



S M A L L P L A T E S

- Housemade Vanilla Scones** with strawberry curd, whipped cream and fresh mint 10.95
- Zeppole**, cinnamon dusted Italian doughnut bites with warm salted caramel and chocolate sauces 7.95
- Mediterranean Street Fries**, hand-cut fries with preserved lemon-charmoula chicken, cilantro, feta and chili-lime aioli 13.95
- 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 bisteeya pastry, cherry tomato-pesto salad, crispy Burrata and grilled pita 16.95
- ▲ **Garlic Crusted Ahi Tuna*** with romesco sauce and Catalan spinach 13.95
- ▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and lemon white bean with tomato-chili compote, 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
- ▲ **Rustic French Toast** topped with fresh strawberries and chocolate sauce 10.95
- Smoked Salmon Pizzette*** with cherry tomatoes, capers, green onions, dill cream cheese and a sunny-side up egg 13.95
- ▲ **Green Onion and Asparagus Frittata** topped with GVG hashbrowns, shaved Parmesan 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 asparagus, cherry tomatoes, garden rocket, pine nuts 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
- ▲ **Sesame Crusted Semolina Polenta Cake** with charmoula portabello mushroom, grilled asparagus, cherry tomato-pesto salad and crumbled feta 12.95
- Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 14.95
- ▲ **Bisteeya**, vegetable and roasted chicken filled Moroccan pastry with harissa sauce and fattoush 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
- ▲ **Pesto Flatbread** with fresh mozzarella, roasted red peppers and caramelized onions 13.95
- ▲ **Housemade Pancetta Flatbread** with ricotta, fresh mozzarella, garden rocket and balsamic glaze 13.95

▲ **Chef's features April 25 – June 12**

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.