

THE BISTRO

SPRING & SUMMER MENU

ANTIPASTI (APPETIZERS)

  **BROCCOLI CREAM SOUP**
With Serrano Chili Sofrito
\$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**
Fig Jam and Goat Cheese
Roasted Mushrooms and Gorgonzola
Tomato Relish and Soft Mozzarella
\$8

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

 **SMOKED CHICKEN RISOTTO**
With Peas and Sherry Reduction
\$10


CRAB ROLLS
With Arugula and Lobster Sherry Dipping Sauce
\$12

ABRUZZO SHRIMP
With Toasted Garlic Bread and Saffron Butter
\$12

INSALATE (SALADS)

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

 **PEAR SALAD**
Gorgonzola, Pancetta, Toasted Walnuts
and Maple Vinaigrette
\$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, Fingerling Potatoes, Arugula, Wild Mushroom
Medley, Cherry Tomatoes, Pancetta, Honey Sage Sauce
\$28

 * **MANZO ITALIANO**
Grilled Filet Mignon, Smoked Cheddar Mashed Potatoes,
Braised Carrots, Roasted Asparagus,
Caramelized Onions, 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,
Arugula, 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

FETTUCCINE DEL MARE
Spicy Lobster Tail, Spinach, Diced Tomatoes, Gremolata, Lobster Cream Sauce
\$28

SATURDAY

 **BRAISED PORK SHANK**
GV Mashed Potatoes, Asparagus, Carrots, Rosemary Au Jus
\$28 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 Escola
Assistant Bistro Manager ~ Spencer Davis
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

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

 **SMOKED CHEDDAR & ASPARAGUS PIZZA**
Garlic Cream Sauce, Goat Cheese,
Roasted Red Peppers, Aged Balsamic
\$12


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
\$19


 **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 Rich Meat Sauce
\$18

ROSEMARY LEMON CHICKEN GNOCCHI
Mushrooms, Cherry Tomatoes, Spinach, Poulet Sauce
\$24



CONTORNI (SIDES)

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

  **SHAVED BRUSSELS SPROUTS**
Herb Butter
\$8


  **GOAT CHEESE RISOTTO**
With Dried Cherries
\$8

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


  **CREAMY SPINACH**
With Mushrooms and Mascarpone
\$8

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



The Crush House

appetizers

- PROVOLONE CARROZZA 8.** *velluto*
hand-rolled italian style cheese sticks, served with marinara sauce
- ROASTED PEPPER HUMMUS 7.** *tesoro*
basil pesto, tomatoes, cucumbers, served with pita chips
- ITALIAN LOADED POTATO CHIPS 9.** *brigante*
crumbled pancetta, gorgonzola, scallions, tomatoes, blue cheese sauce
- LOADED PITA CHIPS 8.** *pieve*
corn, black bean salsa, white cheddar, sliced jalapeños, jalapeño cream
- CRISPY RISOTTO CAKES 8.** *lucello*
arugula, sun dried tomato pesto aioli
- CRISPY FIG CROSTATAS 7.** *dolce sera*
dried figs, cream cheese, roasted walnuts, clover honey
- MEATBALL SPIEDINI 9.** *nebbiolo*
tomato, marinara, fresh mozzarella, basil, olive oil, balsamic vinegar
- CALAMARI 10.** *malvasia bianca*
bell peppers, cilantro aioli, pickled ginger
- BRUSCHETTA TRIO 8.** *truscano*
marinated tomatoes, artichoke and roasted peppers, smoked eggplant and ricotta
- ITALIAN MEAT AND CHEESE PLATE 13.** *abbraccio*
italian cheeses and meats with traditional accoutrements and crostini
- SIZZLING ARTICHOKE AND GOAT CHEESE DIP 9.** *passione*
sweet and spicy bacon, lemon zest, served with pita chips
- MEATBALL SLIDERS 10.** *zingin*
herbed ricotta, marinara, arugula

soup and salad

add: chicken 5. • steak* 12. • shrimp 9. • salmon 11.
dressings: italian, greek, balsamic, maple, creamy parmesan

