

Lunch March 2023

Antipasta

Marinated local Olives or Castelvetrano 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
(GRUB 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

Confit Duck Leg Salad –Lopes Family Farms warm shredded duck, Farmelot chicories, frisée & fennel Pt. Reyes blue cheese, pickled cranberry, sherry vinaigrette, crispy duck skin 24

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

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

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

Shrimp & Polenta- Grass Valley Grains cheesy polenta cake, olive, caper, rich tomato-wine broth 23

Mushroom Sandwich – Cremini & Turkey tail Farm Oyster mushroom, sauce verde, goat cheese, arugula house baked focaccia 15

Ham & Cheese– Prosciutto cotto, fontina, house baked rosemary focaccia, Farmelot salad, sherry vinaigrette 16

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 & Castelvetrano 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, citrus	9
Negroni- Antica Carpano Vermouth, Sake, San Pellegrino Chinotto	9
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 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
Fort Rock Brewing, Dam Good Pilsner, Rancho Cordova, CA (16oz can)	6
Bike Dog Brewing, Mosaic Pale Ale, Sacramento, Ca (16 oz can)	7
Bike Dog Brewing, 'Dog Years' IPA, Sacramento, Ca (16 oz can)	7
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

San 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 through our discount retail program.
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 Mycology, 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 Trails, and so many more!

PRICES ON MENU REFLECT A 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.