



S M A L L P L A T E S

Calamari, harissa sauce 9.95

▲ **Mediterranean Street Fries**, hand-cut fries, lemon-chili spiced pulled chicken, smoked labneh, chimichurri, cilantro 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, spicy gigante bean ragoût with feta, crispy lavosh 12.95

▲ **Crispy Broccolini**, pancetta, tomato-chili compote, shaved Parmesan 10.95

▲ **Garlic Crusted Ahi Tuna***, spicy gigante bean ragoût, balsamic glaze, shaved Parmesan 13.95

▲ **Sherry Braised Short Rib Sliders**, brioche buns, Parmesan crisp, truffled mushrooms, Parmesan-lime aioli, truffled fries 13.95

▲ **Mediterranean Tapas**, hummus, spicy gigante bean ragoût, artisanal salumi, crispy broccolini, harissa spiced chicken skewer, shredded beef phyllo samosa, grilled pita 16.95

Truffled Fries, Parmesan-lime aioli 8.95

Blue Crab and Spinach Dip, crispy lavosh 12.95

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

▲ **Grilled Salmon and Warm Farro***, garden rocket, charred broccoli, marinated artichoke, pine nuts, feta, garlic-oregano vinaigrette 15.95

▲ **Grilled Chicken Salad**, garden rocket, spinach, roasted red peppers and red onions, feta, walnuts, garlic-oregano dressing 12.95

▲ **Lemon-Garlic Shrimp Salad**, spinach, black barley, crispy wild rice, piquillo peppers, grilled artichoke, crumbled feta, citrus balsamic vinaigrette 13.95

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

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

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, hand-cut fries 11.95

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

▲ **GVG "Reuben,"** rustic pumpernickel, Giacomo's corned beef and pastrami, sauerkraut, Gruyère, zesty Russian dressing, hand-cut fries 13.95

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

▲ **Prosciutto and Fig Flatbread**, Cambozola, fresh oregano 13.95

▲ **Truffled Mushroom, Thyme and Fresh Mozzarella Flatbread** 13.95

E N T R É E S

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

▲ **Crispy Risotto Cake Napoleon**, herbed goat cheese, grilled portabello mushroom, creamy marinara, basil pesto, wilted greens 13.95

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

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

▲ **Pappardelle Bolognese**, rich ragu of ground beef, sweet Italian sausage and tomatoes, pappardelle pasta, Burrata, basil pesto 14.95

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

▲ **Bisteeya**, roasted chicken, broccoli, artichoke and goat cheese filled Moroccan pastry, harissa sauce, arugula salad 11.95

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

▲ **Chef's features January 16 – March 5**

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.