

S U M M E R M E N U 2 0 1 4

ANTIPASTI (APPETIZERS)



CORN SOUP

Smothered Crispy Crab Roll with Red Pepper Jam
\$9

GV ARTISAN PIATTI

Artisan Selection of Italian Meats and Cheeses
\$14

Add Prosciutto \$5

INVOLTINI

Eggplant, Ricotta, Red Sauce
\$8

HOUSE MADE HUMMUS

Goat Cheese Truffles, Roasted Pepper Chickpea Spread,
Served with Flat Bread Crackers and Olives
\$10

PEPI DI VITELLO

Banana Peppers Stuffed with Risotto
Seasoned with Veal Sausage,
atop Caramelized Onions, Marinara Sauce
\$9

PORK MEDALLIONS

Sriracha, Balsamic Vinegar, Fresh Tomato, Feta, Arugula
\$12

BRUSCHETTA TRIO

Marinated Roma with Soft Mozzarella
Eggplant Caponata with Goat Cheese
Roasted Mushroom with Feta
\$8

SMOKED GOUDA PIEROGIES

House Made Pierogies Stuffed with Potato
and Smoked Gouda Cheese,
Topped with Caramelized Onions
\$10

INSALATE (SALADS)



FRUTTA TRITATA

Mixed Greens, Grapes, Apples, Sunflower Seeds,
Raisins, Boursin Cheese, White Balsamic Vinaigrette
\$12

GV ICEBERG

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

CAPRESE

Aged Balsamic, Sea Salt, Fresh Basil
\$9

GERVASI CAESAR

Romaine Hearts with Pecorino Crackers,
White Anchovy
\$8

ITALIAN

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

Add Chicken \$5, Shrimp or Salmon \$9

GERVASI PIATTI SPECIALITA

(SPECIALTY ENTREES)

Plate For 1



* MIELE DI MAIALE

12oz Pork Porterhouse, Mashed Sweet Potatoes,
Broccoli, Sage Honey Sauce
\$22

* MANZO ITALIANO

8oz Filet over House Made Crab Ravioli,
Grilled Tomato and Broccoli, Rosemary Veal Demi
\$36

* CHILEAN SEA BASS

Rice Pilaf, Asparagus, Carrots, Velouté Sauce
\$34

TUSCAN BEEF SHORT RIBS

Parmesan Mashed Potatoes, Young Carrots, Mushroom Veal Sauce
\$22

* PEPE ROSSO SALMONE

Shaved Brussels, Mascarpone Polenta,
Roasted Pepper Sauce
\$26

PIATTI DEL GIORNO (ENTREES OF THE DAY)

Large Plate For 2-3



TUESDAY

HOUSE MADE ITALIAN BEEF RAVIOLI

Chunky Mushroom Meat Sauce, Parmesan Cheese, Italian Parsley
\$32

WEDNESDAY

HOME MADE MANICOTTI

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

THURSDAY

CHICKEN SALTIMBOCCA

Chicken Wrapped with Prosciutto, Provolone and Spinach
Over Chitarra Pasta with Red Sauce, Broccoli Florets
\$38

FRIDAY

RISOTTO GAMBERETTI

Grilled Shrimp and Risotto with Eggplant Caponata,
Fresh Tomatoes, Italian Parsley
\$52

SATURDAY

FILETTO DI MAIALE

Pork Tenderloin, Parmesan Mashed Potatoes,
Carrots, Mushrooms, Natural Jus
\$48

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 di Cuisine ~ Rocco Moretta

Pastry Chef ~ Nancy Davis

Sous Chef ~ André Silva

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.

* 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

BBQ MAIALE

Shredded Pork, Roasted Mushroom, Banana Pepper,
Blue Cheese, EVO
\$12

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

Chicken, Veal Sausage, Pancetta,
Broccoli, Garlic Cream
\$18

LOBSTER FORMAGGIO

House Made Gemelli Topped with Basil Bread Crumbs
\$19

HOUSE MADE GNOCCHI

Grilled Pork, Pearl Onions, Tuscan Kale,
Crimini Mushrooms, Rosemary Sauce
\$19

BOLOGNESE

House Made Gemelli with Rich Meat Sauce
\$17

HOUSE MADE RAVIOLI

Stuffed with Tuscan Kale and Ricotta, Tomato Cream Sauce,
Grape Tomato, Zucchini, Squash
\$18

Add Chicken \$5, Shrimp \$9, Meatballs \$6

CONTORNI (SIDES)

ROASTED BROCCOLI

Baked with Pastry Crust,
Topped with Bel Paese and Garlic Cream
\$8

SHAVED BRUSSELS SPROUTS

Herb Butter
\$7

GNOCCHI SORRENTO

House Made Gnocchi, Diced Provolone,
Marinara Sauce
\$8

LOBSTER MASHED POTATOES

Boursin Cheese
\$9