

THE BISTRO FALL & WINTER MENU

ANTIPASTI (APPETIZERS)

 CAULIFLOWER SOUP
Toasted Pine Nuts, Brown Butter
\$7

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


BAKED LOBSTER NEWBURG
Lobster, Vegetables, Puff Pastry,
Lobster Sherry Cream Sauce
\$14


 PEPE DI RISOTTO
Banana Peppers Stuffed with Risotto
Seasoned with Pancetta, Mozzarella, Marinara
\$10

SMOKED CHICKEN SPANAKOPITA
Feta, Spinach, Tomato Cream Sauce
\$9

HOUSE MADE PIEROGIES
Andouille Sausage, Potato and Muenster Cheese,
Topped with Caramelized Onions
and Herb Butter
\$10

MEATBALLS ARRABIATA
Sautéed Peppers, Whipped Ricotta, Polenta
\$9


 SEARED SEA SCALLOPS
Cauliflower Puree with Almond Pancetta Butter
\$11

 SAUTÉED MUSSELS
White Wine, Lobster Garlic Butter
\$14

INSALATE (SALADS)

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

 GRAPE WALNUT SALAD
Mixed Greens, Gorgonzola, Maple Vinaigrette
\$12

 GV ICEBERG
Topped with Crispy Pancetta, Roasted Tomatoes,
Gorgonzola, Parmesan Croutons, Gorgonzola
Emulsion, Balsamic Reduction
\$11

 DRIED CHERRY APPLE SALAD
Mixed Greens, Candied Pistachios, Goat Cheese,
Apple Cider Vinaigrette
\$12

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

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

GERVASI PIATTI SPECIALITA (SPECIALTY ENTRÉES)

Plate For 1

 MIELE MAIALE*
Grilled Pork Chop, Fingerling Potatoes, Arugula, Wild Mushroom
Medley, Cherry Tomatoes, Caramel Apple Pancetta Sauce
\$28

 MANZO ITALIANO*
Strip Steak, Crispy Sage Home Fries, Asparagus,
Royal Trumpet Mushroom Sauce
\$31

 TUSCAN BEEF SHORT RIBS
GV Mashed Potatoes, Young Carrots, Mushroom Veal Sauce
\$28

 BLACKENED SALMON*
Rock Shrimp Salsa, Spiraled Vegetables, Polenta
\$24

ITALIAN CHICKEN NAPOLEON
Roasted Peppers, Artichokes, Tomatoes, Provolone, Basil,
Parmesan Risotto, Tomato Vodka Sauce
\$19

FAMILY STYLE PLATES (PRICED PER PERSON)

TUESDAY
ITALIAN MEATLOAF
Balsamic Glaze, GV Mashed Potatoes, Brussels Sprouts
\$16 per person

WEDNESDAY
 EGGPLANT PARMESAN
Risotto, Soft Mozzarella, Asparagus, House Made Marinara
\$15 per person

THURSDAY
CHICKEN PICCATA
Angel Hair Pasta, Garlic Oil, Arugula, Tomatoes, Lemon Caper Cream
\$19 per person

FRIDAY
FETTUCCHINE DEL MARE
Spicy Lobster Tail, Spinach, Diced Tomatoes, Gremolata, Lobster Cream Sauce
\$28 per person

SATURDAY
 RACK OF LAMB*
GV Mashed Potatoes, Asparagus, Carrots, Rosemary Au Jus
\$32 per person

Sunday Supper Family Style

ALL DAY: Chef's Choice Salad with Lasagna & Choice of Pizza
\$17 per person (Minimum 2 People)

Executive Chef ~ Jerry Risner
Chef de Cuisine ~ Scott Owens
Bistro Operations Manager ~ Bill Slosser
Destinations Wine Steward ~ Brad Preston

PIZZA

Gluten Free Option Available Upon Request \$1

 ORIGINALE
Roasted Tomatoes, Reggiano, Aged Mozzarella,
Fresh Basil, Tomato Sauce
\$9

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

ROSA MARIA
Pepperoni, Mushrooms, Mozzarella, Tomato Sauce
\$12

GUISEPPE
Sausage, Banana Peppers, Roasted Tomatoes,
Provolone, Tomato Sauce
\$12


PROSCIUTTO & DRIED CHERRY
Caramelized Onions, Arugula,
Aged Balsamic Reduction, Garlic Cream Sauce
\$14

PASTA

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

SEAFOOD CHITARRA
Shrimp and Seared Scallops Tossed with
Arugula, Cherry Tomatoes, Salsa Aglio e Olio
\$26

BREADED CHICKEN CAMPANELLE
Garlic, Shiitake Mushrooms, Spinach,
Fresh Tomatoes, Garlic Cream Sauce
\$20

 HOUSE MADE RAVIOLI
Mozzarella, Muenster and Gouda Cheese, Yellow Squash,
Grape Tomatoes, Broccoli Florets, Sherry Vinaigrette,
Broccoli Cream Sauce
\$22

PASTA BOLOGNESE
House Made Gemelli with Braised Meat
Tomato Cream Sauce
\$19

ROCK SHRIMP CARBONARA
Bucatini with Peas, Pancetta, Cured Egg Yolk
\$22

CONTORNI (SIDES)

