



The Crush House

cicchetti venetian style samplings

CRISPY FIG CROSTATAS 7. *dolce sera*
dried figs, roasted walnuts, clover honey

MEATBALL SPIEDINI* 8. *velluto*
tomato, fresh mozzarella, basil, evo, balsamic vinegar

LOADED POTATO CHIPS 7. *zin zin*
ITALIAN STYLE / pancetta, scallions, tomatoes, blue cheese sauce
GREEK STYLE / bell peppers, cucumbers, olives, tomatoes, feta, pickled hot peppers, garlic cream sauce

CREAMY CRAB AND SPINACH DIP* 9. *tesoro*
served with crispy piada chips

FORMAGGIO + SALUMI PLATE 12. *dolcetto*
italian cheeses + meats with traditional accoutrements and crostini

SHORT RIB SLIDERS* 12. *truscano*
cheddar buns, caramelized onion, horseradish sauce

ADOBO RUBBED CHICKEN QUESADILLA* 9. *nebbiolo*
garlic herb wrap, roasted peppers, sharp cheddar, served with sour cream and pico de gallo

CALAMARI* 8. *malvasia bianca*
bell peppers, cilantro aioli, pickled ginger

WINGS* 9. *pieve*
roasted vegetables, buttermilk emulsion, housemade hot sauce

ROASTED PEPPER HUMMUS 7. *romanza*
basil pesto, tomatoes, cucumbers, served with artisan crackers

insalate / zuppa salad and soup

add: Chicken 5. • Steak 7. • Shrimp 7.

SIMPLE SALAD 5. *pieve*
cucumber, tomato, oil vinegar dressing

CRUSH HOUSE SALAD 6. *lambrusco*
pancetta, apples, raisins, gorgonzola, maple dressing

ITALIAN COBB 7. *lucello*
italian meats and cheese, tomatoes, peppers, creamy scallion dressing

GREEK SALAD 6. *prosecco*
cucumber, tomato, olives, feta, croutons, greek dressing

ZUPPA DU JOUR CUP 4. / BOWL 6.

RUSTIC TOMATO ZUPPA CUP 4. / BOWL 6.

CUP OF SOUP & SIDE SALAD any combination 8.

chef's entree features

• CRUSH HOUSE STEAK •

• CRUSH HOUSE PLATE •

sandwiches all served with a pickle and choice of housemade chips or coleslaw

add side: Cup of Soup • Simple Salad • Garden Pastina 4.

piadas authentic flatbreads

VEGETARIANO 9. *tesoro*
eggplant "meatballs", arugula, fresh mozzarella, spicy diavalo sauce

STEAK FLORENTINE* 12. *abbraccio*
grilled flat iron steak, spinach, mushrooms, caramelized onions, bechamel

PARMA 11. *truscano*
sliced prosciutto, soft mozzarella, basil, tomato, arugula, balsamic vinegar, aioli

classics american favorites

CRUSH HOUSE BURGER* 11. *amarone*
8oz hand pressed burger, brioche bun, lettuce, tomato, onion
add on: pancetta, gorgonzola, provolone, american / 1. each
caramelized onions, mushrooms, roasted peppers / .75 each

GRILLED CHEESE ON SOURDOUGH 7. *velluto*
swiss cheese, tomato, pesto, balsamic vinegar

GRILLED CHICKEN* 10. *bellina*
multigrain bun, roasted peppers, red onion, pesto mayo

TOASTED SMOKED TURKEY WRAP 7. *fioretto*
garlic herb wrap, provolone cheese, spinach, tomato, sweet mustard

pasta bowls substitute pasta with fresh spinach add side: Cup of Soup • Simple Salad 4.

noodles fresh ingredients on a bed of linguini

PESTO CHICKEN* 12. *ciao bella*
linguini, grilled chicken, tomatoes, roasted peppers, feta, pesto cream

SHRIMP AND CHORIZO* 12. *romanza*
linguini, zucchini, squash, tossed in garlic cream

MARINARA AND MEATBALL* 12. *truscano*
linguini, meatball spiedinis, red sauce

pastina mini orzo pasta

SEASONAL GARDEN 8. *fioretto*
orzo, vegetables, fresh herbs, tossed in white wine

SPICY BEEF SHORT RIB* 10. *barbera*
orzo, bell peppers, onions, ricotta, tossed in spicy marinara

GREEK CHICKEN* 10. *lucello*
orzo, tomato, peppers, feta, olives, tossed in olive oil and garlic

dolce sweet treats

NUTELLA ROLLATINI 7.
warm piada, banana, peanut butter

LINDA'S HOMEMADE CHOCOLATE CAKE 5.
with white frosting, fresh berries

APPLE RAISIN BREAD PUDDING 5.
served with maple bourbon ice cream

CRÈME BRULEE 5.
seasonal fruit jelly, whipped cream, mint

PAV'S FROZEN TREATS {choice of one} 4.
SANGRIA MIXED BERRY • VANILLA
MOCHA • PISTACHIO HONEY • MAPLE BOURBON

AFFOGATOS drowned gelato {choice of one} 8.
BOURBON DELIGHT.....maple bourbon + bourbon
MOCHA MANIA.....mocha + frangelico
ESPRESSO EXPRESS.....vanilla + espresso

CELEBRATION GELATO CAKE 6" / 8" round 22. / 32.

CAPPUCCINO 4. • LATTE 4. • ESPRESSO 3. • COFFEE 2.75
A SELECTION OF CORDIALS IS AVAILABLE
SANTO (PORT STYLE WINE) 9.

**consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

gluten free options 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

CV favorite wine pairings

HOURS OF OPERATION • mon- sat open at 11am, closed sun





The Crush House Drink Menu

martinis

Well • 6 / Premium • 8 / Super Premium • 10

THE ORIGINAL #1

gin or vodka, dry vermouth, dash of orange bitters, lemon twist

THE ORIGINAL #2

gin or vodka, dry vermouth, blue or feta stuffed green olives

ANGRY OLIVE

vodka, dry vermouth, kalamata olive juice, feta stuffed kalamata & green olives, splash of blazin hot tobasco

GIN ROSE

gin, rosemary simple syrup and pineapple

CUCUMBER REFRESHER

gin, cucumber syrup, sprite

BELLINI MEANIE

vodka, peach schnapps, topped with lambrusco, raspberries, lemon twist

CHOCOLATE MARTINI

vanilla vodka, godiva chocolate liquor, baileys, chocolate shavings, strawberry

ESPRESSO MARTINI

vanilla vodka, cold espresso, kahlua, creme da cacao

TRUSCOSMO

vodka, GV Trusciano, cranberry juice, lime simple syrup, lime

GV-TINI • 10

OYO vodka with GV Pinot Grigio

ICETINI • 10

OYO stone fruit vodka with a splash of GV's ice wine Sognata

beers

BUDWEISER • 3 / BUDLIGHT • 3

CORONA LIGHT • 3

YUENGLING • 3

MILLER LITE • 3

FAT TIRE • 4

BLUEMOON • 4

PERONI • 4

DOGFISH HEAD 60 MIN IPA • 5

HOEGGARDEN • 5

ALMOND '22 PINK IPA • 12

STONE SEASONAL • Market Price

HOPPIN' FROG SEASONAL • Market Price

GREAT LAKES SEASONAL • Market Price

FAT HEAD SEASONAL • Market Price

cocktails

Well • 6 / Premium • 8 / Super Premium • 10

SIGNATURE CRUSH HOUSE

choice of gin or vodka, muddled grapes, lemon, basil, with a splash of ginger ale

MOJITO

white rum, simple syrup, lime, soda water, mint and lime

MARGARITA

tequila, triple sec, lime juice, sour mix, lime wedge, salt or sugar rim, served on the rocks

SIMPLE + GARDEN BLOODY MARY

vodka, celery, green olives, lemon, lime, rimmed with celery salt

GV MANHATTAN

whiskey, GV Santo, orange twist and cherries

NEW OLD FASHIONED

whiskey and GV Trusciano

CRUSH HOUSE SANGRIA • 7

featured seasonal recipe

APRICOT SPRITZER • 7

GV Lambrusco with a splash of fresh nectar

beverages

COKE / DIET COKE / SPRITE • 2

GUS: POMEGRANATE / MEYER LEMON / ORANGE • 3

ICED TEA: PEACH / LEMON / UNSWEETENED • 3

gervasi wines

SOGNATA "DREAM"

Vidal Blanc Ice Wine :: Glass (2.5oz) • 8.50 Bottle (split) • 39

DOLCE SERA "SWEET EVENING"

Late Harvest Riesling :: Glass • 9.50 Bottle (split) • 22

MOSCATO

When Available :: Glass • 10.25 Bottle • 26

TESORO "DARLING, TREASURE"

Vidal Blanc :: Glass • 5.75 Bottle • 23

LAMBRUSCO (SELECT)* SPARKLING WINE

From Emilia Romagna, Italy :: Glass • 7.50 Bottle • 28

MALVASIA BIANCA (SELECT)

Glass • 9.75 Bottle • 37

ROMANZA "ROMANCE"

Rose :: Glass • 6.25 Bottle • 24

PIOVE "RAINING"

Riesling :: Glass • 6.50 Bottle • 25

PROSECCO (SELECT)*

From Veneto, Italy :: When Available Bottle Only • 31

LUCELLO

A Legacy of Gervasi's Gold Medal Pinot Grigio Pinot Grigio :: Glass • 7.50 Bottle • 28

FIORETTO "LITTLE FLOWER"

Sauvignon Blanc :: Glass • 8 Bottle • 31

CIAO BELLA "HELLO BEAUTIFUL"

Chardonnay :: Glass • 7.50 Bottle • 28

BELLINA (SELECT) "PRETTY!"

Chardonnay :: Glass • 9.25 Bottle • 35

DOLCETTO (SELECT)* LIGHTER RED

From Piedmont, Italy :: Glass • 8.50 Bottle • 34

VELLUTO "VELVET"

Pinot Noir :: Glass • 9.50 Bottle • 36

TRUSCANO "NOBLE RED"

Gervasi's tribute to the outstanding wines of Italy Sangiovese :: Glass • 8 Bottle • 33

NEBBIOLO (SELECT)

Glass • 10 Bottle • 42

BARBERA (SELECT)* BOLD RED

From Piedmont, Italy :: Glass • 10 Bottle • 38

ZIN ZIN "SOPHISTICATED"

Refined Zinfandel :: Glass • 8.50 Bottle • 35

ABBRACCIO "EMBRACE"

Cabernet Sauvignon :: Glass • 8.50 Bottle • 35

BAROLO (SELECT)* KING OF ITALIAN REDS

From Piedmont, Italy :: When Available Glass • 11.50 Bottle • 54

SANTO

Classical Tawny Port Style :: Glass (2.5oz) • 9 Bottle (500ml) • 49

AMARONE (SELECT)* INTENSELY RICH ITALIAN RED

From Veneto, Italy :: When Available Glass • 12.50 Bottle • 56

*Italian Made Artisan Wines Produced Exclusively for Gervasi Vineyard Collection Available On-Site Only

Whites
Reds

