

Dinner September 2023

Antipasta

Marinated local Olives or Castelvetrano 5

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – Burns Blossom Farm cherry tomato, Moua farm basil, Arbequina olive oil, Maldon salt 18
Add prosciutto 7

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

Wood Oven Roasted CCFM Green Beans – Llano Seco Guanciale lardon, lemon, Calabrian chile aioli 14

Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, fruit mostarda, seasonal fruit, toast 19
Add prosciutto 7

Baba Ganoush – Wood oven roasted Pyramid Farms eggplant, garlic, lemon, parsley, Arbequina olive oil oven baked flatbread or veggies or both 14/20
(Farmelot cucumber, Pyramid carrot and Burns Blossom radish)

House made Meatballs – Llano Seco pork and beef, tomato sauce, basil, pecorino, crispy garlic toast 15
with bucatini 22

Soup - 6/8

Salad

Farmelot Field Greens – Bocks Farms peaches, Humboldt Fog aged goat cheese, smoked paprika & sea salt roasted almond, golden balsamic vinaigrette 16

Caesar – Moua Farms Little Gem Romaine, pickled onion, breadcrumbs, Parmesan, marinated white anchovies house made dressing 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- CCFM sauteed onion, peppers and jalapenos, cherry tomato, Sauce Charon 45

Swordfish – CCFM potato, green beans and cherry tomato, smoked Kalamata olive, caper, gremolata 42

Amatriciana- Bucatini pasta, Llano Seco guanciale, Calabrian chile, white wine, tomato, garlic, onion basil, pecorino 25

Puttanesca – CCFM summer squash zoodles, Penna olive, white anchovy, caper, Calabrian chile, garlic, tomato sauce, white wine, breadcrumb, pecorino 21

Neapolitan Pizza

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

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

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

Spicy Sausage & Peppers- Llano Seco pork, CCFM sweet summer peppers, tomato sauce, mozzarella fresca green onion, oregano, pecorino 24

Llano Seco Guanciale & Bocks Fruit Peach- mozzarella fresca, red onion, Calabrian chili 24

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 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, 'Dog Years' IPA, Sacramento, Ca (16 oz can)	7
Fort Rock Brewing, Dam Good Pilsner, Rancho Cordova, CA (16oz can)	6
Humboldt Cider Co, Drysdale Hard Cider, Eureka, CA. (16oz can)	8

*Help us with our water conservation efforts. If you would like water, simply ask.
Thank you so much!!*

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
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 2.5% 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.