



S M A L L P L A T E S

Calamari with harissa sauce 9.95

▲ **Sherry Braised Short Rib Sliders** with sticky cider onions and potted sherry cheese on brioche buns, served with truffled fries 13.95

▲ **Mediterranean Tapas**, hummus, muhammara, Serrano ham, pancetta wrapped dates, Romanesco fritti with preserved lemon labneh, potted sherry cheese and grilled pita 16.95

▲ **Garlic Crusted Ahi Tuna*** with muhammara, wilted greens, harissa, cilantro pesto and shaved Parmesan 13.95

Truffled Fries with Parmesan-lime aioli 7.95

▲ **Romanesco Fritti** with preserved lemon labneh and spiced pancetta-golden raisin vinaigrette 9.95

▲ **Mediterranean Street Fries**, za'atar fries with Moroccan spiced beef, avocado, preserved lemon labneh, harissa and cilantro 13.95

Dip Duo, traditional hummus with smoked paprika and extra virgin olive oil and a walnut, pomegranate, red pepper muhammara, served with crispy lavosh 12.95

Blue Crab and Spinach Dip with crispy lavosh 12.95

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

Grilled Salmon and Warm Farro* with roasted fall vegetables, garden rocket, pine nuts and feta, tossed with garlic-oregano vinaigrette 15.95

Spanish Cobb Salad with grilled chicken, Serrano ham, hard-boiled egg, roasted tomato, Manchego crisps and avocado over romaine and spinach tossed in Gorgonzola dressing 13.95

▲ **Lemon-Garlic Sautéed Shrimp Salad** with citrus red rice, fresh spinach, crumbled feta and citrus-hazelnut vinaigrette 13.95

Peasant Chicken Salad, sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 12.95

Grilled Tuna Salad* with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette 13.95

Potato Leek Soup 4.95/5.95

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

Roasted Chicken Salad Croissant with hand-cut fries 11.95

Crispy Chicken and Bacon Sandwich on focaccia with shaved Parmesan, baby arugula and roasted tomato-cipollini onion aioli, with hand-cut fries 12.95

GVG "Reuben," Giacomo's corned beef and pastrami layered with sauerkraut, Gruyère and zesty Russian dressing on rustic pumpernickel, served with hand-cut fries 13.95

Darn Good Burger* with herb mayonnaise and hand-cut fries, just ask for cheese 10.95

▲ **Short Rib Flatbread** with horseradish cream, whole grain mustard, caramelized onions, vintage Gouda and fresh chives 13.95

▲ **Roasted Butternut Squash Flatbread** with muhammara, preserved lemon labneh, cilantro pesto and pomegranate molasses 13.95

E N T R É E S

Parmesan Crusted Chicken with herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 14.95

▲ **Lentil, Quinoa and Carrot Cakes** topped with crumbled feta, lemon tahini, harissa and cilantro pesto, with citrus red rice and wilted kale 12.95

Wood-Fire Grilled Salmon* with vintage sherry-honey glaze and garlic-thyme butter, over polenta and seasonal vegetable 15.95

Today's Chef's Selection (Please ask your server) Market Price

Beef & Giacomo's Italian Sausage Lasagna with fresh mozzarella, wilted spinach and shaved Parmesan 13.95

Baked Pecan Crusted Trout with lemon beurre blanc, polenta and seasonal vegetable 14.95

▲ **Butternut Squash Tart** with wilted kale, pine nuts and goat cheese, with an arugula salad 11.95

Seared Beef Tenderloin Tips* with Marsala mushroom cream, mashed potatoes and seasonal vegetable 15.95

▲ **Chef's features November 29 – January 16**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.