

NO. 186 GRAND STREET

GELSO & GRAND

EXECUTIVE CHEF: CASSIDY HALLMAN

FOR THE TABLE

- ARANCINI** market selection MP
- GRILLED OCTOPUS** fingerling potato, black olive puree & fennel salad 17
- MEATBALLS** housemade meatballs, crushed San Marzano tomatoes & grilled bread 13
- CALAMARI** crispy calamari, shaved artichokes & harissa aioli 16
- BURRATA** basil pesto, pine nut miscela & aged balsamic 16

BRUSCHETTA

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| RICOTTA
local honey & ricotta 9 | TRUFFLE
black truffle & mushroom
paté 11 |
| BURRATA
marinated tomatoes &
port reduction 10 | PANCETTA
shelling beans & crisp
pancetta 10 |

SALAD

- BEET SALAD** lemon confit, robiola cheese & spiced walnuts 14
- SHREDDED KALE CAESAR** serranos, fresh mint & parmigiano reggiano 15
- GELSO HOUSE SALAD** market greens , mesclun & red wine vinagrette 12

SOUP

- MOROCCAN CARROT** quinoa, red pepper, & celery 10

CHARCUTERIE & CHEESE

CHEF'S CHOICE Artisanal Cheeses & Sliced Cured Meats 19/32

CRUDO

- TUNA CARPACCIO** meyer lemon, ginger, tomato & olives 15
- HAMACHI** pickled mustard seeds, cucumber, watermelon radish & long finger chilies 17
- DIVER SCALLOPS** Calebrian pepper, speck & smoked cream 17

HOUSEMADE PASTA

- FETTUCINE BOLOGNESE** house blend ragu, parmigiano reggiano & pea tendrils 21
- BROWN BUTTER GNOCCHI** potato gnocchi, braised lamb shoulder, toasted hazelnuts & pecorino 24
- SPAGHETTI POMODORO** San Marzano tomatoes & basil 15/+5 meatballs
- BUTTERNUT SQUASH AGNOLOTTI** brown butter, sage & fried Sweetbreads 24
- LASAGNA AL FORNO** white bolognese, crispy eggplant, mozzarella & basil essence 22
- SQUID INK RISOTTO** ruby red shrimp, crème fraiche & uni 25
- PISTACHIO PESTO SPAGHETTI** toasted pistachios, parmisano reggiano & pea tendrils 20

FROM THE GARDEN

- BRUSSELS SPROUTS** long finger chiles, honey & ricotta salata 13
- CARROTS** spiced yogurt, coco nibs & banyuls vinegar 13
- BROCCOLI RABE** roasted red peppers, pearl onions, celery leaves & speck chip 13
- CAULIFLOWER** cauliflower, hen of the woods, pine nut miscela & capers 13

MAIN

- RED SNAPPER** tomato saffron broth, baby carrots & manila clams 26
- DOUBLE CUT PORK CHOP** crisp polenta, butternut squash & sage 32
- GRILLED BRONZINO** farro verde, celery & toasted almond gremolata 32
- BONE-IN RIBEYE FOR TWO** 30 day dry aged 32oz steak, roasted bone marrow & confit fingerling potatoes 110
- GRILLED SKIRT STEAK** sun chokes, broccoli rabe & pearl onions 26
- CHICKEN PARMIGIANO** San Marzano tomatoes, fresh mozzarella & shaved fennel salad 20
- ROASTED FREE RANGE CHICKEN** creamy potatoes & grilled radicchio 25

PIZZA

- MARGHERITA** San Marzano tomatoes, fresh mozzarella & basil 16
- PROSCIUTTO** prosciutto di parma, arugula, fresh mozzarella & parmigiano reggiano 21
- INFERNO** spicy capicola, fresh mozzarella & chili oil 19
- CHEF SELECTION** market selection MP

GELSO & GRAND

COCKTAILS

THE MULBERRY BEND

rum, campari, sweet vermouth 14

THE MERCER MANHATTAN

rye, amaro ramazzotti, luxardo liqueur 15

THE GRAND OLD FASHIONED

reposado tequila, mezcal, agave mole bitters 14

NOLITA NEGRONI

rum, mezcal, campari, sweet vermouth 14

CENTRE MARKET FIZZ

gin, St. Germaine, prosecco 12

BOWERY MULE

titos, ginger liqueur, lime juice, ginger beer 14