



the Twisted Olive™

italian american kitchen

GROUP & PRIVATE DINING

CONTACT EVENT SALES
SALES@GERVASIVINEYARD.COM
330.497.1000 ext 122



the Twisted Olive

5430 MASSILLON RD.
GREEN, OHIO 44720

Private Dining Options Include:

Terrace Room
Four Seasons Room
Twisted Room
Oval Room
Board Room
Covered Outdoor Patio

Group Sizes 10-50 Guests

Group & Private Dining guests have a variety of unique, beautiful room selections to choose from depending on group size & style of their event.

The Twisted Olive provides a modern, vibrant dining experience in the City of Green. Nestled in a beautiful park setting with plentiful indoor and outdoor seating, this modern restaurant estate overlooks beautiful landscapes and water features. The casual menu includes classic Italian American fare perfect for family and business luncheons and dinners.

Private Dining space is also available at **Gervasi Vineyard**. Contact Event Sales for more information.

The Twisted Olive is different and uniquely its own, while achieving the standards that the community has come to expect from a Gervasi Experience.

the Twisted Olive

Group and Private Dining Options



Terrace Room

- 546 Sq. Ft. located on the Main Level
- Shared Restrooms & Portable AV available
- Ideal for pharmaceutical dinners, showers, rehearsal dinners and presentations

Four Seasons Room

- 410 Sq. Ft. located on the Main Level
- Shared Restrooms

Ideal for celebrations, showers and rehearsal dinners



Oval Room

- 378 Sq. Ft. located on the Lower Level
- Shared Restrooms & Portable AV available
- Ideal for bachelor/bachelorette parties, intimate dining, family special occasions, small meetings and presentations

Twisted Room

- 856 Sq. Ft. located on the Lower Level
- Shared Restrooms

Ideal for showers, rehearsal dinners, and family special occasions



Board Room

- 271 Sq. Ft. located on the Upper Level
- Shared Restrooms
- Ideal for presentations, meetings and corporate events/dining

Covered Patio

- 1423 Sq. Ft. Lower Level Patio
- Shared Restrooms
- Limited Seasonal Availability



Based on the private group's size, ala carte menu ordering or pre-planned buffets available.

Groups of 16 guests or less

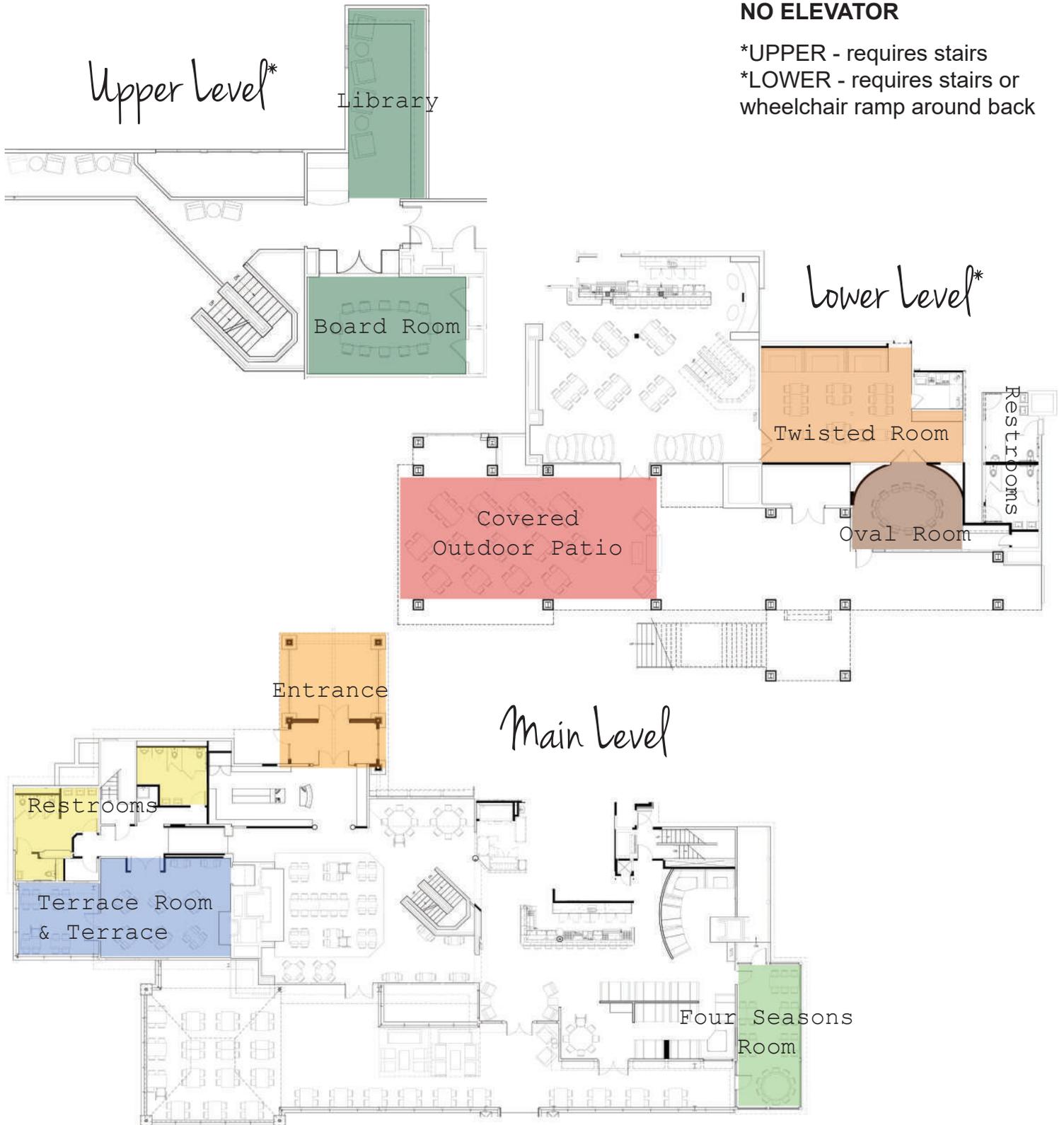
Guests order ala carte from The Twisted Olive Menu upon seating at the event. Dinner served plated.