- CRUSH HOUSE SALAD 6.** *lambrusco*
mixed greens, crumbled pancetta, apples, raisins, gorgonzola, maple dressing
- SPINACH & RED QUINOA SALAD 8.5.** *lascito*
chickpea, avocado, bell pepper, red onion, italian dressing
- GREEK SALAD 6.5.** *pieve*
mixed greens, cucumber, tomatoes, olives, feta, croutons, greek dressing
- SIMPLE SALAD 5.5.** *romanza*
mixed greens, cucumbers, tomatoes, italian dressing
- WEDDING SOUP** **CUP 4.5. / BOWL 6.**
- CREAM OF CHICKEN SOUP** **CUP 4.5. / BOWL 6.**
- CUP OF SOUP AND SIDE SALAD** any combination **8.**

sides

- CUP OF SOUP • SIMPLE SALAD • GARDEN ORZO** **4.5**
- CREAMY POLENTA • RED SKIN MASHED POTATOES**
- VEGETABLE OF THE DAY**

Our goal at The Crush House is to exceed your expectations.
If we did not, please let us know while you're here.
Your complete satisfaction is paramount to our team.

entrées

served with red skin mashed potatoes and seasonal vegetable unless otherwise noted

- CHICKPEA CRUSTED CHICKEN BREAST \$18** *malvasia bianca*
spinach, sun dried tomatoes, mushrooms, red marsala sauce
- SEARED SALMON \$24** *velluto*
crushed cashews, mango and plum glaze
- NEW YORK STRIP STEAK \$29** *abbraccio*
caramelized onions, mushrooms, rosemary butter
- SMOKED PORK CHOP \$24** *zingin*
maple demi glaze, bacon onion jam, served with creamy polenta

pasta

substitute fresh spinach for pasta
add side: cup of soup • simple salad **4.5.**

- CHICKEN LINGUINI 15.** *lucello*
spinach, capers, roasted tomatoes, garlic cream sauce, lemon zest
- SHRIMP VEGETABLE LINGUINI 16.** *malvasia bianca*
broccoli, mushrooms, sundried tomatoes, caramelized onions, spinach, garlic, red pepper flake tossed with olive oil
- HOUSEMADE GOAT CHEESE RAVIOLI 17.** *nebbiolo*
goat cheese filled, eggplant "meatball", spinach, cherry tomatoes, marinara
- BEEF GNOCCHI 17.** *abbraccio*
mushrooms, caramelized onions, beef short rib, red wine demi glaze, Parmesan cheese
- GREEK CHICKEN ORZO 13.** *bellina*
tomatoes, peppers, feta, olives, olive oil and garlic
- BOLOGNESE OVER PAPPARDELLE 17.** *truscano*
topped with mushrooms and Parmesan cheese

sandwiches

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

- VEGETARIANO PIADA 11.** *nebbiolo*
eggplant "meatballs", arugula, fresh mozzarella, spicy marinara
- CRUSH HOUSE BURGER* 13.** *sawmill ipa*
8oz hand-pressed burger, ciabatta bun, lettuce, tomato, onion
choice of: *gorgonzola, provolone, american, swiss cheese, white cheddar*
cooked medium-well unless otherwise specified
caramelized onions, mushrooms, roasted peppers / .75 each
bacon, avocado / 1.50 each
- GRILLED CHICKEN ON MULTIGRAIN BUN 12.** *ciao bella*
roasted peppers, red onion, pesto mayo
- TOASTED SMOKED TURKEY WRAP 11.** *farmhouse ale*
garlic herb wrap, bacon, provolone cheese, spinach, tomatoes, sweet mustard dipping sauce
- ROSEMARY ROASTED BEEF 16.** *fioretto*
thinly sliced prime rib, ciabatta bun, crush house slaw, caramelized onions, provolone, horseradish aioli
- SHORT RIB SLIDERS 12.** *farmhouse ale*
barbecue, creamy gorgonzola, caramelized onions

