



LUNCH

SMALL PLATES

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

SOUPS & SALADS

- ▲ Warm Farro Salmon Salad*, green onions, asparagus, fava beans, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 21
- ▲ Grilled Tuna Salad*, mixed greens, fava & garbanzo beans, carrot, hard-boiled eggs, cucumber, feta, sun-dried tomato vinaigrette 19
- ▲ Mediterranean Shrimp Tabbouleh Salad, garden rocket, farro, citrus zest, green onions, cherry tomatoes, mint, parsley, sweet drop peppers, feta, lemon vinaigrette 17
- ▲ Grilled Chicken Salad, romaine, carrot, celery, pepperoncini, Castelvetrano olives, Manchego, garlic-oregano vinaigrette 15
- ▲ Peasant Chicken Salad, romaine, artichokes, Kalamata olives, sun-dried tomatoes, capers, herb croutons, sun-dried tomato vinaigrette 14
- ▲ Potato Leek Soup, chive oil 5/7
- ▲ Soup for Today, Market Price

SANDWICHES & FLATBREADS

- ▲ Short Rib Sliders, blackberry glaze, whipped ricotta, truffled fries, Parmesan-lime aioli 17
- ▲ Roasted Chicken Salad Croissant, hand-cut fries 15
- ▲ GVG "Reuben," rustic pumpernickel, zesty Russian dressing, Giacomo's corned beef & pastrami, sauerkraut, Gruyère, hand-cut fries 17
- ▲ Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 16
- ▲ Crispy Chicken & Bacon Sandwich, focaccia, Gruyère, garden rocket, tomato-cipollini onion aioli, hand-cut fries 15
- ▲ Soppressata Flatbread, GVG pizza sauce, artichokes, Castelvetrano olives, capers, mozzarella, Parmesan, oregano, basil 17
- ▲ Spanakopita Flatbread, whipped ricotta & spinach, green onions, feta, dill, parsley 16

ENTRÉES

- ▲ Housemade Pancetta Quiche, asparagus, caramelized onions, mint, goat cheese, Parmesan, garden rocket salad 15
- ▲ Spanish Clams & Chorizo Linguine, garlic confit, white wine lemon butter, sweet drop peppers 20
- ▲ Wood-Fire Grilled Salmon*, polenta, seasonal vegetable, blood-orange tarragon glaze 21
- ▲ Eggplant Milanese, tomato orzo, Italian carrot salad, preserved lemon 18
- ▲ Today's Chef Selection, (*please ask your server*) Market Price
- ▲ Braised Leg of Lamb Plate, Greek roasted potatoes, rosemary-mint peas & caramelized onions, port wine demi, grilled pita 21
- ▲ Parmesan Crusted Chicken, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 18
- ▲ Pecan Crusted Trout, polenta, seasonal vegetable, lemon beurre blanc 18
- ▲ Beef Tenderloin Tips*, mashed potatoes, seasonal vegetable, tamarind & sumac jus 19

▲ 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.