Groups of 17 guests or more

Host selects one of the following Buffet Menus prior to the event. Meal served as a buffet for on premise consumption only, for a period of time up to 75 minutes, carry-outs not permitted on buffets.

the Twisted Olive

Group and Private Dining Options



NO ELEVATOR

- *UPPER - requires stairs
- *LOWER - requires stairs or wheelchair ramp around back

Group Dining Menus

(Available to groups with 17 or more guests)

Host selects one of the following Buffet Menus prior to the event. Meal served as a buffet for on premise consumption only, for a period of time up to 75 minutes, carry-outs not permitted on buffets.

BUFFET OPTION 1

SALAD

(Choose One)

Caesar Salad

House Italian Salad

PIZZA

(Choose Two)

AMERICANO

Pepperoni, Three Cheese Blend, Red Sauce

NAPOLI

Tomato, Basil, Mozzarella, Balsamic, EVOO

BIANCO

Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream

CHICKEN MEDITERRANEAN

Artichokes, Tomato, Kalamata Olives, Red Onion, Spinach, Feta, Provolone, Crushed Red Pepper, Garlic Oregano EVOO

SICILIAN

Sopressata, Capicola, Pepperoni, Sausage, Pickled Hot Peppers, Roasted Tomatoes, Mozzarella Provolone Cheese, Roasted Garlic, Red Sauce, Oregano

TWISTED

Pepperoni, Banana Peppers, Mozzarella, Provolone, Red Meat Sauce

PASTA

Pasta with Choice of

Marinara

- OR -

Garlic Cream

\$23 per person

(Does not include sales tax or gratuity)

All Beverages Charged per Consumption

DESSERT

Additional Cost of \$4 Per Person

Individually Served Gelato Cake Slice

- OR -

Dessert Jar - Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

Group Dining Menus

(Available to groups with 17 or more guests)

Host selects one of the following Buffet Menus prior to the event. Meal served as a buffet for on premise consumption only, for a period of time up to 75 minutes, carry-outs not permitted on buffets.

BUFFET OPTION 2

SALAD

(Choose One)

Caesar Salad

House Italian Salad

SOUP

(Choose One)

Chipotle Potato Soup

Vegetable Soup

SANDWICH

(Choose 2)

Chicken Salad Piada

Chicken BLT

Crab Cake Sliders

\$23 per person

*(Does not include sales tax or gratuity)
All Beverages Charged per Consumption*

DESSERT

Additional Cost of \$4 Per Person

Individually Served Gelato Cake Slice

- OR -

Dessert Jar - Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

Group Dining Menus

(Available to groups with 17 or more guests)

Host selects one of the following Buffet Menus prior to the event. Meal served as a buffet for on premise consumption only, for a period of time up to 75 minutes, carry-outs not permitted on buffets.

BUFFET OPTION 3

APPETIZERS

(Choose Two)

Loaded Chips, Brussels Sprouts,
Crispy Shrimp, Calamari, Lemon Feta Spread

SALAD

(Choose One)

Caesar Salad
House Italian Salad

PIZZA

(Choose Three)

AMERICANO

Pepperoni, Three Cheese Blend, Red Sauce

NAPOLI

Tomato, Basil, Mozzarella, Balsamic, EVOO

BIANCO

Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream

CHICKEN MEDITERRANEAN

Artichokes, Tomato, Kalamata Olives, Red Onion,
Spinach, Feta, Provolone, Crushed Red Pepper,
Garlic Oregano EVOO

SICILIAN

Sopressata, Capicola, Pepperoni, Sausage, Pickled
Hot Peppers, Roasted Tomatoes, Mozzarella Provolone
Cheese, Roasted Garlic, Red Sauce, Oregano

TWISTED

Pepperoni, Banana Peppers, Mozzarella, Provolone, Red Meat Sauce

PASTA

Pasta with Choice of:

Marinara

- OR -

Garlic Cream

\$32 per person

*(Does not include sales tax or gratuity)
All Beverages Charged per Consumption*

DESSERT

Additional Cost of \$4 Per Person

Individually Served Gelato Cake Slice

- OR -

Dessert Jar - Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

Group Dining Menus

(Available to groups with 17 or more guests)

Host selects one of the following Buffet Menus prior to the event. Meal served as a buffet for on premise consumption only, for a period of time up to 75 minutes, carry-outs not permitted on buffets.

BUFFET OPTION 4

APPETIZERS

(Choose Two)

Loaded Chips, Brussels Sprouts,
Crispy Shrimp, Calamari, Lemon Feta Spread

SALAD

(Choose One)

Caesar Salad
House Italian Salad

ENTREE

(Choose Two)

Meatballs (Beef, Eggplant, or Greek Chicken) with Pasta
Grilled Chicken Breast with Marsala Sauce
Oven Roasted Salmon
Pasta with Spinach, Sundried Tomatoes, Garlic Cream

SIDES

Buffet Entrees Served with the Following

Seasonal Vegetable

- AND -

Roasted Garlic Redskin Mashed Potatoes

DESSERT

Individually Served Gelato Cake Slice

- OR -

Dessert Jar - Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

\$41 per person

*(Does not include sales tax or gratuity)
All Beverages Charged per Consumption*

Group Dining Menus

(Available to groups with 17 or more guests)

Host selects one of the following Buffet Menus prior to the event. Meal served as a buffet for on premise consumption only, for a period of time up to 75 minutes, carry-outs not permitted on buffets.

