



Pre-Fixe Dinner Menu \$95/pp

APPETIZER

TRUFFLE ARANCINI (v) arborio risotto fritters, buffalo mozzarella, porcini mushrooms, truffle cream

INSALATA

WHOLE LEAF CAESAR SALAD crisp romaine hearts, garlic crostini, Sicilian white anchovies

ENTRÉE (choice of)

ANGELOTTI DELLA MONTAGNA slow Barolo braised short rib, reggiano cream

POLLO BELLA VISTA grilled chicken thighs, eggplant Milanese, ricotta cheese, watercress marinated roasted tomatoes, layered and finished in the oven

RIGATONI DEL BOSCO (v) house made rigatoni, slow roasted wild mushroom ragu, parmigiano reggiano

DESSERT

Signature GrandView Cheesecake
Chocolate Semi Freddo candied almonds, macerated strawberries

*Substitutions may need to be made depending on availability.
Consuming raw or undercooked meat, poultry seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions. We pride ourselves on offering our guests only the freshest seasonal ingredients from our farm.
Cage free eggs, grass fed beef and the blessings from our gardens to your plates – Buon Appetito!
A 22% service charge will be added to all parties of 10 or more*



Pre-Fixe Dinner Menu \$115/pp

APPETIZER

TRUFFLE ARANCINI (v) arborio risotto fritters, buffala mozzarella, porcini mushrooms, truffle cream

POLPETTE di MANZO mini-Mt. Hamilton grass-fed beef, NY ricotta, reggiano parmigiano, cherry tomato crema

INSALATA

GV FARMS BABY KALE SALAD (V) beets, avocado, pickled red onions, pistachios, avocado pistachio vinaigrette

ENTRÉE (choice of)

POLLO BELLA VISTA grilled chicken thighs, eggplant Milanese, ricotta cheese, watercress marinated roasted tomatoes, layered and finished in the oven

PRIME RIB 21-day aged prime, certified Angus beef, whipped horseradish, natural au jus

FRUTTI DI MARE SICILIANE house made squid ink spaghetti alla chitarra, calamari, prawns, scallops, oven dried tomatoes, Fresno chilies, toasted almonds, Sicilian pesto

RIGATONI DEL BOSCO (v) house made rigatoni, slow roasted wild mushroom ragu, parmigiano reggiano

DESSERT (choice of)

Signature GrandView Cheesecake
Chocolate Semi Freddo candied almonds, macerated strawberries

*Substitutions may need to be made depending on availability.
Consuming raw or undercooked meat, poultry seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions. We pride ourselves on offering our guests only the freshest seasonal ingredients from our farm.
Cage free eggs, grass fed beef and the blessings from our gardens to your plates – Buon Appetito!
A 22% service charge will be added to all parties of 10 or more*



PRE-FIXE DINNER MENU \$125/pp

APPETIZER

POKE MINI TACOS marinated salmon belly, sesame oil, soy avocado crema

TRUFFLE ARANCINI (v) arborio risotto fritters, mozzarella di bufala, porcini, truffle cream

INSALATA

PANZANELLA ALLA CREMELLA house made focaccia croutons, pickled red onion, cucumber, roasted Roma tomatoes, GV Farms greens, burrata, aceto

ENTRÉE (choice of)

POLLO BELLA VISTA grilled chicken thighs, eggplant Milanese, ricotta cheese, watercress marinated roasted tomatoes, layered and finished in the oven

FILET MIGNON USA, certified Angus beef, black truffle porcini butter, natural au jus

RAVIOLI DI ZUCCA (v) butternut squash, whipped ricotta, brown butter, aged balsamic, shaved reggiano

AGNOLOTTI DELLA MONTAGNA slow Barolo braised short rib, parmigiano crema

DESSERT (choice of)

Signature GrandView Cheesecake
Chocolate Semi Freddo candied almonds, macerated strawberries

Substitutions may need to be made depending on availability.

Consuming raw or undercooked meat, poultry seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions. We pride ourselves on offering our guests only the freshest seasonal ingredients from our farm.

Cage free eggs, grass fed beef and the blessings from our gardens to your plates – Buon Appetito!

A 22% service charge will be added to all parties of 10 or more



PRE-FIXE DINNER MENU \$140/pp

APPETIZER

SALUMI e FORMAGGIO prosciutto di parma, coppa cotta, mortadella, artisan cheeses, GrandView Farms vegetables, apple mostarda, garlic crostini

FRITTO MISTO calamari, baby artichoke, fennel, Meyer lemon aioli, cocktail sauce

INSALATA

CAPRESE CON MOZZARELLA DI BUFALA Morsey's farms fresh mozzarella di bufala, heirloom tomatoes, GV Farms basil, aged balsamic

ENTRÉE (choice of)

POLLO BELLA VISTA grilled chicken thighs, eggplant Milanese, ricotta cheese, watercress marinated roasted tomatoes, layered and finished in the oven

FILET MIGNON USA, certified Angus beef, black truffle porcini butter, natural au jus

NEW ZEALAND RACK OF LAMB GV Farms citrus herb salsa, GV Farms harvest vegetables

RAVIOLI DI ZUCCA (v) butternut squash, whipped ricotta, brown butter, aged balsamic, shaved reggiano

AGNOLOTTI DELLA MONTAGNA slow Barolo braised short rib, parmigiano crema

DESSERT (choice of)

Signature GrandView Cheesecake
Chocolate Semi Freddo candied almonds, macerated strawberries

*Substitutions may need to be made depending on availability.
Consuming raw or undercooked meat, poultry seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions. We pride ourselves on offering our guests only the freshest seasonal ingredients from our farm.
Cage free eggs, grass fed beef and the blessings from our gardens to your plates – Buon Appetito!
A 22% service charge will be added to all parties of 10 or more*