

gersi

Cocktails

"good companions to the flavors on the tongue & on the mind"

-full bar available-

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 and 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

Hot Toddy \$13
Bourbon Whiskey, lemon, cloves & honey

Mezcal Negroni \$16
mezcal, campari, sweet vermouth, orange

Beer Selection \$8

-Brooklyn Lager -Peroni -Bengali IPA

We would like to thank our Executive Chef Fernando Ramos and team

Soft Beverages

Organic Juice \$3.00
Orange, cranberry, grapefruit, apple

Pellegrino Sparkling 1 liter \$8.95

San Benedetto Artesian Water 1 liter \$8.95

Homemade \$3.50
Lemonade, Italian Iced tea (Sweet or Unsweet)

Americano \$3.50 Espresso \$3.50 Double 6.00 Latte or Cappuccino \$5.95

Antipasti

Soup of the Day \$8.25

Prosciutto Di Parma with Fruit \$14.95

Steamed Mussels \$17.95

sautéed in pomodoro sauce, white wine +
fresh herbs

Polpette di Vitello in Brodo \$14.95
veal meatballs

Platter of Grilled Vegetables
with aged olive oil \$15.95

Bruschetta

toasted Italian country slice
add imported anchovies \$3.95

Roasted Garlic \$6.95
roasted garlic, olive oil + parmigiano

Toscana \$9.95
traditional liver pate, capers + red onions

Mushrooms \$10.95
sautéed mushrooms, garlic + sage

Bruschetta \$8.95
vine ripe tomatoes + basil

Insalate

add grilled chicken breast \$8.95

Mixed Salad \$9.95
arugula, romaine, endive, radicchio,
tomatoes

Black Kale Panzanella \$16.95
grilled whole wheat bread, roughly
chopped ripe tomatoes, organic kale,
capers, basil

Fennel and Citrus \$14.95

House Roasted Beets \$15.95
with arugula + robiola goat cheese

Sicilian Salad with Ricotta Salata \$16.95
arugula, romaine, cherry tomato,
cucumber, roasted red pepper, red onion
+ olives

Pasta

substitute any pasta w/gluten-free penne \$2.50
+fresh soft ricotta di pecora to any pasta \$3.95

Spaghetti al Limone \$16.95
local butter fresh lemon + parmigiano reggiano

Penne Pomodoro and Basilico \$17.95
tomato + basil

Mezzi Rigatoni Ragu \$21.95
with meatballs + sausages

Homemade Tagliatelle Bolognese \$22.95
classic tomato + meat sauce of bologna

Strozzapreti \$19.95
marinara sauce + fresh soft ricotta di pecora

Entrees

Roasted Chicken \$24.95
with wild fennel seeds, rosemary, roasted
tomatoes + mashed potatoes

Skirt Steak \$26.95
served w/ Arugula grilled country bread

Grilled Pork Chop \$22.95
Cut to order served w/ sautéed broccoli

Grilled Salmon "Butterflied" \$22.95
with seasonal relish + arugula

Grilled Polenta \$19.95
with prosciutto di parma, shaved parmigiano
+ fennel, aged balsamico + extra virgin olive
oil

-Don't forget to look at
our Daily specials!-

Contorni

Roasted Cauliflower \$9.95
with pecorino + lemon

Melanzane \$8.95
eggplant sautéed with garlic and fresh
tomatoes

Broccoli Sautéed or Steamed \$7.25

Mashed Potatoes \$5.95

*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

- Please inform the staff of any allergies-