BUFFET OPTION 5

APPETIZERS

(Choose Two)

Loaded Chips, Brussels Sprouts,
Crispy Shrimp, Calamari, Lemon Feta Spread

SALAD

(Choose One)

Caesar Salad
House Italian Salad
Apple & Dried Fig
Strawberry & Brie

ENTREE

(Choose Two)

Meatballs (Beef, Eggplant, or Greek Chicken) with Pasta
Grilled Chicken Breast with Marsala Sauce
Oven Roasted Salmon
Braised Beef Short Ribs
Strip Steak with Sauteed Mushrooms
Pasta with Spinach, Sundried Tomatoes, Garlic Cream

SIDES

Buffet Entrees Served with the Following

Seasonal Vegetable

- AND -

Roasted Garlic Redskin Mashed Potatoes

DESSERT

Individually Served Gelato Cake Slice

- OR -

Dessert Jar - Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

\$59 per person

*(Does not include sales tax or gratuity)
All Beverages Charged per Consumption*



the Twisted Olive

Appetizer Menus

APPETIZER OPTION 1

(Available to groups with 17 or more guests)

CHOICE OF 3 STANDARD APPETIZERS

(Choose Three)

Pizza • Choose one from Americano, Napoli or Bianco

Loaded Chips

Brussels Sprouts

Beef Meatballs

Chicken Meatballs

Lemon Feta Spread

Loaded Fries

\$22 per person

(Does not include sales tax or gratuity)

All Beverages Charged per Consumption

APPETIZER OPTION 2

(Available to groups with 17 or more guests)

CHOICE OF 5 STANDARD APPETIZERS

(Choose Five)

Pizza • Choose one from Americano, Napoli or Bianco

Loaded Chips

Brussels Sprouts

Calamari

Beef Meatballs

Chicken Meatballs

Crispy Shrimp

Mini Crabcakes

Lemon Feta Spread

\$32 per person

(Does not include sales tax or gratuity)

All Beverages Charged per Consumption

the Twisted Olive

Group Dining Enhancements

CHILDREN'S MEALS

Children 12 and Under have TWO Options for Twisted Olive Private Events:

1. Order ala Carte Items from Regular Children's Menu
OR
2. 50% off selected buffet menu for ages 5-12. Children 4 and under will be no charge for buffet style meals

MENU ENHANCEMENTS

Enhance the following Buffet Menus with the below menu additions:

Additional Appetizer Category*

- Any Pizza – \$7 per person
- Loaded Chips – \$5 per person
- Lemon Feta Spread – \$4 per person
- Brussels Sprouts – \$5 per person
- Calamari – \$6 per person
- Crispy Shrimp – \$7 per person

Additional Sides

- Roasted Garlic Redskin Mashed Potatoes – \$4 per person
- Seasonal Vegetable – \$4 per person

Add Protein for any Salad/Pasta Category

- Add Grilled Chicken to Salad/Pasta – \$4 per person
- Add Salmon to Salad/Pasta – \$7 per person
- Add Petite Crab Cakes to Salad/Pasta – \$7 per person
- Add Chicken Salad to any Salad – \$4 per person

Entree Additions

- Add Beef Tenderloin – Market Price
- Add Grilled Steak to Buffet – Market Price
- Add Grilled Chicken to Buffet – \$8 per person
- Add Salmon to Buffet – \$14 per person

Dessert Additions

- Celebration Gelato Cake – \$4 per individual slice
- Dessert Jar Selection* – \$4 per person (please select flavors and quantities of each)
Chocolate Peanut Butter Brownie, Tiramisu Dip or Berry Cobbler
- Cakes, Desserts or Confections brought in by Customers – \$1.50 per person

**For Full List of Pizzas as well as Descriptions of Appetizers,
Please see Twisted Olive Menus*

the Twisted Olive™

dinner menu

Starters

CHIPOTLE POTATO SOUP 🌱 🍴 🌶️

Birra, Pepper Jack Cheese, Mustard Croutons • 5

FRENCH ONION SOUP

Gruyere Cheese Au Gratin, Crostini, Chives • 6

CRISPY SHRIMP 🌱

Adobo Seasoned, Calabrian Chilis, Bacon, Orange Sauce • 13

LOADED CHIPS

Italian Beef, Housemade BBQ, Bacon, Blue Cheese Sauce, Scallions • 11

RISOTTO STUFFED PEPPER DUO 🌱 🍴

Mozzarella Sausage Risotto, Marinara, Basil, Balsamic • 12

CRAB CAKE AVOCADO TOAST 🌱

Sriracha Sauce, Scallions, Cucumbers, Cilantro, Lime • 12

CRISPY BRUSSELS SPROUTS 🌱

Bacon, Truffle Honey, Parmesan • 12

LEMON FETA SPREAD 🍴

Cucumbers, Tomato, Kalamata Olives, Pita Chips, Toasted Sesame Seeds • 10

CALAMARI 🌱

Bell Peppers, Herb Aioli • 13

LOADED FRIES

Cheddar Cheese Sauce, Bacon, Sour Cream, Truffle Ketchup • 8.5

Pies

Housemade Rustic Pizza • No Substitutions

AMERICANO

Pepperoni, Three Cheese Blend, Red Sauce • 16.5

NAPOLI 🌱 🍴

Tomato, Basil, Mozzarella, Balsamic, EVOO • 16.5

BIANCO 🍴

Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream • 16.5

CHICKEN MEDITERRANEAN

Artichokes, Tomato, Kalamata Olives, Red Onion, Spinach, Feta, Provolone, Crushed Red Pepper, Garlic, Oregano, EVOO • 18.5

SICILIAN 🌱 🍴

Sopressata, Capicola, Pepperoni, Sausage, Pickled Hot Peppers, Roasted Tomato, Mozzarella, Provolone, Roasted Garlic, Red Sauce, Oregano • 19.5

TWISTED 🌱 🍴

Pepperoni, Banana Peppers, Mozzarella, Provolone, Red Meat Sauce • 18.5

CREATE YOUR OWN

Start with a Cheese Pizza with Red Sauce • 15.5

CHOOSE YOUR TOPPINGS:

Spinach, Tomato, Arugula, Mushrooms, Banana Peppers, Olives, Onions • 1.5 each
Chicken, Pepperoni, Beef Meatballs, Sausage, Bacon, Sopressata, Capicola, Eggplant "Meatballs" • 2.5 each

Meatballs 🌱

CLASSIC BEEF

Marinara, Mozzarella • 10

VEG "MEATBALLS" 🍴 🌶️

Eggplant, Marinara, Mozzarella • 10

GREEK CHICKEN

Garlic Cream Sauce, Feta • 10

TRIO

Beef, Chicken, Veg • 11

Pastas

LOBSTER RAVIOLI WITH SEARED SCALLOPS 🌱

Spinach, Zucchini, Roasted Red Peppers, Lobster Cream Sauce • 38

GRILLED CHICKEN MILANO

Fettuccine Pasta, Sundried Tomato Cream Sauce, Mushrooms, Broccoli • 21

CHEESE TORTELLINI 🌱

Cheese Filled Pasta, Roasted Corn, Peas, Bacon, Butternut Squash Cream • 18
With Grilled Chicken • 26

