



S M A L L P L A T E S

Calamari, harissa sauce 9.95

▲ **Mediterranean Street Fries**, hand-cut za'atar fries, spicy beef, tzatziki, sweet drop peppers, cilantro 13.95

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

▲ **Grilled Asparagus***, pancetta, poached egg, tomato-chili compote, fig balsamic, Parmesan 11.95

▲ **Garlic Crusted Ahi Tuna***, Persian love rice, harissa sauce, shaved Parmesan 13.95

▲ **Sherry Braised Short Rib Sliders**, brioche buns, charmoula, Persian love spice whipped feta, Parmesan-lime aioli, truffled fries 13.95

▲ **Mediterranean Tapas**, hummus, roasted red pepper-feta dip, artisanal salumi, za'atar fries, charmoula spiced chicken skewer, sweet Italian sausage over farro, 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, asparagus, cherry tomatoes, 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 Fattoush Salad**, greens, parsley, cherry tomatoes, cucumber, green onions, feta, lavosh, mint 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, lettuce, hand-cut fries; just ask for cheese 10.95

▲ **Grilled Artichoke Flatbread**, Persian love spice whipped feta, pickled red onion, fresh dill, pomegranate molasses 13.95

▲ **Giacomo's Italian Sausage Flatbread**, spicy ricotta, broccolini, sweet drop peppers, Parmesan 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

▲ **Vegetable Bisteeya**, Moroccan spiced vegetable and Manchego filled pastry, crispy artichoke, Persian love rice, broccolini, harissa sauce 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

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

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

▲ **Crab, Asparagus and Gruyère Quiche**, arugula, roasted tomato and Parmesan salad 11.95

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

▲ **Chef's features March 6 – April 30**

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.