ASK TODAY ABOUT OUR LOYALTY REWARDS PROGRAM

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

a 20% service charge is applied to parties of 8 or more

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

our favorite drink pairings



THE STILL HOUSE

DISTILLERY • COCKTAILS • COFFEE



GERVASI SPIRITS

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car \$10

CLASSIC COCKTAILS

FRENCH 75 • \$10

Tanqueray 10, fresh lemon juice, sugar, sparkling white Lambrusco

NEGRONI • \$10

Aviation, Campari, sweet vermouth

WHISKEY SOUR • \$8

Bulleit Rye, fresh lemon juice, sugar, aquafaba

OLD FASHIONED • \$8

Basil Hayden, bitters, sugar cube, muddled with cherry and orange

MANHATTAN • \$10

GS Wine Barrel Bourbon, sweet vermouth, bitters, soaked cherry

SIDE CAR • \$9

Remy Martin VSOP, Grand Marnier, fresh lemon juice

CONTEMPORARY LIBATIONS

BITTER HEART BEET • \$10

GS Vodka, citrus, rose, red beet juice

APOTHECARY • \$10

GS Gin, grapefruit, lemon, cardamom

BOURGOGNA • \$11

The 'sangria' for bourbon lovers: GS Bourbon, Velluto Pinot Noir, Chambord, mint, lemon, raspberry

GUAVA MARTINI • \$9

Belvedere, guava and pear juices, mint, jalapeño

JOHNNY CASH • \$11

GS Wine Barrel Bourbon, grapefruit, Limoncello, Sawmill IPA float

ESPRESSO MARTINI • \$9

Tito's, Kahlua, Bailey's, fresh brewed GV espresso

In addition to our handcrafted cocktails, we offer a full bar featuring a variety of spirits. Ask your mixologist for details.

Saints

7 VIRTUES

CHOOSE YOUR DESTINY:

Kindness, Patience, Humility, Diligence,
Charity, Temperance, Chastity



THE SPIRE OF TEMPERANCE • \$12

GS Vodka, yuzu juice, ginger, Thai chili-lime bitters,
aquafaba, hibiscus spray



LOVER'S PLUNGE • \$18

Cocktail for 2: GS Rosé Vodka (Sinner's Blush), Romanza,
grapefruit, strawberry. Served in a French press with dry ice



THE DILIGENT PROV-HERB • \$12

GS Gin, Chartreuse, lemon, tarragon,
basil, mint, olive oil float

Sinners

7 DEADLY SINS

PICK YOUR POISON:
Envy, Glutton, Wrath,
Sloth, Lust, Greed, Vanity



SMOKED ENVY • \$14

Woodford Rye, Grand Marnier, walnut spice bitters,
rosemary, filled with pecan smoke



GLUTTON FOR THYME • \$14

GS Blood Orange Gin (Saint's Desire), carrot juice,
black cardamom bitters, thyme ice cubes, orange slice



WRATH OF THE BEAN • \$15

GS Bourbon, Grand Marnier, Fernet Branca, GV Bold Cold
Brew, coffee ice cubes. Served in a French press with dry ice

TEQUILA & MEZCAL

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car

(-) = \$11 | (+) = \$20

- Casamigos • 10
- Don Julio Blanco • 12
- Jose Cuervo Gold • 8
- Milagro • 9
- Monte Alban Mezcal • 8
- Patron Blanco • 12
- + Clase Azul Plata • 16
- + Clase Azul Reposado • 18
- + Don Julio Reposado • 12
- + Patron Anejo • 12
- + Vago Mexicano • 18

BOURBON & WHISKEY

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car

(-) = \$11 | (+) = \$16

- Basil Hayden's • 7.5
- Buffalo Trace* • 7.5
- Bulleit 10yr • 10.5
- Bulleit Bourbon • 9
- Bulleit Rye • 8
- Elijah Craig • 8
- Evan Williams
Single Barrel • 8
- Four Roses • 10.5
- Gentleman Jack • 8.5
- Jameson • 9
- Jim Beam Distillers Cut • 7.5
- Maker's Mark • 8
- + GS Wine Barrel Bourbon • 10
- + GS Wheated Bourbon • 14
- + Angel's Envy • 12
- + Angel's Envy Rye • 18
- + Booker's* • 15
- + Cleveland Whiskey
Black Reserve • 8.5
- + Eagle Rare 10yr • 8.5
- + Knob Creek
Cask Strength Rye • 16
- + Maker's 46 • 9
- + Tullamore Dew 10 yr* • 12
- + Watershed Bourbon • 10
- + Woodford Double Oaked* • 12.5
- + Woodford Reserve • 10
- + Woodford Rye* • 11

