

## Dinner March 2023

### Antipasta

Marinated local Olives or Castelvetro 5

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Wood Oven Roasted CCFM Broccoli – Bagna Cauda aioli, breadcrumb 14

Burrata – warm local olives, aromatics, arbequina olive oil, toast 16  
Add prosciutto 7

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

Mediterranean Chickpea Hummus – Arbequina olive oil - oven baked flatbread or veggies or both 14/20  
(CCFM cauliflower, Pyramid carrot and GRUB radish)

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

Soup - 6/8

### Salad

Farmelot Field Greens – Ariza citrus, Pyramid Farm carrot, Sierra Nevada Cheese Co chevre, pistachio  
Meyer lemon vinaigrette 14

Kale Caesar – CCFM kale, shaved onion, breadcrumbs, Parmesan marinated white anchovies  
house made dressing 14

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

### Entrée

Bradley & Sons Braised Beef- Grass Valley Grains cheesy polenta, Pyramid Farms carrot, Gremolata 38

Cod and Clams in Fennel-Leek Jus – Pacific cod, littleneck clams, He Lee Moua leeks, Farmelot fennel,  
fingerling potato, Pernod, garlic toast 42

Llano Seco Pork Ragu- Al Ceppo pasta, Porcini mushroom, red wine, tomato, sauce verde, pecorino 25

Pyramid Farm Butternut Squash Risotto – Acquerello rice, butter, pecorino 22

Lopes Farm Duck Breast- Lundberg wild rice, cremini mushroom, Ha Lee Moua bok choy 42

### Neapolitan Pizza

Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 20

Bianca – olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 20

Caciocavallo Cheese & Castelvetro Olive – Basil, cream, garlic, pecorino 21

Spicy Sausage & Mushroom – Llano Seco pork, roasted local mushroom, tomato sauce, mozzarella fresca  
oregano, garlic, pecorino 22

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- Family of Hounds Red Vermouth, Prosecco, lemon	9
Negroni- Antica Carpano Vermouth, Sake, San Pellegrino Chinotto	10
Vermouth Bianca- Bordiga, Torino, Italy	9
Vermouth Rosso- Antica Formula, Carpano, Italy	10
Vermouth Rosso- Family of Hounds, Torino, Italy	10

## 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, Delta Breeze, Kolsch Style Ale (16oz can)	8
Bike Dog Brewing Co, Mosaic Pale Ale, Sacramento, CA (16oz can)	7
Bike Dog Brewing, 'Ride Bikes', Blonde w strawberry & lemon (16 oz can)	7
Bike Dog Brewing, 'Dog Years' IPA, Sacramento, Ca (16 oz can)	7
Fort Rock Brewing, Dam Good Pilsner, Rancho Cordova, CA (16oz can)	6
Gnoel de Abbey- Holiday Brown Ale, Lost Abbey, San Marcos, CA (750ml bottle)	16
Humboldt Cider Co, Drysdale Hard Cider, Eureka, CA. (16oz can)	8

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

## BEVERAGES

Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, or Pompelmo	3.5
"Q" Ginger Soda or Cola	3
Italian sparkling water	5
Iced Tea from Mighty Leaf	4
Arnold Palmer	4.5
Hot Tea from Tea Forte	5
Coffee: Stoble, Dark Blend, Chico, CA	5

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

**Proud supporter of local farmers and producers including ...**

Rancho Llano Seco, Lopes Family Farms, Bradley & Sons Ranch, Sierra Nevada Cheese Co, Turkey Tail Farms  
Parasol MycologyBurns 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 2.5% 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 & payment forms, equally split, per table- notify your server *prior* to service for separate checks.

20% Gratuity on parties of 5 or more - Checks not accepted

No outside food or drink allowed in restaurant or patio.