



SMALL PLATES

- Calamari Fritti** with spicy Tuscan marinara 8.95
- Moroccan Beef Meatballs** with cumin-cilantro yogurt sauce and feta cheese 10.95
- Grilled Mini Aged Cheddar & Cracked Black Pepper Sandwiches** with rustic tomato soup for dipping 9.95
- Crispy Shrimp** with charmoula aioli 11.95
- Giacomo's Salami Sticks** and house-made crostini with roasted red pepper and Fontina cheese dip 10.95
- ***Carpaccio of Beef** with fresh mushrooms, pine nuts and shaved Parmesan 11.95
- Beef Short Rib Sliders** with caramelized onions and Roaring 40's Blue Cheese on housemade brioche buns, served with truffle fries 12.95
- Housemade Savory "Pies,"** handcrafted mini pastries filled with pork, rosemary and aged cheddar 10.95
- ***Herb Crusted Goat Cheese Medallions and Heirloom Tomatoes** with local honey vinaigrette 11.95
- Potato Leek Soup** 3.95/4.95
- Soup for Today** Market Price

SALADS, SANDWICHES AND FLATBREADS

- GVG Caesar** 5.50
- Simple Tossed Salad** with house vinaigrette 3.50
- Grilled Beef Tenderloin Salad** with cherry tomatoes and shaved Parmesan tossed with seasonal greens and sherry vinaigrette 12.95
- Peasant Chicken Salad,** sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 11.95
- ***Grilled Salmon and Warm Farro "Salad"** with roasted butternut squash, pine nuts and feta tossed with garlic oregano vinaigrette 12.95
- ***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 10.95
- Open-Faced Steak Sandwich** on focaccia with arugula, caramelized onions, romesco mayonnaise and shaved Parmesan, served with hand-cut fries 10.95
- Roasted Chicken Salad Croissant** served with hand-cut fries 10.95
- ***Confit Duck, Blue Cheese, Walnut and Spinach Flatbread** 12.95
- Roasted Red Pepper, Caramelized Onion and Pesto Flatbread** 12.95