

Dinner Dec 2020

Thank you for practicing social distancing!

Antipasta

- Marinated local Olives (1/2 pint) 8 Castelvetro (pint) 10 Cerignolas (pint) 8
- Pickles Veggies – Chico Certified Farmers Market seasonal vegetables (pint) 8
- Squash Agrodolce – Montgomery Farms Delicata, GRUB Kubocha, spicy Agrodolce glaze, toasted seeds 12
- Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, fig spread, seasonal fruit, house made toast 19
- Black Chickpea Hummus – Arbequina olive oil - oven baked flatbread or veggies or both 14/19
(CCFM Cauliflower, fennel, and Pyramid Farms carrot)
- Wood Oven Roasted GRUB Farms Cauliflower – Sauce Verde, caper, lemon 12
- House made Meatballs – tomato sauce, basil, pecorino, crispy garlic toast 14
- Soup of the Day 8

Salad

- Field Greens – Farmelot lettuces, Larsen Apple Barn apples, rosemary walnuts, 9-month aged Manchego
Pedro Ximenez Sherry Vinaigrette 12
- Delicata and Arugula – Roasted Montgomery 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

Entrée

- Llano Seco Pork & Beans – Fennel-leek braised pork, jumbo Italian white bean, CCFM kale, crème fraiche 25
- Alaskan Halibut – Garlic mashed Montgomery Farms potato, wine braised Moua Farm leeks, piccata sauce 33
- Paccheri Pasta – cooked al dente, roasted GRUB broccoli, giant white beans
preserved Meyer lemon, white wine, butter, breadcrumb 19

Neapolitan Pizza

- Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 16
- Bianca – olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 16
- Community Garden - tomato sauce, mozzarella fresca, local seasonal vegetables, pecorino 18
- Fall Harvest – Llano Seco guanciale, GRUB butternut squash, CCFM kale, Pt Reyes Toma cheese, chili flake
pecorino, pomegranate 20
- Adds to pizza – Salami 3 Guanciale 4 Egg 3 Orland olive 2

Dolce

- Farmelot Honeynut Squash Cheesecake – Farmelot persimmon compote & chips, pepita brittle
graham crumble, pomegranate seed 10
- 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, Celebration, Hazy IPA, Wild Little Thing Sour, Chico	5
Secret Trail, Delta Breeze, Kolsch, Chico, CA. (16oz can)	5
Secret Trail, Electric Oats, West Coast IPA, Chico, CA. (16oz can)	5
Speakeasy, Prohibition ale, Amber, San Francisco (12oz 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
Cranberry Hard Cider, Tieton, Yakima, WA (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: Stoble, Dark Blend, Chico, CA	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 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.