

# W I N T E R M E N U 2012

## ANTIPASTI (APPETIZERS)



TOMATO PANCETTA SOUP  
Pecorino Croutons  
\$6

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

GOAT CHEESE RAVIOLI  
House Made Ravioli topped with  
Cherry Tomato Basil Sauce  
\$12

MARINATED VEGETABLE ANTIPASTO  
A Selection of Marinated and Roasted Vegetables  
Served with Flat bread and Olives  
\$9

TALLEGIO FRANCOBOLLI  
House Made Stuffed Pasta topped with  
Pine Nuts, Raisins and Sage Brown Butter  
\$9

BRUSCHETTA TRIO  
Roasted Roma Tomato, Soft Mozzarella  
Chickpea Puree, Feta Cheese  
Balsamic Onions, Gorgonzola  
\$7

PROSCIUTTO DI PARM  
Fresh Pulled Mozzarella, Evo, Balsamic Vinegar  
\$12

THEO'S SICILIAN CHICKEN WINGS  
Rosemary, Chillies, Aged Parmesan, Olio Verde, Onions  
\$9

## INSALATE (SALADS)



ANTIPASTO CHOP  
Salami, Vegetables, Provolone,  
House Vinaigrette  
\$10

GV ICEBERG  
Topped with Crispy Pancetta,  
Roasted Tomatoes,  
Gorgonzola Dressing, Cheese Croutons  
\$8

GERVASI CAESAR  
Romaine Hearts with Pecorino Crackers,  
White Anchovy  
\$7

ROASTED BEET  
Arugula, Clementines, Mackenzie Creamery Goat  
Cheese, with Balsamic Orange Dressing  
\$8

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

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

## GERVASI PIATTI SPECIALITA (SPECIALTY ENTREES)

Plate For 1



PORK BRACIOLA  
Atop Creamy Polenta, Sauteed Tuscan Kale, Mushroom Ragù  
\$22

\*MANZO ITALIANO  
Grilled 10oz Flat Iron Steak over Arugula, Cherry Tomatoes,  
Shaved Parmesan with Aged Balsamic Vinegar  
\$26

ATLANTIC COD  
Wrapped with Speck Ham, served with Pine Nut Couscous,  
Crispy Eggplant and Red Pepper Jam  
\$27

TUSCAN BEEF SHORT RIBS  
Parmesan Mashed Potatoes,  
Young Carrots, Mushroom Veal Sauce  
\$22

BASIL ENCRUSTED SALMON  
Genoa Potatoes, Kalamata Olives,  
topped with Lemon Aioli  
\$26

## PIATTI DEL GIORNO (ENTREES OF THE DAY)

Large Plate For 2-3



TUESDAY  
ITALIAN MEAT LOAF  
Balsamic Glaze, Parmesan Mashed Potatoes and Brussel Sprouts  
\$32

WEDNESDAY  
LASAGNA GERVASI  
With Sauteed Roasted Mushrooms  
\$32

THURSDAY  
 CHICKEN MARSALA  
Served Atop Creamy Polenta, Grilled Vegetables  
\$36

FRIDAY  
 BRAISED LAMB SHANKS  
Parmesan Mashed Potatoes, Caramelized Brussels Sprouts,  
topped with Madeira Sauce  
\$69

SATURDAY  
VENETIAN RISSOTTO  
Crab Legs with Drawn Butter Over Shrimp Risotto, and Roasted Beets  
\$68

SUNDAY  
VITELLO SALSICCIA  
Veal Sausage atop Polenta, Roasted Peppers,  
Red Sauce, topped with Mozzarella  
\$48

## 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, San Marco Tomato  
\$12

### GIUSEPPE

Sausage, Banana Pepper, Tomato, Provolone  
\$12

### MEAT BALL

Red Sauce, topped with Roasted Garlic, Ricotta,  
Smoked Mozzarella, Arugula  
\$10

## PASTA

All of our Pastas are House Made or Italian Imports

### BEEF SHORT RIB GNOCCHI

House made Gnocchi with Roasted Portabellas,  
Spinach, Caramelized Onions, Rosemary Enriched Jus  
\$18

HOUSE MADE CAVATELLI  
with Chicken and Arrabbiata Sauce  
\$16

BUCCATINI WITH MARINARA  
\$9

LOBSTER FORMAGGIO GEMELLI  
with Basil Bread Crumbs  
\$17

HOUSE MADE TAGLIATELLE  
With Bolognese Sauce  
\$15

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

## CONTORNI (SIDES)

Large Side For 2-3



CRISPY EGGPLANT NAPOLEON  
Ricotta, Marinara Sauce  
\$6

BRUSSEL GERMOGLI  
Caramelized Brussel Sprouts with Pancetta  
and Sherry Vinegar  
\$6

GNOCCHI SORRENTO  
House Made Gnocchi with Marinara Sauce  
\$7

PARMESAN MASHED POTATOES  
\$6

TUSCAN KALE  
with White Beans  
\$6

A 20% Service Charge May Be 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 Rolls Available Upon Request