



THE BISTRO FALL & WINTER MENU

ANTIPASTI (APPETIZERS)

 BUTTERNUT SQUASH SOUP
With Allspice, Topped with Truffle Honey
\$7

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

 SMOKED MOZZARELLA ARANCINI
Marinara, Arugula, Pesto Aioli
\$10

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

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

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

HOUSE MADE DUCK RAVIOLI
Sweet Potato Butter, Toasted Hazelnuts,
Sherry Vinegar Reduction
\$10


CRAB ROLLS
With Lobster Sherry Dipping Sauce
\$12


MEATBALL ARRABBIATA
Ohio Polenta, Black Pepper, and Ricotta Cheese
\$9

INSALATE (SALADS)

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

 ROASTED BEET SALAD
Marcona Almonds, Boursin Cheese,
Balsamic Orange Dressing
\$12

 GV ICEBERG
Topped with Crispy Pancetta, Roasted Tomatoes,
Gorgonzola, Parmesan Croutons, Gorgonzola
Emulsion, Balsamic Reduction
\$10

 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 ENTREES)

Plate For 1

* SAGGIO MIELE MAIALE
Grilled Pork Chop, Gnocchi, Arugula, Wild Mushroom Medley,
Cherry Tomatoes, Pancetta, Honey Sage Sauce
\$28

* MANZO ITALIANO
Grilled Filet Mignon, Crispy Home Fries, Braised Carrots,
Roasted Asparagus, Gorgonzola Cheese,
Caramelized Onion, Marsala Sauce
\$34

 TUSCAN BEEF SHORT RIBS
GV Mashed Potatoes, Young Carrots, Mushroom Veal Sauce
\$26

* GINGER SALMON
Sweet Potato Purée, Charred Onions, Haricots Verts,
Sautéed Brussels Sprouts, and Orange Pepper Sauce
\$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

SATURDAY

RACK OF LAMB
GV Mashed Potatoes, Asparagus, Carrots, Rosemary Au Jus
\$38 per person

Sunday Supper Family Style

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

Executive Chef ~ Jerry Risner
Chef de Cuisine ~ Scott Owens

Pastry Chef ~ Nancy Davis
Bistro Operations Manager ~ Vikki Escala
GV Destinations Wine Steward ~ Brad Preston

PIZZA

 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

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

CRISPY BACON & MUSHROOM PIZZA
Spinach, Tomatoes, Mozzarella, Provolone, Garlic
Cream Sauce, Agro Dolce Sherry Vinegar Reduction
\$12

PASTA

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

SEAFOOD CHITARRA

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

BREADED CHICKEN CAMPANELLE

Garlic, Shiitake Mushrooms, Spinach,
Fresh Tomatoes, Garlic Cream Sauce
\$19

 HOUSE MADE RAVIOLI

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

PASTA BOLOGNESE


House Made Gemelli with Rich Meat Sauce
\$18

BRAISED BEEF GNOCCHI

Fresh Tomatoes, Mushrooms, Onions, Arugula,
Marsala Sauce, Rosemary Creme
\$24


CONTORNI (SIDES)

 OHIO POLENTA AL FORNO
Bolognese Meat Sauce, Ricotta Cheese,
Fresh Tomato, Fresh Basil
\$7

 SHAVED BRUSSELS SPROUTS
Herb Butter
\$8


 CREAMY DUCK RISOTTO
Tossed with Dried Cherries
\$10


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

 GREEN BEANS
Topped with Pancetta
\$6

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 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

BISTRO HOURS:

Tuesday–Thursday: Seating & Wine Bar 5–9 pm
Friday: Seating & Wine Bar 5–10 pm
Saturday: Seating 4–10 pm, Wine Bar till 11 pm
Sunday: Seating & Wine Bar 12–8 pm

Closed Mondays

Reservations available online for up to 7 guests
at www.gervasivineyard.com.
The Bistro • 330.497.1000, option 2

KIDS MENU AVAILABLE

\$5 entrées for children 10 and under
Ask your server for details!