

Dinner Sep 2020

Thank you for practicing social distancing!

Antipasta

Marinated local Olives (1/2 pint) 8 Castelvetroanos (pint) 10 Cerignolas (pint) 8

Chico Certified Farmers Market Pickled Veggie's (pint) 8

Patatas Bravas- Montgomery Farms potatoes, sweet pepper Romesco with almonds, smoked paprika 10

Bruschetta- GRUB and Farmelot tomato, Sierra Nevada fresh farm cheese, balsamic redux, basil 12

**Baba Ganoush- roasted Pyramid Farms eggplant puree, garlic, lemon, parsley- Flatbread or veggies or both 14/19
(Farmelot cucumber, GRUB carrot and bell pepper)**

Wood Oven Roasted Peppers- CSUC Farms Jimmy Nardello, olive oil, sea salt 10

House made Meatballs- tomato sauce, basil, pecorino, crispy garlic toast 14

Chilled Tomato Gazpacho- Arbequina Olive oil, house made croutons 9 Add Italian white bean + 5

Salad

Caprese – GRUB & Farmelot heirloom tomato and basil, mozzarella fresca, Arbequina olive oil, Maldon Sea Salt 14

Field Greens - Farmelot lettuces, Bocks Farm Peach, roasted almonds, Cypress Grove Humboldt Fog, golden balsamic vinaigrette 12

Watermelon Salad – Saeturn Farms watermelon, Montgomery Farms cucumber, pickled watermelon rind basil oil, red onion, ricotta salata, micro sorrel 14

Add to salad- Mary's chicken chop + 7 Italian white beans + 5

Entrée

Llano Seco Pork Ragu – Al Ceppo pasta, Porcini, wine, sauce verde, pecorino 24

Cedar River Farms New York Steak- Whey brined, wood oven seared and sliced. Sauteed onion and CCFM bell pepper, Farmelot arugula, roasted garlic aioli, chimichurri 32 *Please allow 30 minutes*

Wood Oven Seared Sea Scallops – Roasted red pepper coulis, Llano Seco farro, GRUB cherry tomato Farmelot arugula, lemon, chile flake, gremolata 33

Eggplant Parmesan- Roasted Pyramid Farms eggplant, fresh mozzarella, house made focaccia crouton Parmesan Reggiano crisps, tomato sauce, basil 20

Neapolitan Pizza

Margherita - tomato sauce, mozzarella fresca, GRUB basil, oregano, olive oil, pecorino 16

Bianca - olive oil, mozzarella fresca, garlic, GRUB basil, lemon, pecorino 16

Eggplant – Confit GRUB tomato, house made ricotta, garlic, basil, pecorino 18

Sausage & Peppers – House made Llano Seco pork spicy sausage crumble, CCFM peppers, green onion tomato sauce, mozzarella fresca, pecorino 20

Adds to pizza- Salami 3 Guanciale 4 Spicy Sausage 4 Egg 3 Orland olive 2

Dolce

Crème Fraiche Panna Cotta – Bocks Farm peach, black pepper shortbread, GRUB basil 9

Fruit Crisp – Ariza Farms plum and nectarine, oat topping, Chantilly cream 9

Boca Nero- Chantilly cream, candied almond, Espellete 9

APERTIVO

The Grand- Prosecco, Amaretto syrup, lemon	9
Maidu Mule- Sake, Q Ginger Beer, Lime	8
Sake Sour- Sake, fresh squeezed lemon juice, mint, San Pellegrino sparkling water	8
Dizzy Palmer- Sake, San Pellegrino Limonata, iced tea, simple syrup	8
Spritz- Prosecco, sweet red vermouth, citrus	9
Negroni- Antica Carpano Vermouth, Sake, San Pellegrino Chinotto	9

BEER

Sierra Nevada Pale Ale or Hazy IPA or Wild Little Thing Sour, Chico, CA	5
Secret Trail, Greengate Juicy IPA, Chico, CA	7
Secret Trail, Delta Breeze Kolsch, Chico, CA	5
Newton Pippin Hard Cider, Cellar Door Cider, Chico, CA (16.9oz bottle)	14
Hard Apple Cider, Portland Cider Co, Oregon (12oz can)	5
Clausthaler, Dry Hopped, Non-Alcoholic, Germany	5

California state water mandates require we serve and refill water only upon request.

BEVERAGES

Coke or Sprite	3
San Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, or Pompelmo	3
“Q” Ginger Soda	3
Sole Italian sparkling mineral water	3/5
Iced Tea from Mighty Leaf	3
Arnold Palmer	3.5
Hot Tea from Tea Forte	5
Coffee: Outland Java Coffee Roasters, Santa Cruz	3

*Create your own Grana experience at home with select ingredients available for purchase.
Don't forget the wine! Take home your favorite bottle through our discount retail program.
Ask your server for more details.*

Proud supporter of local farmers and producers including ...

Rancho Llano Seco, Sierra Nevada Cheese Co, California Olive Ranch, M & CP Farms, Ha Lee Moua Farms
Ariza Farms, Riparia and Farmelot, GRUB CSA, Capay Valley Organics, Di Stefano Cheeses, Saeturn Farms, Kaki Farms
Sparrow Lane Vinegars, S & S Butcher Shop and Natural Foods, S & S, Pyramid Farms,
Sierra Nevada Brewing Company, Secret Trail Brewing Co, Gale Vineyards, Cellar Door, and so many more!
Please note- we do not contract with delivery services

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

Prices reflected on menu are cash prices

A 1.75% processing fee will be added to debit and credit card payments

Maximum 3 checks per table- notify your server *prior* to service for separate checks.

18% Gratuity on parties more than 5- Checks not accepted

No outside food or drink allowed in restaurant or patio.