

SMALL (feeds 2-3) **LARGE** (feeds 4-5)

ANTIPASTI \ STARTERS \

Fried Calamari	26
Blistered Italian Peppers, Lemon, Marinara	
Stuffed Pizza Rolls v	21
Mozzarella-stuffed Pizza Dough brushed with Garlic and Herbs, House Marinara	
Mozzarella Caprese v GF	23
GVL Garden Tomatoes and Basil*, Fresh Mozzarella, Basil-infused Olive Oil, Balsamic Reduction	
Piccolo Stufato v	32
Steamed Mussels, Pancetta, Manilla Clams, Local Tomatoes, Calabrian Chilies, White Wine, Tomato Broth, Garlic Bread	
Crostini Sampler v	28
<i>Substitute Gluten Free Bread +5</i> Pesto and Goat Cheese with Almond Honey and Rosemary	
Tomato Bruschetta with Fresh Basil, Olive Oil and Balsamic Reduction	
Marinated Mushrooms, Parmesan Cheese, Fresh Herbs and Olive Spread	

Truffle and Parmesan Arancini v	27
Breaded and Fried Risotto Balls, Tomato Sauce, Parmesan di Parma, Shaved Black Truffle	

INSALATA \ SALADS \

The Grand Caesar	16
Hydro Romaine, Parmesan di Parma, Focaccia Croutons, Sicilian Anchovies, Caesar Dressing	
Tuscan Bread Salad	19
Tomato, Basil, And Cucumber, Olives Grated Parmesan, Crusty Italian Bread, Tomato Balsamic Vinaigrette	
Chopped Salad GF v	18
Mixed Greens, Peperoncini, Olives, Julienne Peperoni, Feta Cheese, Roma Tomatoes, Red Onions, White Balsamic Vinaigrette	
Garden Greens GF v	17
Mixed Greens, Edible Flowers, Fresh Herbs, Sliced Cucumbers, GVL Garden Tomatoes*, House Five Herb Vinaigrette	

SHAREABLE SIDES \ FEEDS 2-3 \

Garlic Mashed Potatoes GF v	28
Lemon and Olive Oil Broccolini GF v	29
Penne Parmesan v	30
Local Wild Mushroom Risotto	28

PRIMI \ PASTA \

	SM	LG
<i>Served family-style.</i>		
Traditional Lasagna	63	99
Beef Bolognese, Marinara, Fresh Basil, Hand-rolled Pasta, Mozzarella, Parmesan di Parma		
Spaghetti and Meatballs	59	99
<i>Substitute GF Noodles +5 per entree.</i>		
Hand-made Meatballs, Imported Italian Spaghetti, Garden Marinara Sauce, Parmesan di Parma		
Cheese-stuffed Manicotti v	49	89
Ricotta, Mascarpone, and Mozzarella-stuffed Manicotti, Parmesan Cream Sauce, Broiled Mozzarella, Sweet Basil and Parmesan cheese		
Carbonara Bucatini	60	99
<i>Substitute GF Noodles +5 per entree.</i>		
Creamy Carbonara Sauce, Garden Garlic, Bucatini Pasta, Guanciale, Summer Peas, Parmesan di Parma, Peperoncini Flakes		
Seafood Fettuccine	68	120
Fettuccine noodles, Lobster, Chopped Clams, Garlic Shrimp, Lobster Butter Sauce		

SECONDI \ ENTRÉES \

	SM	LG
<i>Served family-style.</i>		
Chicken Parmesan	75	125
<i>Substitute GF Noodles +5 per entree.</i>		
Mozzarella-cruste Chicken Breasts, Rossa Sauce, Parmesan di Parma, Fresh Basil, Spaghetti Pasta with Rosa Sauce		
Eggplant Parmigiana v	69	115
<i>Substitute GF Noodles +5 per entree.</i>		
Home-made Marinara Sauce, Roma Tomatoes, Fresh Basil & Mozzarella, Creamy Penne Parmesan Pasta		
Chicken Marsala	84	140
Wild Mushroom Marsala Sauce, Chopped Italian Parsley, Garlic Mashed Potatoes, Broccolini		
Barolo Braised Beef Short Ribs	94	156
Butter and English Peas, Braised Beef, Wild Mushroom Risotto, Braising Jus		

INSPIRED BY CHEF JUSTIN

Lobster Linguini	98	165
Split Whole Roasted Lobsters, Pei Mussels, Manila Clams, Garlic Shrimp, Creamy Tomato and Garlic Sauce, Italian Parsley and Lemon		

GF Gluten Friendly | v Vegetarian

*GVL Garden vegetables are seasonal. No split checks on groups of 10 or more. We can accept multiple payments on one check.

All to-go orders will have a 10% charge added.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

COCKTAILS

Limoncello Sparkling Lemonade	12
Limoncello, Lemon Juice, Soda, Lemon and Mint Garnish	
Aperol Spritz	12
Prosecco, Aperol, Soda, Orange Slice	
Americano	12
Campari, Sweet Vermouth, Club Soda, Orange Peel	
Bellini	12
Peach Puree, Jacoulot Crème de Peche, Prosecco, Peach slice and Mint Garnish	
Italicus Margarita	13
Lalo Tequila, Italicus, Lime Juice, Agave Syrup, Lemon-Lime Soda, Lime Slice	
Mamma Mia Martini	14
Kettle One Vodka, Vikre Amaro, Honey Simple Syrup, Lemon, Basil Leaves, Lemon and Basil Leaf Garnish	
Italian Espresso Martini	14
Kettle One Vodka, Espresso, Mr. Black, Sambuca, Simple Syrup, Coffee Bean Garnish	
Baileys Affogato	14
Vanilla Ice Cream, Espresso, Chocolate Baileys, Coffee Bean and Mint Garnish	

