

Lunch Oct 2020

Thank you for practicing social distancing!

Antipasta

Marinated local Olives (1/2 pint) 8 Castelvetroanos (pint) 10 Cerignolas (pint) 8
Pickles Veggies – Chico Certified Farmers Market seasonal vegetables (pint) 8
Patatas Bravas – Montgomery Farms potatoes, sweet pepper Romesco with almonds, smoked paprika 10
Bruschetta – GRUB and Farmelot tomato, house made ricotta cheese, balsamic redux, basil 12
Black Chickpea Hummus – Arbequina olive oil - oven baked flatbread or veggies or both 14/19
(Farmelot cucumber, Pyramid carrot and GRUB bell pepper)
Wood Oven Roasted GRUB Farms Broccoli – Bagna Cauda, lemon, breadcrumb 12
House made Meatballs – tomato sauce, basil, pecorino, crispy garlic toast 14

Salad

Caprese – GRUB & Farmelot heirloom tomato and basil, mozzarella fresca, Arbequina olive oil, Maldon Sea Salt 14
Field Greens – Farmelot lettuces, Larsen Apple Barn apples, rosemary walnuts, 9 month aged Manchego
Pedro Ximenez Sherry Vinaigrette, 12
Delicata and Arugula – Roasted GRUB farms delicata squash, Farmelot arugula, shaved red onion, ricotta salata,
crispy chickpeas, golden balsamic vinaigrette 12
Add to salad – Mary's chicken chop + 7 Italian white beans + 5

Entree

Bucatini all'Amatriciana – Llano Seco Guanciale, onion, garlic, white wine, tomato, Calabrian chili, pecorino 19
Wood Oven Seared Sea Scallops – Roasted red pepper coulis, Llano Seco farro, cherry tomato, Farmelot arugula
lemon, chile flake, gremolata 33
Garden Flatbread Sandwich – CCFM veggies, Farmelot field greens, hummus, pickled onion, white cheddar
Sherry Vinaigrette 14

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 – Housemade Llano Seco pork 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

Golden Milk Pudding – Beber almond milk, coconut milk, Golden Turmeric Chico Chai, Dhillon Farm Pear compote,
Almond Granola 8
Warm Apple Crisp – Larsen Apple Barn apples, salted caramel, 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, L.E.I.A., West Coast IPA, Chico (16oz can)	5
Modern Times "Ice" Lager, San Diego (16oz can)	6
Dust Bowl, Dirty 30's, Pale Ale, Turlock (12oz can)	5
Newton Pippin Hard Cider, Cellar Door Cider, Chico, CA (16.9oz bottle)	14
Hard Apple Cider, Portland Cider Co, Oregon (12oz can)	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

PRICES ON MENU REFLECT A 1.75% DISCOUNT FOR CASH PAYMENTS

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

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.