

Antipasti Caldi

Oyster Rockefeller "The GV way"	38
pacific oysters, GV Farms creamed greens with Calabrese salami, mild pecorino toscano & mozzarella, citrus, cheesy ciabatta crust	
Polpo alla Piastra	26
grilled octopus, agrodolce, calabrian crema, GV Farms julienned vegetable medley	
Truffle Arancini (v)	19
saffron arborio risotto fritters, mozzarella di bufala, porcini, truffle aioli	

Antipasti Freddi

Chilled Jumbo Prawn Cocktail	26
horseradish cream, jalapeno cream, cocktail sauce	
Ceviche Nostro	25
wild shrimp, local white fish, sweet summer corn, red onions, tomatoes, cilantro, avocado, manzano peppers, yucca chips	
Fritelli di Granchio	32
crispy rice cakes, poblano spiced fresh crab, house cured salmon, pickled ginger, cucumber, smoked salmon roe	
Blue Point Oysters (Long Island)	1/2 dozen \$32 1 dozen \$64
watermelon & tabasco, margarita lime, ginger mignonette	
Castello di Mare	120
chilled seafood castle- wild poached jumbo prawns, poblano spiced crab, ceviche, salmon belly poke, blue point oysters, alaskan snow crab claws	
	add 7oz chilled Maine lobster tail \$55
	add 1oz Tsar Nicolai estate white sturgeon caviar \$150
Poke Mini Tacos	18
marinated salmon belly, sesame oil, soy avocado crema	
Australian Wagyu Carpaccio	36
*seared rare & thinly sliced Wagyu, shaved parmigiano reggiano, pickled wild mushrooms, shaved red onions, Sicilian extra virgin olive oil	

Insalata

we invite you to enjoy one of our seasonal GrandView Farms salads

GV Farms Kale & Greens	18
ricotta salata, pistachio, pickled red onions, beets, kale avocado dressing	
Insalata di Prosciutto e Melone	23
shaved prosciutto di parma, heirloom cherry tomatoes, sweet melon, GV Farms spearmint, Morsey's Farms stracciatella cheese, ricotta salata, cantaloupe vinaigrette	
Whole Leaf Caesar	19
shaved parmigiano, garlic crostoni, white anchovies	

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.

a 20% service charge will be added to all parties of 6 or more - Buon Appetito!

GrandView Signature Dishes

Dayboat Scallops 68
Gv Farms basil cauliflower potato puree, romesco, housemade black garlic puree, watercress

Pollo Bella Vista 45
*grilled free range chicken thighs, eggplant milanese, ricotta cheese,
GV Farms basil pesto, watercress, marinated roasted tomatoes

Catch of the Day market price

Pasta Fresca

add jumbo prawns - 26

add shaved summer black truffle - 35/gram

our pastas are hand made daily with GV Farms cage free eggs, artisan flour, Mt. Hamilton spring water

Spaghetti and Meatballs 39
Mt. Hamilton grass fed beef meatballs, mozzarella, NY ricotta,
pecorino romano, GV Farms herbs, pancetta passato sauce

Mezzaluna del Pescatore 39
fresh seafood and mascarpone filled pasta, caperberries, pescatore sauce

Calamarata Bolognese 40
Mt. Hamilton grass fed beef bolognese, soffritto, reggiano, pecorino

Linguini con Sugo di Vitello 44
4 hour braised veal breast, Vermentino wine, soffritto, porcini mushrooms,
parmigiano, pecorino, pepe verde

Panzotti alla Cacciatore 35
seared & slow braised chicken with soffritto, wild mushrooms,
sweet bell peppers, GV Farms herb butter cream sauce

Agnolotti della Montagna 42
slow Barolo wine braised short rib and prime rib filled pasta, parmigiano crema

Francobollo di Granchio 59
fresh crab, sweet summer corn, mascarpone, hierloom cherry tomatoes, lemon herb butter

Patata Trufolina e Funghi di Bosco 54
potato ravioli, crispy prosciutto di parma, sauteed wild mushrooms,
truffle cheese, porcini mushrooms, reggiano, pecorino

Tortellini al Formaggio 40
GV Farms greens infused tortellini, fresh ricotta, seasonal farm vegetables, ricotta salata

Executive Chef - Daniel Herrera

Steaks & Chops

served à la carte, our steaks are glazed with gv's signature porcini herb butter
add shaved summer black truffles - 35/gram

GV Prime Rib • 1855 C.A.B 40 days Wet/Dry Aged Nebraska	63
*certified angus beef, whipped horseradish, cognac green peppercorn sauce	
Australian Lamb chops	79
broiled chops, romesco soffrito spaetzle, GV Farms mint crema, natural lamb jus	
Filet Mignon- 10 oz C.A.B. 30 day wet aged	80
GV Farms herb rub, cognac green peppercorn sauce, midollo red wine reduction	
American Kobe N.Y. Strip Snake River Farms, Idaho	90
*midollo sauce, porcini, GV Farms herb rub, cognac green peppercorn sauce	

Seafood Additions

Maine Lobster tail	60
7oz poached, citrus butter	
Grilled Jumbo Prawns	26
*crostacio saffron sauce, GV Farms creamed greens	

Enhancements

Smashed Yukon Potatoes (v)	18
pan crisped with garlic, GV Farms herbs, parmigiano reggiano, truffle oil	
GV Style Twice Cooked Potatoes	20
crispy potato cups piped with pancetta and fresh scallions potato puree, aged parmigiano reggiano, mozzarella fresca	
GV Farms Herbed Vegetables (v)	16
pan roasted vegetables, garlic confit, meyer lemon zest, herbs	

Taste of the Grandview

Transform your Grandview dining experience by enjoying our five course tasting menu
This offering is available only with the participation of the entire table

Five course \$165

Eat. Love. Celebrate.

A 5% living wage surcharge will be added to all checks. This charge does not go to the servers.
It is used to help pay a living wage to our "heart of the house" employees at both GV and the GV Farm.
They work hard behind the scenes to help create the GV experience
and allow our front of the house staff better serve you.