERG
Topped with Crispy Pancetta, Roasted Tomatoes,
Gorgonzola Dressing, Cheese Croutons
\$10

GERVASI CAESAR
Romaine Hearts with Pecorino Crackers,
White Anchovy
\$8

SICILIAN SALAD
Mesclun Greens, Pistachios, Dried Cherries,
Goat Cheese, Strawberries, Balsamic Vinegar
\$9

ITALIAN
Mixed Greens, Cherry Tomatoes, Shredded Carrots,
Soft Mozzarella with Red Wine Vinaigrette
\$6

Add Chicken \$9, Shrimp \$9 or *Salmon \$11

GERVASI PIATTI SPECIALITA (SPECIALTY ENTREES)

Plate For 1



* **FORMAGGIO BLU MAIALE**
14oz Bone in Pork Chop, Topped with Blue Cheese,
Parmesan Mashed Potatoes, Brussels Sprouts, Red Pepper Jam
\$25

* **MANZO ITALIANO**
7oz Filet, Parmesan Mashed Potatoes,
Asparagus, Carrots, Rosemary Veal Demi
\$38

* **SWORDFISH CIOPPINO**
Swordfish, Mussels and Shrimp Cioppino over Arborio,
Mushrooms and Spinach
\$28

TUSCAN BEEF SHORT RIBS
Parmesan Mashed Potatoes, Young Carrots, Mushroom Veal Sauce
\$24

* **MAPLE BROWN SUGAR SALMON**
Mascarpone Polenta, Green Beans, Pancetta
\$26

CHICKEN PICCATA
Breaded Chicken Breast, Linguine, Garlic Oil, Fresh Tomato, Arugula,
Lemon Caper Sauce
\$22

PIATTI DEL GIORNO (ENTREES OF THE DAY)

Large Plate For 2-3



TUESDAY

ITALIAN MEATLOAF
Balsamic Glaze, Parmesan Mashed Potatoes, Brussels Sprouts
\$32

WEDNESDAY

HOME MADE MANICOTTI
Stuffed with Spinach and Ricotta Cheese,
Topped with Caponata and House Made Marinara
\$34

THURSDAY

CHICKEN PARMESAN
Served over Linguini, Broccoli, Red Sauce
\$38

FRIDAY

RISOTTO GAMBERETTI
Grilled Shrimp and Risotto with Spinach, Mushrooms,
Fresh Tomatoes, Italian Parsley
\$52

SATURDAY

BEEF OSSO BUCCO
Red Skin Potatoes, Carrots, Natural Jus
\$64

SUNDAY SUPPER FAMILY STYLE

LUNCH: Chef's Choice Salad with Lasagna & Choice of Pizza
\$17/pp (Minimum 2 People)

DINNER: Chef's Choice Salad, Tuscan Beef Short Ribs
or Chef's Feature Family Style Entree, Dessert: Pizza Nutella
\$30/pp (Minimum 2 People)

Executive Chef ~ Jerry Risner

Chef de Cuisine ~ Rocco Moretta

Pastry Chef ~ Nancy Davis

Sous Chef ~ Sydney Weeks

Bistro Operations Manager ~ Monica Bowe

Assistant Bistro Manager ~ Kelly Presson

Wine Steward ~ Abraham McCune

A 20% Service Charge is Applied to Parties of 8 or More. Credit Card Gift Cards Not Accepted.

* Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Food Borne Illness.

Indicates Gluten Free Items; Pastas, Pizzas and Flat Bread Available Upon Request. Gluten Free Items are Prepared in a Common Kitchen with Risk of Gluten Exposure.

Guests with Severe Sensitivity to Gluten Should Exercise Caution.

Indicates Vegetarian Items

PIZZA



ORIGINALE
Hand-Crushed Italian Tomato,
Reggiano, Aged Mozzarella, Fresh Basil
\$9

BIANCO
Four Cheese, Spinach, Garlic, Crushed Red Pepper
\$10

ROSA MARIA
Pepperoni, Portabella, Mozzarella, Tomato
\$12

GUISEPPE
Sausage, Banana Pepper, Tomato, Provolone
\$12

SUMMER TOMATO
Garlic, Olive Oil, Spinach, Fresh Mozzarella,
Crushed Red Pepper
\$10

PASTA

All of our Pastas are House Made or Italian Imports



CHITARRA PASTA
Shrimp and Seared Scallops Tossed with
Arugula, Cherry Tomato, Salsa Aglio e Olio
\$24

RIGATONI
House Made Meatballs, Crumbled Sausage, Broccoli,
Roasted Red Pepper Garlic Cream
\$18

LOBSTER FORMAGGIO
House Made Gemelli Topped with Basil Bread Crumbs
\$19

CHICKEN LINGUINI
Diced Chicken, Fresh Tomato, Basil, Crushed Red Pepper,
Parmesan, Roasted Garlic Extra Virgin Olive Oil
\$19

BOLOGNESE
House Made Gemelli with Rich Meat Sauce
\$18

HOUSE MADE PESTO GEMELLI
Hot Finger Peppers, Diced Tomato, Arugula, Ricotta Cheese
\$18

Add Chicken \$9, Shrimp \$9, Meatballs \$6

CONTORNI (SIDES)



OHIO POLENTA
Enriched with Mascarpone
\$6

SHAVED BRUSSELS SPROUTS
Herb Butter
\$8

GNOCCHI SORRENTO
House Made Gnocchi, Diced Provolone, Marinara Sauce
\$9

PARMESAN MASHED POTATOES
\$6