



Gelso & Grand

Menu Prices — August 21, 2026

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For the Table

ITEM	PRICE
Spicy Kale Caesar Pickled red onion, serrano pepper, fresh mint, parmigiano.	\$18.00
Crispy Calamari Crispy thinly sliced artichoke, haricot vert & fresh lemon. Served with San Marzano pomodoro & harissa aioli dip.	\$21.00
Meatballs House blend of beef, veal & pork. Crushed San Marzano Tomato, Toasted Bread Crumbs, Sprinkled with Parmigiano Reggiano.	\$15.00
Truffle Arancini Porcini-oyster-maitake mushrooms, risotto, truffle cream.	\$13.00
Brussel Sprouts Local honey, Thai chili, ricotta salata.	\$13.00
Burrata Salad Hudson Valley apples, prosciutto, endive, arugula, local honey, toasted almonds, lemon vinaigrette	\$18.00
Crispy Octopus Lightly crisped octopus, peppadew peppers, potato, parsley, celery, kalamata olive aioli	\$24.00
Grilled Trevisano Grilled trevisano, arugula, red endive, pears, honey pecans, goat cheese, sherry-oregano vinaigrette	\$16.00
Marinated Olives Chef's choice of mixed artisanal olives. Preserved lemon, fresh rosemary & oregano. (V) (Veg.)	\$10.00

Bruschettas

ITEM	PRICE
Truffled Honey Goat cheese, white truffle honey, hazelnuts, and Maldon salt.	\$13.00
Bone Marrow Gremolata, pickled red onion, lemon	\$16.00
Eggplant Caponata White anchovy, piquillo pepper, parsley, balsamic glaze	\$12.00
Boquerones Anchovy, piquillo pepper.	\$12.00

Housemade Pasta

ITEM	PRICE
Pistachio Pesto Toasted pistachio pesto, Parmigiano-Reggiano & fresh basil. *Gluten Free Pasta Available. (Veg.)	\$24.00
Spaghetti Pomodoro San Marzano tomato, Parmigiano-Reggiano & fresh Basil. *Gluten free pasta available. (Veg.)	\$19.00
Fettuccine Bolognese Fettuccine, house-blend bolognese.	\$25.00
Cacio e Pepe Fresh cracked black pepper, imported Pecorino Romano & Grana Padano. (Spicy) (Veg.)	\$19.00
Lamb Campanelle Braised lamb, hazelnut, piave cheese.	\$26.00
Vongole Bucatini, Manilla clams, Fresno chili, green chili, garlic.	\$28.00

Pizza	
ITEM	PRICE
Quattro Formaggio whipped ricotta, blue cheese, mozzarella, parmigiano, mission fig, local honey, aleppo	\$23.00
Crispy Pepperoni Crispy pepperoni, fresh mozzarella, San Marzano tomato.	\$22.00
Margherita Fresh mozzarella, San Marzano Tomato & fresh basil. (Veg.)	\$18.00
Truffle Mushroom Truffled creme fraiche, roasted mushrooms, mozzarella, banana peppers. (Veg.)	\$25.00
Inferno Spicy capicola, fresh mozzarella, Parmigiano-Reggiano & Red Chili Flakes. (Spicy)	\$25.00
Prosciutto Pizza Imported Prosciutto di Parma, fresh mozzarella, shredded mozzarella, garlic, sun dried tomato, arugula. Finished with ex...	\$26.00

La Capizza	
ITEM	PRICE
Crispy Pepperoni Capizza Crispy pepperoni, fresh mozzarella, San Marzano tomato & fresh basil.	\$24.00
Inferno Capizza Spicy capicola, fresh mozzarella, Parmigiano-Reggiano & red chili flakes. (Spicy)	\$25.00
Roasted Mushroom Capizza Truffled creme fraiche, roasted mushrooms, banana peppers, mozzarella	\$26.00
Margherita Capizza Fresh mozzarella, San Marzano Tomato & fresh basil. (Veg.)	\$19.00

Grill	
ITEM	PRICE
Chicken Parm Served with salad	\$25.00
Ribeye 14oz 28 day dry-aged, gremolata, charred lemon	\$49.00
Grilled Bluefin Tuna roasted Sicilian cherry tomato medley, olives, capers.	\$31.00

Sides	
ITEM	PRICE
Gelso Crispy Potatoes Rustic hand broken potatoes. Tossed in lemon juice and salsa verde	\$11.00
Grilled Asparagus Pangrattato, parmigiano, lemon	\$11.00
Mixed Peppers Mixed sweet and spicy italian peppers	\$11.00