

Lunch September 2022

Antipasta

Marinated local Olives or Castelveteranos 5

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

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

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

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

Squash Agrodolce- Commanche 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

Bucatini all'Amatriciana – 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

Summer Veggie Sandwich – Chilled roasted Pyramid Farm eggplant, roasted GRUB bell pepper, Farmelot tomato
mozzarella, basil, garlic aioli, house baked rosemary focaccia 15

BLT – S&S bacon, Farmelot lettuces and Heirloom tomatoes, garlic aioli, house baked rosemary focaccia 15

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, 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

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| 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

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| Sierra Nevada- Pale Ale 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 |
| Fort Rock Brewing, Folsom Dam Good Pilsner, Rancho Cordova, CA (16oz can) | 6 |
| Bike Dog Brewing, Mosaic Pale Ale, Sacramento, Ca (16 oz can) | 7 |
| 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

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| San 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, Cellar Door, and so many more!

PRICES ON MENU REFLECT A 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.