BRAISED BEEF CAVATAPPI

Marinara, Mushrooms, Spinach, Finished with Ricotta • 24

PESTO GARLIC SHRIMP PASTA

Fettuccine Pasta tossed in a Lemon White Wine Cream Sauce, Finished with Pesto, Fresh Tomatoes, Capers, Parmesan Cheese • 28

TWISTED MAC AND CHEESE 🌱

Cavatappi Pasta, White Cheddar, Smoked Gouda, Ham, Bacon, Broccoli • 19

EMILIA ROMAGNA LASAGNA 🌱 🍴

Garlic Cream, Italian Sausage, Roasted Peppers, Ground Beef, Bacon, Mozzarella, Provolone, Parmesan Cheese, Ricotta, Topped with Hot Peppers • 19.5

Salads

Add Grilled Chicken • 7, Salmon† • 12, Steak† • 13, Jumbo Shrimp (3) • 10, Crab Cake • 14, Scallops (3) • 15

HOUSE ITALIAN 🌱 🍴

Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette Small • 6 / Large • 9

APPLE & DRIED FIG 🌱 🍴

Mesclun Greens, Candied Pistachios, Boursin Cheese, Fig Balsamic Vinaigrette Small • 7 / Large • 13

STRAWBERRY & BRIE 🌱 🍴

Mesclun Greens, Cashews, Raisins, Smoked Honey Vinaigrette Small • 7 / Large • 13

CAESAR†

Romaine, Housemade Croutons, Fresh Parmesan, Caesar Dressing Small • 6 / Large • 9

CHOPPED WEDGE 🌱

Iceberg, Bacon, Tomatoes, Egg, Kalamata Olives, Blue Cheese, Buttermilk Emulsion, Balsamic Glaze • 10

GRILLED CHICKEN

Mesclun Greens, Kalamata Olives, Cucumbers, Tomatoes, Pickled Peppers, Ditalini Pasta, Feta, Red Wine Vinaigrette • 15

GRILLED STEAK†

Mesclun Greens, Tomatoes, Cucumbers, Blue Cheese, Roasted Red Peppers, Crispy Onion Straws, White Balsamic Dressing • 19

Sandwiches

Served with House Cut Fries

CRAB CAKE SLIDERS 🌱

Sweet Chili, Arugula, Verde Tartar Sauce, Tomato • 14.5

LOADED BURGER† 🌱

Egg Bun, Bacon, Provolone, Smoked Bacon and Onion Jam, Mushrooms, Arugula • 15.5
Classic Hamburger† • 14.5

GRILLED CHICKEN BLT

Wheat Bun, Bacon, Lettuce, Tomato Jam • 13

PAYMENT POLICIES • A 20% gratuity is applied to parties of 8 or more. • Credit card gift cards are not accepted.

• We impose a 2.5% processing fee for all transactions paid in full with credit card. Fee will be removed for any transaction paid in full with cash, debit card, gift card – please inform cashier.

†These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

🌱 🍴 🌶️ 🍴 🌱 🍴 🌱

Steak House



Center Cut Certified Angus Beef • Topped with Garlic Herb Butter
Served with Roasted Garlic Redskin Mashed Potatoes and Seasonal Vegetable*

- FILET 7oz†** • 47
- STRIP STEAK 12oz†** • 38
- HANGER STEAK 10oz†** • 28
- PRIME DELMONICO 14oz†** • MKT

Presentations

- | | |
|---|---|
| <p>BLACK & BLUE • 5
Blackened Steak, Blue Cheese,
Crispy Onion Straws</p> <p>SMOTHERED • 5
Caramelized Onions & Mushrooms,
Peppercorn Sauce</p> | <p>TWISTED • 5 🌶️
Poblano Butter, Hot Peppers
and Onions</p> <p>OSCAR† • 8
Crab Meat, Asparagus Tips,
Hollandaise Sauce</p> |
|---|---|

Add-ons

Jumbo Shrimp (3) • 10, Crab Cake • 14, Scallops (3) • 15

*Substitute Premium Sides for \$2 each

Entrees

Served with Roasted Garlic Redskin Mashed Potatoes and Seasonal Vegetable

- GRILLED PORKCHOP†** 🌿
Thick Cut Pork Chop, topped with Blue Cheese • 26
- CHICKEN BRUSCHETTA**
Soft Mozzarella, Basil, EVOO, Balsamic Vinegar • 21
- PANKO BREADED WALLEYE**
Dijon Tartar Sauce • 29
- BLACKENED SALMON†**
Cilantro Lime Glaze • 26
- SEARED SEA SCALLOPS** 🌿
Red Pepper Jam • 38
- BRAISED BEEF SHORT RIBS** 🌿
Mushrooms, Smoked Bacon and Onion Jam, Veal Demi Glaze • 35
- PUFF PASTRY WRAPPED MEATLOAF** 🌿
Barbecue Sauce, Mozzarella • 21

Added Twists

- ROASTED GARLIC REDSKIN MASHED POTATOES** • 5
- HOUSE CUT FRIES** • 5
- STEAMED BROCCOLI** • 5
- SEASONAL VEGETABLE** • 5

Premium Sides

- MACARONI AND CHEESE** • 7
- 1 LB. BAKED POTATO** • 6 **LOADED** • 7
- CREAMED SPINACH** • 6
- HAM AND SMOKED CHEDDAR AU GRATIN** • 7
- PARMESAN RISOTTO** • 7

Dessert

- CHOCOLATE PEANUT BUTTER CAKE JAR** • 5
Gluten Free Brownie, Whipped Cream, Peanut Butter Mousse
- LEMON BRULEE CHEESECAKE** • 8 🌿
Cabernet Marinated Strawberries
- WARM BERRY COBBLER** • 7
With Vanilla Ice Cream
(Allow Extra Time)
- FLOURLESS CHOCOLATE TRUFFLE TORTE** • 8
Berry Jam, Caramel Vanilla Sauce
- TIRAMISU** • 8
Shaved Chocolate, Fresh Berries
- CELEBRATION GELATO CAKE** • 32
White Cake Pieces with Fudge Ripple
8" Round Cake
- PAV'S CREAMERY ICE CREAM** • 4
Vanilla, Chocolate, Seasonal



happy hour
WEEKDAYS 2-6 PM

- \$5 Off Select Bottles of Wine
-
- \$2 Off All Appetizers
- \$2 Off Select Beers
- \$2 Off Select Cocktails
-
- \$1 Off Glasses of Wine

