



S M A L L P L A T E S

- Calamari**, *harissa sauce* 10.95
- Housemade Vanilla Scones**, *lemon curd, whipped cream, fresh mint* 10.95
- Zeppole**, *cinnamon dusted Italian doughnut bites, warm salted caramel and chocolate sauces* 7.95
- Blue Crab and Spinach Dip**, *crispy lavosh* 12.95
- ▲ **Persian Street Fries***, *hand-cut rosemary fries, Persian ground turkey, whipped citrus goat cheese, harissa, cilantro, pickled peppers* 13.95
- ▲ **Hummus Pair**, *butternut squash hummus with zesty pumpkin seeds, traditional hummus with smoked paprika and extra virgin olive oil, crispy lavosh* 12.95
- Crispy Cauliflower**, *lemon tahini sauce, sweet drop peppers, lemon-chili oil* 11.95
- ▲ **Garlic Crusted Ahi Tuna***, *tomato compote, wilted greens, crumbled feta, chive oil* 13.95
- ▲ **Mediterranean Tapas**, *hummus, Persian turkey meatballs, artisanal salumi, butternut squash hummus, rosemary-garlic chicken, caponata, grilled pita* 16.95
- Truffled Fries**, *Parmesan-lime aioli* 8.95
- Potato Leek Soup**, *chive oil* 4.95/5.95
- Soup for Today** Market Price

B R U N C H

- GVG Breakfast**, *scrambled eggs, all-natural bacon, polenta, GVG hashbrowns* 11.95
- Eggs Benedict***, *toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns* 11.95
- ▲ **Smoked Salmon Pizzette***, *herbed Boursin, capers, red onion, blistered tomatoes, sunny-side up egg* 13.95
- Avocado Ciabatta Toasts***, *roasted tomato, poached eggs, hollandaise, garden rocket salad* 11.95
- Short Rib Hash***, *shredded beef short rib, diced onion, potatoes, green onions, sunny side up egg* 15.95
- ▲ **Rustic French Toast**, *butterscotch sauce, toasted pecans, whipped cream* 10.95
- Shakshuka***, *bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg, cilantro-lime sauce* 12.95
- ▲ **Giacomo's Sweet Italian Sausage, Mushroom, Spinach, Manchego Frittata**, *GVG hashbrowns, tomato cippolini aioli* 11.95
- ▲ **Mediterranean Breakfast Bowl**, *wood-fired grilled chicken, egg whites, caponata, roasted artichokes, farro, herbed Boursin, spinach*, 12.95

L U N C H

- ▲ **Grilled Salmon and Warm Farro Salad***, *garden rocket, roasted artichokes, pine nuts, roasted winter vegetables, feta, garlic-oregano vinaigrette* 15.95
- ▲ **Grilled Chicken Salad**, *ribbons of kale, grapes, apples, zesty pumpkin seeds, Manchego, blood orange vinaigrette* 12.95
- ▲ **Mediterranean Salad with Shrimp**, *romaine, red onion, artichokes, olives, blistered tomatoes, feta, pine nuts, lemon-herb vinaigrette* 13.95
- Parmesan Crusted Chicken**, *herbed goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 14.95
- Today's Chef's Selection** (Please ask your server) Market Price
- Wood-Fire Grilled Salmon***, *dill beurre blanc, polenta, seasonal vegetable* 15.95
- Cajun Seared Cauliflower Steak**, *roasted winter vegetables, smoked paprika-macadamia nut pesto, ricotta, wilted greens* 13.95
- Baked Pecan Crusted Trout**, *lemon beurre blanc, polenta, seasonal vegetable* 14.95
- ▲ **Shrimp, Caponata, Smoked Gouda Quiche**, *garden rocket, roasted tomato and Parmesan salad* 11.95
- Darn Good Burger***, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 11.95
- Roasted Chicken Salad Croissant**, *hand-cut fries* 11.95
- ▲ **Giacomo's Italian Sausage Flatbread**, *Tickler cheddar, crispy kale, Parmesan* 13.95
- ▲ **Charred Broccoli Flatbread**, *spiced cranberry mascarpone, cider onions, mozzarella, zesty pumpkin seeds* 13.95

▲ **Chef's features December 4 – January 14**

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.