

Lunch September 2023

Antipasta

Marinated local Olives or Castelvetroano 5

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

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

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

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

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, GRUB 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

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

Puttanesca – Comanche Creek Farm zoodles, Penna olive, white anchovy, caper, Calabrian chile, garlic,
tomato sauce, white wine, breadcrumb, pecorino 21

Grana Italiano Flatbread Sandwich – Chefs select cured meats, fontina, house made muffuletta relish
spinach, fresh baked flatbread 16

Garden Flatbread Sandwich – CCFM veggies, Farmelot field greens, Baba Ganoush, pickled onion
Fontina, Sherry vinaigrette, fresh baked flatbread 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 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, 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 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
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

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
Bertagna 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 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.