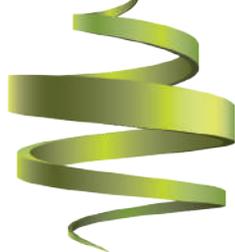


ORDER ONLINE &
carry out
THETWISTEDOLIVE.COM

Our goal at The Twisted Olive is to exceed your expectations. If we did not, please let us know while you're here. Your complete satisfaction is paramount to our team.

the Twisted Olive™

lunch menu



Starters

CHIPOTLE POTATO SOUP 🌶️🌱
Birra, Pepper Jack Cheese, Mustard Croutons • 5

FRENCH ONION SOUP
Gruyere Cheese Au Gratin, Crostini, Chives • 6

CRISPY SHRIMP 🏠
Adobo Seasoned, Calabrian Chilis,
Bacon, Orange Sauce • 13

LOADED CHIPS
Italian Beef, Housemade BBQ, Bacon,
Blue Cheese Sauce, Scallions • 11

RISOTTO STUFFED PEPPER DUO 🌶️🌱
Mozzarella Sausage Risotto, Marinara, Basil,
Balsamic • 12

CRAB CAKE AVOCADO TOAST 🏠
Sriracha Sauce, Scallions, Cucumbers,
Cilantro, Lime • 12

CRISPY BRUSSELS SPROUTS 🏠
Bacon, Truffle Honey, Parmesan • 12

LEMON FETA SPREAD 🌱
Cucumbers, Tomato, Kalamata Olives,
Pita Chips, Toasted Sesame Seeds • 10

CALAMARI 🏠
Bell Peppers, Herb Aioli • 13

LOADED FRIES
Cheddar Cheese Sauce, Bacon, Sour Cream,
Truffle Ketchup • 8.5

Meatballs 🏠

CLASSIC BEEF
Marinara, Mozzarella • 10

GREEK CHICKEN
Garlic Cream Sauce, Feta • 10

VEG "MEATBALLS" 🌱🌶️
Eggplant, Marinara, Mozzarella • 10

TRIO
Beef, Chicken, Veg • 11

Added Twists

All Added Twists are Vegetarian 🌱

HOUSE CUT FRIES • 5

STEAMED BROCCOLI • 5

SEASONAL VEGETABLE • 5

Salads

Add Grilled Chicken • 7, Salmon* • 12, Steak* • 13,
Jumbo Shrimp (3) • 10, Crab Cake • 14, Scallops (3) • 15

HOUSE ITALIAN 🌱🌶️
Mesclun Greens, Hot Peppers, Tomatoes, Cheese
Puffs, Red Wine Vinaigrette Small • 6 / Large • 9

APPLE & DRIED FIG 🏠🌱
Mesclun Greens, Candied Pistachios, Boursin Cheese,
Fig Balsamic Vinaigrette Small • 7 / Large • 13

STRAWBERRY & BRIE 🏠🌱
Mesclun Greens, Cashews, Raisins, Smoked Honey
Vinaigrette Small • 7 / Large • 13

CAESAR*
Romaine, Housemade Croutons, Fresh Parmesan,
Caesar Dressing Small • 6 / Large • 9

CHOPPED WEDGE 🏠
Iceberg, Bacon, Tomatoes, Egg, Kalamata Olives,
Blue Cheese, Buttermilk Emulsion,
Balsamic Glaze • 10

GRILLED CHICKEN
Mesclun Greens, Kalamata Olives, Cucumbers,
Tomatoes, Pickled Peppers, Ditalini Pasta,
Feta, Red Wine Vinaigrette • 15

GRILLED STEAK*
Mesclun Greens, Tomatoes, Cucumbers, Blue Cheese,
Roasted Red Peppers, Crispy Onion Straws,
White Balsamic Dressing • 19

Pastas

**LOBSTER RAVIOLI
WITH SEARED SCALLOPS** 🏠
Spinach, Zucchini, Roasted Red Peppers,
Lobster Cream Sauce • 38

CHEESE TORTELLINI 🏠
Cheese Filled Pasta, Roasted Corn, Peas, Bacon,
Butternut Squash Cream • 18
With Grilled Chicken • 26

BRAISED BEEF CAVATAPPI
Marinara, Mushrooms, Spinach,
Finished with Ricotta • 24

TWISTED MAC AND CHEESE 🏠
Cavatappi Pasta, White Cheddar, Smoked Gouda,
Ham, Bacon, Broccoli • 19

Pies

Housemade Rustic Pizza • No Substitutions

AMERICANO
Pepperoni, Three Cheese Blend, Red Sauce • 10

NAPOLI 🌱🌱
Tomato, Basil, Mozzarella, Balsamic, EVOO • 10

BIANCO 🌱
Spinach, Garlic, Fresh Ricotta, Mozzarella,
Garlic Cream • 10

CHICKEN MEDITERRANEAN
Artichokes, Tomato, Kalamata Olives, Red Onion,
Spinach, Feta, Provolone, Crushed Red Pepper,
Garlic, Oregano, EVOO • 11

SICILIAN 🌶️🌱
Sopressata, Capicola, Pepperoni, Sausage,
Pickled Hot Peppers, Roasted Tomato, Mozzarella,
Provolone, Roasted Garlic, Red Sauce, Oregano • 11

TWISTED 🌱🌶️
Pepperoni, Banana Peppers, Mozzarella, Provolone,
Red Meat Sauce • 11

CREATE YOUR OWN
Start with a Cheese Pizza with Red Sauce • 10

CHOOSE YOUR TOPPINGS:
Spinach, Tomato, Arugula, Mushrooms, Banana
Peppers, Olives, Onions • .75 each