REFRESHING CRAFT CONCOCTIONS

Choose your Flavor: Mango, Blackberry, Raspberry, Strawberry, Apricot	14
Made with your choice of Vodka, Gin, Rum, or Tequila and Fruitful® Liqueur Mixed with Soda and Garnished with Fresh Fruit	

BEER & CIDER

Bent Hop Coors Guinness Loon Juice Cider Michelob Golden Michelob Ultra Peroni Stella Summit EPA	
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ZERO PROOF

Aplos Ume Spritz	6
Sparkling and Still Water (liters)	8
Not a Sin Raspberry Mint NA Riesling	9
Lapo's Negroni (natural ingredients & less sugar)	10
Beer	5
Athletic NA Guinness 0.0 Ultra 0.0	

ITALIAN SODAS

Choose your Flavor: Vanilla, Orange, Peach, Raspberry	12
Mixed with Soda and Cream. Topped with Whipped Cream and a Cherry.	
A'Siciliana Soda Cans	5
Blood Orange or Limonata	

WINE \ BY THE GLASS \

White	
La Marca Prosecco <i>Veneto, Italy</i>	9
Tommasi Pinot Grigio <i>Veneto, Italy</i>	8
Andrea Felici Verdicchio <i>Marche, Italy</i>	13
Terra Alpina Unoaked Chardonnay <i>Trentino-Alto Adige, Italy</i>	10
Pikasi Rosé <i>Vipava Valley, Slovenia</i>	10
Eroica Riesling <i>Columbia Valley, Washington</i>	8
Giesen Sauvignon Blanc <i>Marlborough, New Zealand</i>	9
Aviary Chardonnay <i>Napa Valley, California</i>	10
Risata Moscato <i>Veneto, Italy</i>	9
Red	
Roth Cabernet Sauvignon <i>Alexander Valley, California</i>	12
Umani Ronchi Montepulciano <i>Abruzzo, Italy</i>	8
Fattori Valpolicella Superiore "Col de la Bastia" <i>Veneto, Italy</i>	11
Pierpaolo Pecorari Cabernet <i>Friuli-Venezia Giulia, Italy</i>	11
Cantina Settecani Lambrusco <i>Emilia-Romagna, Italy</i>	8
Renzo Masi Chianti <i>Tuscany, Italy</i>	8
Charles de Grimont Bourgogne Pinot Noir <i>Burgundy, France</i>	11
Andrew Red Blend <i>Paso Robles, California</i>	12

WINE \ BY THE BOTTLE \

White	
Eroica Riesling <i>Columbia Valley, Washington</i>	30
Tommasi Pinot Grigio <i>Veneto, Italy</i>	30
La Marca Prosecco <i>Veneto, Italy</i>	30
Risata Moscato <i>Veneto, Italy</i>	30
Aviary Chardonnay <i>Napa Valley, California</i>	35
Pikasi Rosé <i>Vipava Valley, Slovenia</i>	35
Giesen Sauvignon Blanc <i>Marlborough, New Zealand</i>	35
Terra Alpina Unoaked Chardonnay <i>Alto Adige, Italy</i>	40
Solosole Vermentino <i>Bolgheri, Italy</i>	45
Andrea Felici Verdicchio <i>Marche, Italy</i>	50
Cricket Farms Brut <i>Lake County, California</i>	60
Cade Sauvignon Blanc <i>Napa Valley, California</i>	60
Jordan Chardonnay <i>Russian River Valley, California</i>	80
Red	
Cantina Settecani Lambrusco <i>Emilia-Romagna, Italy</i>	30
Renzo Masi Chianti <i>Tuscany, Italy</i>	30
Umani Ronchi Montepulciano <i>Abruzzo, Italy</i>	30
Pierpaolo Pecorari Cabernet Sauvignon <i>Friuli-Venezia Giulia, Italy</i>	40
Fattori Valpolicella Superiore "Col de la Bastia" <i>Veneto, Italy</i>	40
Charles de Grimont Bourgogne Pinot Noir <i>Burgundy, France</i>	40
Roth Cabernet Sauvignon <i>Alexander Valley, California</i>	45
Mocali Piaggioni Rosso Toscano (Sangiovese) <i>Tuscany, Italy</i>	45
Andrew Red Blend <i>Paso Robles, California</i>	45
Elvio Tintero Langhe Nebbiolo <i>Piedmont, Italy</i>	50
Tenuta Di Arceno <i>Tuscany, Italy</i>	50
Duckhorn Merlot <i>Napa Valley, California</i>	70
Ferrari-Carano Trésor Red Blend <i>Sonoma County, California</i>	75
Ponzi Pinot Noir <i>Willamette Valley, Oregon</i>	80
G.D. Vajra "Albe" Barolo <i>Piedmont, Italy</i>	90
Quilt Cabernet Sauvignon <i>Napa Valley, California (2023)</i>	100
Venturini Amarone della Valpolicella <i>Veneto, Italy (2017)</i>	100
Elvio Tintero Barbaresco <i>Piedmont, Italy (2020)</i>	110
Mocali Brunello di Montalcino <i>Tuscany, Italy (2020)</i>	120
Orin Swift "Palermo" Cabernet Sauvignon <i>Napa Valley, California (2022)</i>	150