



D I N N E R

S M A L L P L A T E S

- ▲ **Calamari**, za'atar & harissa aioli 15
- ▲ **Sicilian Beef Meatballs**, tomato orzo, Parmesan, basil, grilled crostini 16
- Truffled Fries**, Parmesan-lime aioli 11
- ▲ **Wood-Fire Shrimp Oreganata**, garlic confit, white wine lemon butter, herb breadcrumbs, grilled crostini 18
- Blue Crab & Spinach Dip**, lavosh 17
- ▲ **Local Strawberry Bruschetta**, whipped ricotta, fresh basil, balsamic glaze 14
- ▲ **Mediterranean Tapas**, Giacomo's Italian sausage, baba ghanoush, hummus & sumac lamb, marinated Castelvetrano olives, za'atar & harissa chicken skewers, Sicilian meatballs, grilled pita 24
- ▲ **Panko Crusted Ahi Tuna***, traditional hummus, wilted greens, blood-orange tarragon glaze 19

S O U P S & S A L A D S

- ▲ **Simple Tossed Salad**, cucumber, strawberries, 5 herb buttermilk 8
- Caesar Salad**, romaine, croutons, Parmesan crisps 10
- ▲ **Mediterranean Tabbouleh Salad**, garden rocket, farro, citrus zest, green onions, cherry tomatoes, mint, parsley, sweet drop peppers, feta, lemon vinaigrette 11
- Gorgonzola Salad**, garden rocket, candied walnuts, candied pancetta 10
- Potato Leek Soup**, chive oil 5/7
- Soup for Today**, Market Price

S A N D W I C H E S & F L A T B R E A D S

- ▲ **Short Rib Sliders**, blackberry glaze, whipped ricotta, truffled fries, Parmesan-lime aioli 17
- Darn Good Burger***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 16
- ▲ **Soppresata Flatbread**, GVG pizza sauce, artichokes, Castelvetrano olives, capers, mozzarella, Parmesan, oregano, basil 17
- ▲ **Spanakopita Flatbread**, whipped ricotta & spinach, green onions, feta, dill, parsley 16

E N T R É E S

- ▲ **Eggplant Milanese**, tomato orzo, Italian carrot salad, preserved lemon 26
- ▲ **Wood-Fire Baked Scottish Salmon Oreganata***, herb breadcrumbs, tomato orzo, asparagus 39
- ▲ **Spanish Clams & Chorizo Linguine**, garlic confit, white wine lemon butter, sweet drop peppers 32
- ▲ **Braised Leg of Lamb**, port wine demi, Greek roasted potatoes, rosemary-mint peas & caramelized onions 34
- Pecan Crusted Trout**, lemon beurre blanc, polenta, seasonal vegetable 29
- Parmesan Crusted Chicken**, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 28
- Today's Chef Selection**, (*please ask your server*) Market Price
- ▲ **Pan-Seared Grouper**, amaretto cream, chive oil, polenta, wilted greens 37
- ▲ **Rotisserie Chicken**, harissa, Greek roasted potatoes, rosemary-mint peas & caramelized onions 27
- ▲ **Pan-Seared Scallops**, harissa oil, green onions, crispy chickpeas, polenta, wilted greens 38
- ▲ **Wood-Fire Grilled Salmon***, blood-orange tarragon glaze, polenta, seasonal vegetable 32
- ▲ **Wood-Fire Grilled Filet Mignon***, horseradish gremolata, mashed potatoes, wilted greens 38
- ▲ **Tamarind & Sumac Braised Beef Short Ribs**, mashed potatoes, wilted greens 34

▲ Chef's Features

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.