Chicken, Pepperoni, Beef Meatballs, Sausage, Bacon,
Sopressata, Capicola, Eggplant "Meatballs" • 1.5 each

Sandwiches

All Sandwiches Served with House Cut Fries

CHICKEN SALAD PIADA
Flatbread, Raisins, Walnuts, Lettuce, Tomato • 11

CRAB CAKE SLIDERS 🏠
Sweet Chili, Arugula, Verde Tartar Sauce,
Tomato • 14.5

LOADED BURGER* 🏠
Egg Bun, Bacon, Provolone, Smoked Bacon and
Onion Jam, Mushrooms, Arugula • 15.5
Classic Hamburger* • 14.5

GRILLED CHICKEN BLT
Wheat Bun, Bacon, Lettuce, Tomato Jam • 13

TWISTED CLUB 🏠
White Bread, Turkey, Sopressata, Capicola,
Provolone Cheese, Pesto Aioli, Lettuce,
Tomato, Bacon • 13

Our goal at The Twisted Olive is to exceed your expectations. If we did not, please let us know while you're here. Your complete satisfaction is paramount to our team.

🌶️ Spicy 🌱 Vegetarian 🏠 House Favorite

* These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Kids Menu

• For Children 10 and under •

KIDS ENTREES \$5

PASTA & MEATBALL
Red Sauce, White Sauce or Butter Sauce

KIDS PIZZA
Individual Pepperoni or Cheese

GRILLED CHICKEN & FRIES

MAC & CHEESE
Gemelli Pasta, White Cheddar Sauce



BEVERAGES \$2

MILK, CHOCOLATE MILK,
CRANBERRY, ORANGE & APPLE JUICE,
VARIETY OF SODAS AVAILABLE

DESSERTS

ICE CREAM \$2
Vanilla, Chocolate

SUNDAE \$3
Whipped Cream, Hot Fudge & Cherry



the Twisted Olive™

drink menu

GS Signature Cocktails

THE ORIGINAL No.1 MARTINI • 10

GS Gin or Vodka, Dry Vermouth, Dash of Orange Bitters, Lemon Twist

THE ORIGINAL No.2 MARTINI • 10

GS Gin or Vodka, Dry Vermouth, Blue or Feta Stuffed Green Olives

CUCUMBER MINT LIMEADE MARTINI • 9

GS Small Batch Gin, Cucumber, Lime, Organic Cane Sugar, Mint

LUSH BLUSH MARTINI • 11

GS Rose Vodka, Grand Marnier, Fresh Lemon Juice, Monin Strawberry Puree, Splash of Soda

COLD-PRESSED CHERRY BLACK TEA • 9.5

GS Rose Vodka, Cold-Brewed Organic Black Tea, Organic Cane Sugar, Cherry, Lemon

THE DOUBLE BARRELLED • 12

GS Wine Barrel Bourbon, Muddled Orange and Lemon, Drizzle of Honey, Grand Marnier, finished with Ginger Beer

GRAPEFRUIT BASIL LIMEADE • 9.5

GS Blood Orange Gin, Grapefruit, Lime, Organic Cane Sugar, Basil

GS GIMLET • 9

GS Small Batch Gin, Fresh Lime Juice, Housemade Simple Syrup, Cherry Bitters

GV MANHATTAN • 13

GS Wine Barrel Bourbon, Santo-Gervasi Port, Orange Twist, Cherries

SAINT'S DESIRE SPRITZ • 11

GS Blood Orange Gin, Aperol, Fresh Lemon Juice, Housemade Simple Syrup, Soda Water

STRAWBERRY SAGE LEMONADE • 9

GS Small Batch Vodka, Lemon, Strawberry, Organic Cane Sugar, Sage

WALNUT OLD FASHIONED • 14

Watershed Nocino Walnut Liqueur, GS Wine Barrel Bourbon, Bitters

Twisted Olive Collection

BELLINI MEANIE MARTINI • 10

GS Small Batch Vodka, Peach Schnapps, Lambrusco, Raspberries, Lemon Wheel

OH, HONEY MARTINI • 10

OYO Honey Vanilla Bean Vodka, Honey Simple Syrup, Bailey's, Cream

THE HONEY BEE MARTINI • 9

GS Small Batch Gin, Lemon Juice, Honey, Raspberry Jam

TRUSCOSMO MARTINI • 10

GS Small Batch Vodka, Trusciano, Cranberry, Lime Simple Syrup

BLUEBERRY BASIL LEMONADE • 9.5

GS Small Batch Vodka, Fresh Basil, Blueberry Lemonade

IT'S ABOUT FIGGIN' THYME • 9

GS Small Batch Vodka, Fig Jam, Thyme Syrup, Lemon

ROSEMARY PALOMA • 8

Espolon Tequila, Rosemary Simple Syrup, Grapefruit Juice, Sprite, Salted Rim

VODKA CITRUS SMASH • 9.5

GS Small Batch Vodka, Limoncello, Lemon, Orange, Mint, Soda

SEASONAL SANGRIA • 9.5

bloody marys

TWISTED OLIVE BLOODY MARY EXPERIENCE • 15.5

GS Small Batch Vodka, Meatball Skewer, Green Olives, Blue Cheese Stuffed Green Olives, Lemon, Lime, Salt, Pepper, Celery & Cherry Tomato, Served with a GV Farmhouse Ale Beer Chaser

ITALIAN MARY • 9

Basil and Black Peppercorn Infused GS Vodka, Cubed Cheese, Pepperoncini, S+P Rim

MANLY MARY • 11

GS Wine Barrel Bourbon, Bacon, Horseradish, Worcestershire Sauce, Dill Pickle Spear, Tabasco, S+P Rim



BOURBON

BRANDY CASK – Notes of spice and butterscotch interwoven with dried fruits and blossoms

MAPLE CASK (October 2021) – Nuances of sweet maple syrup interlayered with bourbon's spice and honey tones

RUM BARREL– Notes of crème brulee interlaced with light spice and barrel tones

WINE BARREL– Notes of sweetness and spice with elegant grain and barrel tones

RUM

SPICED (October 2021) – Notes of caramel and butterscotch with layers of vanilla, cinnamon and hints of cherry

Gervasi Spirits are inspired by the desire to develop new endeavors and products that people enjoy as much as Gervasi's vineyard and wines.

