



February

FEBRUARY 1 – FEBRUARY 28

S M A L L P L A T E S

- Blue Crab and Spinach Dip** with lavosh crackers 12.95
Moroccan Beef Meatballs with cumin-cilantro yogurt sauce and feta cheese 10.95
Truffle Fries with a Parmesan-lime aioli 6.95
Calamari Fritti with spicy Tuscan marinara and Parmesan-lime aioli 9.95
Chef's Selection of Handcrafted Cheese Market Price
***Housemade Savory "Pies,"** handcrafted mini pastries filled with pork, rosemary and aged cheddar 11.95
Short Rib Sliders, Certified Angus Beef®, with caramelized onions and Roaring 40's Blue cheese on housemade brioche buns, served with truffle fries 13.95

S O U P S A N D S A L A D S

- Lemon-Garlic Grilled Shrimp, White Bean and Roasted Fennel Salad** over red leaf lettuce tossed with rosemary red wine vinaigrette 11.95
Grilled Beef Tenderloin Salad, Certified Angus Beef® with mushrooms, cherry tomatoes and shaved Parmesan tossed with mixed greens and sherry vinaigrette 13.95
Grilled Chicken Salad, roasted red peppers, red onions, feta, walnuts and arugula tossed with garlic-oregano dressing 11.95
Grilled Tuna with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette 12.95
Peasant Chicken Salad, sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 12.95
Grilled Salmon and Warm Farro "Salad" with roasted butternut squash, pine nuts and feta tossed with garlic oregano vinaigrette 13.95
Potato Leek Soup 3.95/4.95
Soup for Today Market Price

S A N D W I C H E S A N D F L A T B R E A D S

- Knife & Fork Steak Sandwich,** Certified Angus Beef® on housemade caraway bread with olive tapenade aioli, arugula and Gruyère, served with hand-cut fries 12.95
Roasted Chicken Salad Croissant served with hand-cut fries 10.95
***GVG "Reuben,"** Giacomo's corned beef and pastrami layered with sauerkraut, Gruyère and zesty Russian dressing on crusty caraway bread, served with hand-cut fries 12.95
Crispy Chicken & Bacon Sandwich on focaccia with aged provolone, baby arugula, roasted tomato-cipollini onion aioli, served with hand-cut fries 12.95
Darn Good Burger, local beef with herb mayonnaise and hand-cut fries, just ask for cheese 10.95
***Roasted Red Pepper, Caramelized Onion and Pesto Flatbread** 12.95
Harissa Spiced Local Lamb, Feta, Arugula and Pecorino-Romano Flatbread 12.95

B R U N C H E N T R É E S

- Today's Chef's Selection** (Please ask your server) Market Price
GVG Eggs Benedict, poached eggs on a toasted challah bun with shaved Black Forest ham, topped with Hollandaise, served with GVG hashbrowns 11.95
***Bacon, Caramelized Onion and Goat Cheese Frittata** topped with GVG hashbrowns and romesco sauce 11.95
Fruit Crêpes, warm crêpes topped with honey-mascarpone cheese and fresh berries 9.95
***Grilled Giacomo's Sweet Italian Sausage & Deep Fried Egg** with harissa sauce over polenta 11.95
***Crab, Leek and Gruyère Quiche** with arugula salad 11.95
"Toad in a Hole," two eggs fried in brioche toast, topped with a sweet Italian sausage and grilled tomato compote, served with GVG hashbrowns 11.95
***Rustic French Toast** topped with hazelnut mascarpone cream 10.95
Salmon Cakes, poached eggs and hollandaise with GVG hashbrowns 11.95
GVG Breakfast, scrambled eggs, Giacomo's sweet Italian link, baked beans and GVG hashbrowns 10.95
***Seared Cauliflower Steak** with roasted sweet potatoes, smoked paprika & macadamia nut pesto and sautéed spinach 12.95
Parmesan Crusted Chicken layered with herbed goat cheese, topped with fried capers and lemon garlic sauce, over mashed potatoes and seasonal vegetable 13.95
Grape Leaf Wrapped Salmon topped with chopped tomato and pine nut-raisin relish, over polenta and seasonal vegetable 14.95
Baked Pecan Crusted Trout with lemon beurre blanc, polenta and seasonal vegetable 13.95
Beef Short Ribs, Certified Angus Beef®, seared, then slowly braised with sherry and rosemary, over mashed potatoes and seasonal vegetable 15.95

*Chef's features February 1 – February 28

Say "Guilt Free" when ordering and if possible we will change the recipe to reduced sodium and fat.
For other special dietary needs, please inform your server.