

# gersi

Welcome to gersi rva! Our sister location to our original *gersi brooklyn!* gersi & susannah share their love for the restaurant industry and take pride in sourcing locally whenever possible. The two met while working together in NYC. Richmond is the hometown of Susannah bringing them both back to the area! Our Chef Damaso chooses his specials based off of seasonal availability! Prep begins in the early hours and continues through the night with prepping of our house focaccia! We hope you enjoy and feel at home!

♥ gersi team!

## Cocktails

-full bar available-

Aperol Spritz \$13  
aperol, prosecco & soda

Negroni \$14  
Hendrix gin, campari & sweet vermouth

Gersi Manhattan \$15  
bourbon, amaro & orange bitters

Ginger Margarita \$15  
silver tequila, ginger & lime



Italian Old Fashion \$14  
bourbon, amaro, lime & ginger beer

Italian Paloma \$15  
Silver Tequila, camera, grapefruit

### Beer Selection \$8

Booklyn Lager  
Peroni  
Alewerks IPA

## Soft Beverages

Organic Juice \$3.00  
Orange, grapefruit, apple

Pellegrino Sparkling 1 liter \$7.95

Lurisa Flat 1 liter \$7.95

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

Americano \$3.50 Espresso \$3.50 Double 6.00 Latte or Cappuccino \$4.50

## Antipasti

Soup of the Day \$8.25

Prosciutto Di Parma with Fruit \$14.95

Steamed Mussels \$16.95

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 \$14.95

## Bruschetta

Roasted Garlic \$5.95  
roasted garlic, olive oil + parmigiano

Mushrooms \$10.95  
freshly sautéed mushrooms

Bruschetta \$8.95  
vine ripe tomatoes + basil

## Insalate

add grilled chicken or salmon \$9.95

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

Black Kale Panzanella \$15.95  
grilled whole wheat bread, roughly  
chopped ripe tomatoes, organic kale,  
capers, basil

Fennel + Citrus \$13.95

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

## Pasta

substitute any pasta with 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 \$19.95  
with meatballs + sausages

Homemade Tagliatelle Bolognese \$19.95  
classic tomato + meat sauce of bologna

Strozzapreti \$18.95  
marinara sauce + fresh soft ricotta

## Entrees

Chicken parmigiana \$26.95  
Pan fried chicken cutlet w/marinara + fresh  
mozzarella served w/spaghetti pomodoro

Roasted Chicken \$23.95  
with wild fennel seeds, rosemary, roasted  
tomatoes + mashed potatoes

\*Grilled Pork Chop \$22.95  
with sautéed broccoli

\*Grilled Salmon "Butterflied" \$19.95  
with seasonal relish + arugula

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

## Contorni

Sautéed or Steamed Broccoli \$6.25

Mashed Potatoes \$5.25

Melanzane \$8.95  
eggplant sautéed with garlic and fresh tomatoes

Roasted Cauliflower \$9.95  
with pecorino + lemon

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
may increase your risk of food borne illness.

- Please inform the staff of any allergies-