Our flavor-infused spirits are carefully crafted to enjoy neat or as signature ingredients in our creative cocktails.

GIN

SMALL BATCH – Enticing florals with zesty citrus aromatics and echoes of a classical botanical canvas

SAINT'S DESIRE BLOOD ORANGE – Reflections of Italian blood orange in a medley of citrus notes

VODKA

SMALL BATCH – Exquisite and impeccable

SINNER'S BLUSH ROSÉ – Fruity nuances in a flirtatious and seductive hue

LIQUEUR

BLU BLUEBERRY (When Available) – A maceration of farm fresh blueberries and fine grain spirits

White Wine



SOGNATA "Dream" • Vidal Blanc Ice Wine	10.5	48 <small>375 ml</small>	41
DOLCE SERA "Sweet Evening" • Late Harvest Riesling	10	26 <small>375 ml</small>	19
♦ SWEET RIESLING Aged in Bourbon Barrels	11.5	31 <small>375 ml</small>	24
MOSCATO	11.25	29 <small>375 ml</small>	22
LASCITO "Legacy" • Frontenac Gris	9.75	39	31
TESORO "Darling, Treasure" • Vidal Blanc	6.5	27	19
PASSIONE "Passion" • Aromella	9.75	37	29
ROMANZA "Romance" • Rosé	8.5	34	25
PIOVE "Raining" • Riesling	8.75	34	26
FIORETTO "Little Flower" • Sauvignon Blanc	9.5	37	29
LUCELLO • Pinot Grigio	9.5	36	28
CIAO BELLA "Hello Beautiful" • Chardonnay	9.5	36	28
BELLINA "Pretty" • Chardonnay	11.25	44	36

Red Wine

SANTO • Tawny Port Style Wine	11.75	60 <small>500 ml</small>	54
BRIGANTE "Brigand" • Sweet Red Blend	9.75	37	29
CELEBRAZIONE "Celebration" • Blend	9.25	37	29
VELLUTO "Velvet" • Pinot Noir	11.75	46	38
UNITA "Unity" • Marquette	11	44	36
TRUSCANO • Sangiovese	10.5	43	34
NEBBIOLO	11	43	35
SERENATA • Malbec	11	43	35
ZIN ZIN • Zinfandel	11.75	43	35
♦ CABERNET SAUVIGNON Aged in Bourbon Barrels	12.75	57	49
ABBRACCIO "Embrace" • Cabernet Sauvignon	12.25	49	41
SOLERA • Red Blend	—	—	72

♦When available

Italian Collection

Italian artisan wines produced exclusively for Gervasi Vineyard, available for **on-site** enjoyment only. **LIMITED AVAILABILITY**

Sparkling

LAMBRUSCO • Emilia Romagna, Italy	9	32	—
PROSECCO • Veneto, Italy	—	36	—
FRANCIACORTA • Lombardy, Italy	—	49	—

Reds

CHIANTI CLASSICO RESERVA • Tuscany, Italy	—	59	—
BARBERA • Piedmont, Italy	10.5	42	—
MONTEFALCO SAGRANTINO Umbria, Italy • Unfiltered	—	39	—
BRUNELLO DI MONTALCINO • Tuscany, Italy	—	72	—
BAROLO • Piedmont, Italy	13.75	62	—
AMARONE • Veneto, Italy	14	63	—

Beers

**EXCLUSIVE GV CRAFTED BEERS
BREWED BY THIRSTY DOG • \$5**



Light, crisp refreshing
easy-drinking ale



Traditional pale ale
with smooth hop flavor



New England style IPA
with tropical fruit flavors

- BLUE MOON • 4.5**
- BUD LIGHT • 4**
- CORONA • 4**
- CORONA LIGHT • 4**
- FAT TIRE • 4**
- HEINEKEN 0.0 NA • 4**
- JACKIE O'S MYSTIC MAMA IPA (CAN) • 5.5**
- LEFT HAND BREWING CO. MILK STOUT • 5.5**
- MICHELOB ULTRA • 4**
- MILLER LITE • 4**
- PERONI • 4.5**
- REDBRIDGE *GLUTEN FREE • 4.5**
- THIRSTY DOG LABRADOR LAGER • 5.5**
- THIRSTY DOG RASPBERRY ALE • 5.5**
- THIRSTY DOG SEASONAL**
- YUENGLING • 4**

Twisted Mocktails

Non-Alcoholic Drinks

- ROSA LIMONATA • 5.5**
Strawberry Puree, Rose Syrup, Lemonade, Soda
- TRENTINO PUNCH • 6.5**
Pomegranate, Apple, Vanilla Syrup, Orange Marmalade, Lemon
- UVA E FRAGOLA (GRAPE & STRAWBERRY) • 5**
Concord Grape, Strawberry, Lime, Mint

Soft Drinks

- FOUNTAIN • 2.95**
Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, Lemonade
- ICED TEA/NUMI HOT TEA • 2.75**
- GV CAFFE • 2.95**
- ITALIAN BOTTLED WATER • 7**
Aqua Panna (still), San Pellegrino (sparkling)

52 happy hour
WEEKDAYS 2-6 PM

the Twisted Olive

Bubbly Bar Package

Enjoy an elegant “self-serve” private Mimosa Bar at your event.
Bar includes seasonal fresh berries, herbs and choice of two juices.

