

## **Dinner September 2022**

### **Antipasta**

**Marinated local Olives or Castelvetrano 5**

**Patatas Bravas - GRUB CSA potato, CCFM sweet pepper & almond Romesco, Spanish paprika 12**

**Crostini – Farmelot Heirloom tomato, house made ricotta, garlic, basil, balsamic reduction, Maldon salt 12**

**Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8**

**Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, peach mostarda, seasonal fruit, toast 19**

**Squash Agrodolce- Comanche Creeks Farms Delicata & Kubocha squash, spicy Agrodolce glaze  
toasted seeds 14**

**Baba Ganoush - Pyramid Farms eggplant dip, garlic, lemon, parsley, olive oil –  
oven baked flatbread or veggies (CCFM cherry tomato, cucumber, and radish) or both 14/20**

**House made Meatballs – Llano Seco pork and beef, tomato sauce, basil, pecorino, crispy garlic toast 15  
with bucatini 21**

**Gazpacho – CCFM vegetables, herbs, Seka Hills EVOO, honey, croutons 8**

### **Salad**

**Farmelot Field Greens – Bocks Fruit peaches, Pt Reyes Original Blue cheese, rosemary walnuts  
Golden balsamic vinaigrette 13**

**Tomato Flatbread Salad – CCFM cherry tomato, confit garlic, Farmelot arugula, Sierra Nevada goat feta,  
balsamic reduction, Calabrian chile oil 16**

**Caprese – Farmelot tomato, DiStefano Mozzarella, basil, Arbequina olive oil, Maldon salt, pepper 14**

**Add to salad – Mary's chicken chop 7 Italian white beans 5 Egg 3 Anchovies 2**

### **Entrée**

**Wood Oven Seared Steak- Cedar River New York strip, CCFM bell pepper, cherry tomato,  
onion, Sauce Charon 40**

**Swordfish Caponata – CCFM Eggplant and cherry tomato, celery, onion, Agrodolce of raisin, olive & almond 41**

**Bucatini all'Amatriciana – Llano Seco Guanciale, onion, garlic, white wine, tomato, Calabrian chili, pecorino 23**

**Puttanesca – Comanche Creek Farm zoodles, Penna olive, white anchovy, caper, Calabrian chile, garlic  
tomato sauce, white wine, breadcrumb, pecorino 19**

**Chicken Panzanella- Mary's organic chicken breast, Comanche Creek cucumber, CCFM cherry tomato, basil,  
red onion, red wine vinaigrette, house made bread, Grana Padano 28 *Please allow 30 minutes***

### **Neapolitan Pizza**

**Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 19**

**Bianca – olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 19**

**Pesto –Comanche Creek Farm summer squash, CCFM cherry tomato, green onion,  
house made basil-almond pesto, mozzarella fresca, pecorino 19**

**Sausage & Peppers – House made spicy sausage, llano seco ground pork, GRUB Marconi sweet peppers,  
Ha Lee Moua green onion, tomato sauce, mozzarella fresca, pecorino 21**

**Adds to pizza – Salami 3 Llano Seco Guanciale 4 Egg 3 Orland olive 2 Anchovies 4**

## 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 Torpedo or Seasonal or Wild Little Thing Sour	5
Sierra Nevada-Strange Beast hard kombucha, ginger, lemon, hibiscus (12oz can)	6
Secret Trails, Froh Hund, Vienna Lager (16oz can)	8
Bike Dog Brewing Co, Mosaic Pale Ale, Sacramento, CA (16oz can)	7
Fort Rock Brewing, Folsom Dam Good Pilsner, Rancho Cordova, CA (16oz can)	6
Estrella Damm, Lager, Spain (11.2oz)	5
Humboldt Cider Co, Drysdale Hard Cider, Eureka, CA. (16oz can)	8
Tart Cherry Hard Cider, Pacific Coast Cider, Lodi, CA (16oz can)	7

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

## BEVERAGES

Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, or Pompelmo	3
“Q” Ginger Soda or Cola	3
Italian sparkling water	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, Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms  
Farmelot, GRUB CSA, Pyramid Farms, Kaki Farms, Saeturn Farms, Capay Valley Organics, Ariza Farms  
Sparrow Lane Vinegars, S & S Butcher Shop and Natural Foods, Stoble Coffee, Di Stefano Cheeses  
Sierra Nevada Brewing Company, Secret Trail Brewery and so many more!

## PRICES ON MENU REFLECT 2% 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 of 5 or more - Checks not accepted

No outside food or drink allowed in restaurant or patio.