

gersi

- Bruschetta -

one piece sharable for 2
toasted Italian country slice

+ egg anyway \$2.00

-Roasted Tomatoes & Robiola \$10.95

-Sautéed Mushrooms \$10.95
sautéed mushrooms w/ garlic fresh herbs & sage

-Avocado & Ricotta \$10.95
endive, toasted pumpkin seeds & black sea salt

-"Classic" juicy ripe tomatoes & basil \$8.95

-Toscana \$9.95
traditional liver pate caper & red onion

-House cured salmon \$14.95
robiola, red onions, capers & herbs

-Nutella & Bananas \$8.95

-Strawberry & Ricotta \$9.95
basil, honey & mint

-Insalata-

+ grilled salmon or chicken \$7.95

-Mixed Salad \$9.95

Romaine, arugula, leaf lettuce, radicchio, endive & basil

-Double Kale Caesar. \$15.95

organic tuscan black kale, green kale, parmigiano & croutons

-Italian Cobb \$17.95

avocado, roasted corn, romaine, red onion, hard boiled egg, gorgonzola & crisp pancetta

-House Roasted Beets \$15.95
arugula & robiola goat cheese

-Sandwiches-

Served in Italian baguette and arugula
+ egg to any sandwich \$2.00

+ mozzarella di buffalo to any sandwich \$4.00

-Grilled Cheese \$13.95

buttered toasted sour dough with fontina cheese,
bacon & tomatoes

-PLT \$16.95

crispy pancetta, romaine, tomato, avocado & romano aioli

-Chicken Parmigiana \$17.95

pounded chicken cutlet, lightly breaded, topped with
tomato sauce, mozzarella and parmigiano cheese

-Chicken Milanese w/ Avocado \$17.95

pounded chicken cutlet, lightly breaded, mayonnaise
tomatoes & romain.

-Grilled Chicken \$16.95

w/Goat cheese & roasted tomatoes

-Eggs-

-Eggs Anyway \$15.95
choice of sausage/bacon, w/greens
& potatoes

-Eggs Polenta. \$16.95
poached eggs w/shaved fennel,
prosciutto di parma & parmigiano

-Eggs Royal \$16.95
house cured salmon, w/roasted potatoes

-Steak & Eggs \$19.95
with greens, roasted tomatoes & grilled bread

-Spinach and Goat Cheese Omelette \$13.95
w/greens & grilled bread

-Zucchini Omelette \$13.95
w/Fontina cheese, greens & grilled bread

-Gersi's Eggs Benedict \$16.95
w/roasted potatoes & greens

Baked Eggs

(2 eggs baked in 1/2 h)
+ housemade Mozzarella \$4.50
+ sautéed eggplant \$3.50

-Pomodoro Parmigiano. \$13.95

-Ragu w/meatballs & sausage \$15.95

-Purgatory (Italian Ranchero) \$17.95
arrabiata sauce, beans, piada (tortilla), onion, basil,
avocado & sour cream

-Pasta-

-Spaghetti al Limone \$16.95
fresh lemon & parmigiano reggiano

-Penne Pomodoro and Basil \$15.95

-Spaghetti Aglio Olio e Peperoncino \$14.95

-Sweets-

-French Toast ♥ \$14.95
w/raspberry butter, fresh fruit & organic maple
syrup

(great starter or order one for the table to share-
you won't regret!)

-Organic Buttermilk Pancakes \$14.95
with fresh fruit & organic maple syrup

-Extras-

-Apple Smoked Bacon. \$5.95

-Side of Avocado & tomatoes \$6.95

-Grilled Sausage \$5.95

-Roasted Potatoes \$4.95

-Roasted Cauliflower w/pecorino \$9.95



Brunch Drinks



- Mimosa/Bellini \$12
- Bloody Mary \$13
- Italian Salty Dog gin, grapefruit \$14
- Aperol Spritz \$14
- Screw Driver \$12

Classics

Ginger Margarita \$14
silver tequila, ginger & lime

Aperol Spritz \$14
aperol, prosecco & soda

Negroni \$14
hendrix gin, campari & sweet
vermouth

Gersi Manhattan \$14
bourbon, amaro & orange bitters

Sangria Red \$12 gl \$45 pitcher



Fall & Winter \$15

ALL house-made fresh, syrups, juices & mixers

Venice
Rum, honey, lime & ted wine float

Ruby Margarita
Silver tequila, lime, pomegranate, orange
liquor & spicy rim

Gersi Cider
Bourbon, house made apple cider &
lemon

Mezcal Negroni
mezcal, campari, sweet vermouth, orange

Beer Selection \$8 (ask server)

-Soft Beverages-

Homemade \$3.50

Lemonade, Italian Iced tea (Sweet or Unsweet)

Organic Juice \$4.00

Orange, cranberry, grapefruit, apple

Pellegrino Sparkling or San Benedetto Artesian water 1 liter \$8.95

*A gratuity of 20% will be charged to parties of 6 people + * A 3.5% charge is applied to all non-cash sales. OR a 3% discount to all cash sales*
"Thank you for your continued support"