Bubbly Bar Set Up Fee

Groups of 20 or Less Guests - \$50

Groups 21-40 Guests - \$75

Groups 41+ Guests - \$125

Bubbly Options

**Based on consumption, per bottle, subject to applicable taxes and gratuity*

<h2>Franciacorta</h2> <p>Sparkling Rose \$52 Per Bottle</p>	<h2>Prosecco</h2> <p>Dry Italian Champagne \$38 Per Bottle</p>	<h2>Lambrusco</h2> <p>Sweet, Sparkling White \$34 Per Bottle</p>
---	--	--

Fruit Juice Options

(Choice of Two)

Orange
Pineapple
Grapefruit
Cranberry

Each Additional Juice Option is \$9 Per Carafe

the Twisted Olive

Group and Private Dining Fee Schedule (For Larger Groups see Gervasi Vineyard Options)

*Food and beverage minimums are before gratuity and taxes

*The Twisted Olive is closed for select holidays or may require custom quoting

*Deposit 25% of food & beverage minimum to secure the space. Balance due at event - see cancellation policy for details

Facility Name & Location	Type & Description	Capacity Maximums	When	Food & Bev. Minimum
Terrace Room 546 Sq. Ft.	Private room located on the Main Floor with a fireplace. Outdoor Terrace use included. Portable A/V available. Shared restrooms.	Single Table = 16 U-shape = 20 Classroom = 18 Multiple Tables = 24-32 <i>Projector or TV</i>	Monday - Saturday Lunch (11:30AM - 3PM) Monday - Thursday Dinner (5 - 9PM) Friday - Saturday Dinner (5 - 10PM)	\$300 \$700 \$1700
Four Seasons Room 410 Sq. Ft.	Private room located on the Main Floor with heated floor and beautiful scenic lake views. Shared restrooms.	Multiple Tables Recommended = 16-22 Maximum = 26 <i>Presentation = 20 TV preferred</i>	Monday - Saturday Lunch (11:30AM - 3PM) Monday - Thursday Dinner (5 - 9PM) Friday - Saturday Dinner (5 - 10PM)	\$300 \$700 \$1700
Oval Room 378 Sq. Ft.	Private room located on Lower Level with unique tiered table conducive to meetings or intimate parties. Portable A/V available. Shared restrooms.	Single Table = 16 <i>Presentation = 12</i>	Monday - Saturday Lunch (11:30AM - 3PM) Monday - Thursday Dinner (5 - 9PM) Friday - Saturday Dinner (5 - 10PM)	\$250 \$450 \$800
Twisted Room 856 Sq. Ft. *Oval Room Use Included	Private room located on the Lower Level with unique seating options. Handicap accessible via alternate entrance.	Twisted and Oval Room Single Table = 16 Multiple Tables = 39 (3 Tables of 8ppl each, 3 Booths of 4ppl each) Maximum = 50 Classroom = 30 <i>Presentation = 35 45 with buffet in Oval Room</i>	Monday - Saturday Lunch (11:30AM - 3PM) Monday - Thursday Dinner (5 - 9PM) Friday - Saturday Dinner (5 - 10PM)	\$550 \$850 \$3100
Board Room 271 Sq. Ft.	Private executive style room located on the Upper Level. Portable A/V available. Shared restrooms. Only accessible by stairs.	Single Table = 12 <i>TV for presentation</i>	Monday - Saturday Lunch* (11:30AM - 3PM) Monday - Thursday Dinner* (5 - 9PM) Friday - Saturday Dinner* (5 - 10PM)	\$250 \$450 \$800
Covered Patio 1423 Sq. Ft.	Private Outdoor Patio with unique table layout of high-tops, standard dining and soft seating. Shared restrooms. Available Mid-May through October.	Multiple Tables = 44 (44 chairs) 60 soft seating <i>No presentation</i>	Monday - Saturday Lunch Only (11:30AM - 3PM) Mid-May through October	\$550

*Extra hours can be scheduled for additional staff fee, inquire with Event Sales for availability and pricing.
Fees and times subject to change without notice. Updated 8/31/21

Please see Twisted Olive Event Agreement for all policies, procedures and disclaimers.



The Twisted Olive Event Agreement

5430 Massillon Rd. - Green, Ohio 44720
www.thetwistedolive.com

Event Number:
[Event.#]
Booked Date:
[Booked.Date]
Revised:
[Revised.Date/Time]

Company/Organization:		Booking Contact Name:	
Party Name:		Phone:	
Event Date:		Email:	
Event Type:		Site Contact Name:	
Event Venue:		Phone:	
Dining Style:		Email:	
Planned Guest Count:		Address:	
Start Time:		City/State/Postal:	
End Time:		Food/Beverage Minimum:	
Guest Arrival Time:		Total Deposit:	

Terms and Conditions:

- Deposit of 25% of the Food and Beverage Minimum is required to secure event date and time..
- **Final guest count is required 7 days prior to the event, or original count will be considered a guaranteed count for final payment. No refund will be given after final payment is made, regardless of guest count. For additional guests after the final count is received, every effort will be made to accommodate additional guests. If more than 16 guests arrive day of the event, the only option is a buffet. Additional time is required to prepare and execute. Accurate counts prior to the event are needed to avoid a delay in preparation.**
- All charges are subject to 20% gratuity and applicable sales taxes.
- All food and beverages must be supplied by The Twisted Olive. Celebration cakes/desserts may be permitted with prior approval and require \$1.50 per person fee.
- Guests may enjoy Twisted Olive buffet options for on-site consumption for a period of up to 75 minutes, **carry-outs not permitted on buffets.**
- Any unmet food and beverage minimum will be charged as a facility rental fee at the conclusion of the event. This facility rental fee is subject to 20% gratuity.
- Happy Hour pricing is not valid on private events.
- Unless otherwise coordinated with Twisted Olive Event Planner, guest is responsible to secure necessary AV equipment.
- If the guest count exceeds 16 people at any time, a pre-planned buffet menu must be selected. If one is not selected prior to the event, then The Twisted Olive reserves the right to select one that will meet the food and beverage minimum for you.
- Balance of all charges are due at the conclusion of the event. **Gift cards and checks are not accepted.**
- **Loyalty cards cannot be accepted on private events.**
- **Cancellation Policy:** Cancellation more than 20 days prior to event results in a full refund of deposit. Cancellation from 20-10 days prior to the event, forfeiture of 50% of the deposit. Cancellation from 9-0 days prior to the event, 100% forfeiture of deposit **plus 50% of Food and Beverage Minimum.**
- A one-time date change, if available, may be accommodated in accordance with the cancellation policy stated above. Any additional date changes may incur a date change fee.
- Customer agrees and acknowledges that it shall not be entitled to any services, food or beverages from The Twisted Olive in exchange for the required Cancellation Policy payment.

Signature: _____ Date: _____

Mailing Address: 1700 55th St. NE - Canton, OH 44721
Phone: 330.497.1000 Fax: 330.244.9148
www.gervasivineyard.com