 CRISPY FINGERLING POTATOES
Pancetta, Scallions, Creamy Gorgonzola Sauce
\$8

 SHAVED BRUSSELS SPROUTS
Herb Butter
\$8


 PARMESAN RISOTTO
\$6


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

 SAUTÉED MUSHROOM MEDLEY
Sage Butter
\$9

A 20% service charge is applied to parties of 8 or more • Non Gervasi cakes, confections or family favorites – \$1.50 pp • Credit card gift cards not accepted

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

 Indicates gluten free items; GF pastas, pizzas and flatbread 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

GV WINE LIST

Wine Flight Tasting Board • Any 3 Wines* \$8

WHITE WINE



*SOGNATA “Dream” • Vidal Blanc Ice Wine Aromas of honey, pear, apricot & tangerine	8.75	40 <small>375 ml</small>	33
DOLCE SERA “Sweet Evening” • Late Harvest Riesling Exceptional sweetness & elegant flavor	9.5	23 <small>375 ml</small>	16
MOSCATO Honeysuckle & peach with a refreshing finish	11	26 <small>375 ml</small>	19
LASCITO “Legacy” • Frontenac Gris Rich pineapple, strawberry & tropical fruit	8.5	35	27
TESORO “Darling, Treasure” • Vidal Blanc Delicate layers of melon, pear & citrus	5.75	24	16
PASSIONE “Passion” • Aromella Orange blossom, honey, melon & citrus zest	8	32	24
ROMANZA “Romance” • Rosé Off-dry, gentle sweetness with subtle strawberry	6.75	26	18
MALVASIA BIANCA (SELECT) Delicate pear, sweet apple, with floral highlights	8	33	25
PIOVE “Raining” • Riesling Refreshing with nuances of apricot & peach	7	27	19
FIORETTO “Little Flower” • Sauvignon Blanc Soft tones of lime, green apple & citrus	8	31	23
LUCELLO • Pinot Grigio Light and crisp with layers of citrus & green apple	8	30	22
CIAO BELLA “Hello Beautiful” • Chardonnay Alluring flavors of tropical fruit & nuanced oak	8	30	22
BELLINA (SELECT) “Pretty” • Chardonnay Barrel fermentation, tropicals & soft oak	9.5	37	29

RED WINE

*SANTO • Tawny Port Style Wine Aromas of raisin, nuts, spice & dried fruit	9.5	51 <small>500 ml</small>	45
BRIGANTE “Brigand” • Sweet Red Blend Complex berry flavor & “bad boy” personality	7.75	31	23
VELLUTO “Velvet” • Pinot Noir Tones of cherry, raspberry & truffle	9.5	37	29
UNITA “Unity” • Marquette Blueberry, black currant, vanilla & clove	9.5	38	30
TRUSCANO • Sangiovese Notes of cherry, plum, black currant & oak	8.5	35	27
NEBBIOLO (SELECT) Warm cherry, dried plum, violet & earthiness	9.75	38	30
ZIN ZIN • Zinfandel Blackberry, raspberry, black cherry & interlaced oak	9	37	29
ABBRACCIO “Embrace” • Cabernet Sauvignon Black currant, black cherry & plum notes	9.75	39	31

*Not available on flights

PROUDLY SERVING



ITALIAN COLLECTION

Italian artisan wines produced exclusively for Gervasi Vineyard, available for **on-site** enjoyment only. LIMITED AVAILABILITY

SPARKLING

LAMBRUSCO (SELECT) • Emilia Romagna, Italy Crisp sparkling white with citrus & green apple	7.75	29	—
*PROSECCO (SELECT) • Veneto, Italy Sparkling extra dry white with apple, pear & citrus	—	31	—
*FRANCIACORTA (SELECT) • Lombardy, Italy Elegant sparkling rosé with alluring raspberry flavor	—	44	—

REDS

*CHIANTI CLASSICO RESERVA (SELECT) Tuscany, Italy Fragrances of cherry & red fruits	—	51	—
BARBERA (SELECT) • Piedmont, Italy Garnet hues, scents of cherry & black fruits	10	39	—
*AGLIANICO DEL VULTURE (SELECT) Basilicata, Italy Medley of red fruits with lively tannins	—	44	—
*MONTEFALCO SAGRANTINO (SELECT) Umbria, Italy • Unfiltered Lush structure with plum & dark fruits	—	59	—
*BRUNELLO DI MONTALCINO (SELECT) Tuscany, Italy Refined tannins, violet & espresso notes	—	68	—
BAROLO (SELECT) • Piedmont, Italy Earthy, dried rose petal & polished tannins	12.75	58	—
AMARONE (SELECT) • Veneto, Italy Provocative aromas of cherry with intense, bold flavor	13	59	—

DOLCE

PIZZA NUTELLA

Toasted Hazelnuts, Vanilla Bean Gelato
\$10

TIRAMISU
Shaved Chocolate
\$7

GELATO TASTING
Trio of Flavors
\$7

HAZELNUT BROWNIES
Caramel Middle Served with Vanilla Bean Gelato
\$8

SEASONAL CHEESECAKE
\$8

CHOCOLATE FLOURLESS TRUFFLE TORTE
Peanut Butter Mousse, Toffee Streusel
\$8

CRÈME BRÛLÉE
Baked Vanilla Bean Custard, Caramelized Sugar Top
\$7

LEMON SORBET
Handcrafted by Pav's Creamery
\$5

CELEBRATION GELATO CAKE
Handmade Pav's Gelato Cake with Layers of Vanilla Gelato, White Cake and Fudge
6" \$22 ~ 8" \$32