



S M A L L P L A T E S

Housemade Vanilla Scones with passion fruit curd, whipped cream and fresh mint 10.95

Zeppole, cinnamon dusted Italian doughnut bites with warm salted caramel and chocolate sauces 7.95

Calamari with harissa sauce 9.95

▲ **Sicilian Meatballs** with Giacomo's sausage, ground beef, pine nuts, raisins, tomato-chili compote, crispy Burrata, shaved pecorino and grilled crostini 13.95

▲ **Mediterranean Tapas**, hummus, Serrano ham, Sicilian meatballs, Moroccan spiced vegetable cigar, marinated carrots, crispy Burrata and grilled pita 16.95

▲ **Garlic Crusted Ahi Tuna*** with cauliflower puree, spicy Spanish chorizo vinaigrette, shaved Parmesan and cilantro 13.95

▲ **Hummus Duo**, traditional hummus with smoked paprika and extra virgin olive oil and roasted red pepper hummus with feta, served with crispy lavosh 12.95

Truffled Fries with Parmesan-lime aioli 8.95

Blue Crab and Spinach Dip with crispy lavosh 12.95

Potato Leek Soup 4.95/5.95

Soup for Today Market Price

B R U N C H

Eggs Benedict*, poached eggs on a toasted challah bun with shaved Giacomo's ham, hollandaise and GVG hashbrowns 11.95

GVG Breakfast, scrambled eggs, all-natural bacon, polenta and GVG hashbrowns 11.95

▲ **Avocado Ciabatta Toasts*** with roasted tomato, poached eggs and hollandaise, served with arugula salad 11.95

Shaved Rotisserie Beef Benedict*, poached eggs on toasted ciabatta with Cambozola, hollandaise and GVG hashbrowns 13.95

▲ **Brûléed Banana French Toast** with caramel sauce and GVG vanilla ice cream 10.95

Smoked Salmon Pizzette* with roasted tomatoes, capers, green onions, dill cream cheese and a sunny-side up egg 13.95

▲ **Charred Leek and Smoked Mushroom Frittata** topped with GVG hashbrowns, shaved Manchego and romesco aioli 11.95

Shakshuka*, bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg and cilantro-lime sauce 12.95

Oatmeal cooked with raisins and mascarpone, topped with Marcona almonds 6.95

L U N C H

Grilled Salmon and Warm Farro* with roasted sweet potato, cauliflower, garden rocket, pomegranate, toasted almonds and feta, tossed with garlic-oregano vinaigrette 15.95

Lemon-Garlic Grilled Shrimp and White Bean Salad with piquillo peppers and crumbled feta tossed with baby kale and rosemary-red wine vinaigrette 13.95

▲ **Chopped Grilled Chicken Fattoush** with romaine lettuce, cherry tomatoes, cucumber, crispy lavosh, mint, feta and cilantro-lime dressing 12.95

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

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

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

Moroccan Spiced Vegetable Cigars with wilted greens, Persian love rice, tzatziki and cilantro-lime sauce 12.95

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

▲ **Roasted Tomato, Cauliflower and Parmesan Tart** with arugula salad 11.95

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

Roasted Chicken Salad Croissant with hand-cut fries 11.95

▲ **Smoked Mushroom & Charred Leek Flatbread** with romesco sauce, mozzarella and shaved Manchego 13.95

Housemade Chorizo Flatbread with piquillo peppers, caramelized onions, mozzarella, shaved Manchego and fresh cilantro 13.95

▲ **Chef's features March 7 – April 24**

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.