SCOTCH

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car

(+) = \$17

- + Dalwhinnie 15yr • 13
- + Glenfiddich 12yr • 9
- + Glenfiddich 14yr • 12
- + Glenlivet 12yr • 9
- + Glenmorangie 10yr • 8
- + Glenmorangie
Nectar D'Or • 13
- + Highland Park 12yr • 12
- + Johnnie Walker
Double Black • 9
- + Macallan 12yr • 15
- + Talisker Single Malt • 12
- Not Available as Flight**
- Balvenie 12yr Single Barrel • 15
- Dalmore Port
Wood Reserve • 22
- Glenfiddich 18yr • 22
- Glenkinchie Distiller's
Edition • 15
- Glenmorangie Signet • 30
- Highland Park 18yr • 22
- Johnnie Walker Blue • 55
- Lagavulin 16yr • 18
- Laphroaig Triple Wood • 15
- Macallan Triple Cask • 45
- Oban 14yr • 18
- Talisker 18yr • 30

GV CAFFÈ - HOT

- *Dark & Medium Roast • Abruzzo Italian Style •*
- *Roasted Locally, Weekly • Organic • Fair Trade •*

Regular 12oz | Large 16oz

GV House Blend Coffee • \$1.95 | \$2.25

Regular or decaf, no refill

Pour Over • \$4.25 (16oz)

Brewed fresh to order to create clean, round fruity less acidic flavor

French Press • \$4.25 (16oz)

Brewed fresh to order to create an earthy, rich flavor

Flat White • \$3.95 | \$4.25

Espresso made with velvety microfoam milk

Latte • \$3.95 | \$4.25

Coffee made with espresso and hot steamed milk, milkier than a cappuccino

Cappuccino • \$3.95 | \$4.25

Coffee made with milk that has been frothed up with pressurized steam

Mocha • \$3.95 | \$4.25

Hot chocolate with espresso, topped with whipped cream

Hot Chocolate • \$2.95 | \$3.25

House-made, topped with whipped cream and marshmallow

Single Shot | Double Shot

Espresso • \$2.50 | \$2.95

Highly concentrated coffee, thicker than coffee

Americano • \$2.50 | \$2.95

Espresso diluted with hot water

Café Macchiato • \$2.50 | \$2.95

Espresso with a dash of frothy steamed milk

Shot in the Dark • \$2.75 | \$3

Coffee with shot of espresso

Hot Tea • \$2.95 (16oz)

Loose leaf tea in French press

COLD BEVERAGES

Regular 16oz | Large 20oz

GV Express • \$3.95 (16oz)

3 shots of espresso over ice with splash of milk & simple syrup

Gervasi Mintspresso • \$3.25 (16oz)

Fresh mint, simple syrup with espresso ice cubes topped with sparkling water

Iced Coffee • \$2.95 | \$3.25

Italian Soda • \$2.95 | \$3.25

Flavored syrup topped with sparkling water

Iced Tea • \$2.95 | \$3.25

Soft Drinks • \$2.95 | \$3.25

EXTRAS

Espresso Shot • \$.80

Flavored Syrups • \$.50

Soy/Almond Milk • \$.60

BREAKFAST

Sausage, Egg, Cheese Calzone • \$5.50

Vegetable, Egg, Cheese Frittata • \$5

Apple Raisin Stratta • \$4.50

**Fresh Baked Traditional Croissant,
Nutella Spread • \$4**

Still House Feature Cookie • \$3

**Cannoli dipped with White and
Dark Chocolate Chips • \$3**

Chocolate Hazelnut Biscotti • \$.75

**Orange Almond Biscotti with
White Chocolate • \$.75**