

Lunch April 2024

Antipasta

Marinated local Olives or Castelvetrano 6

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Wood Oven Roasted Kaki Farm Asparagus– Soft boiled egg, prosciutto crisps, Dijon aioli 15

Burrata – Comanche Creek snap peas, lemon, pea micro greens, Arbequina olive oil 19
Add prosciutto 7

Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, fruit mostarda, seasonal fruit, toast 20
Add prosciutto 7

Mediterranean Hummus –Arbequina olive oil, oven baked flatbread or CCFM veggies or both 14/21

House made Meatballs –Bradley & Sons beef, ground pork, tomato sauce, basil, Pecorino, garlic toast 16
with bucatini 23

Soup - 6/8

Salad

Farmelot & Comanche Creek Field Greens – Saeturn strawberry, roasted pistachio, Sierra Nevada goat cheese
Golden balsamic vinaigrette 15

Caeser- GRUB Little Gem Romaine, Pickled red onions, fresh white anchovy, focaccia crisps
Grana Padano, House made Caeser dressing 17

Farro and Pyramid Farm Beet- Farmelot arugula, pickled cranberry, Pt Reyes Original Blue, rosemary walnuts
sherry vinaigrette 17

Add to salad – Mary’s chicken chop 8 Italian white beans 5 Egg 3 Anchovies 2

Entrée

Pea Risotto – Acquerelleo rice, Comanche Creek Farm English Pea, garlic, white wine, butter, lemon
parsley, Parmesan 24

Meatball Sandwich - open faced, roasted veggies, tomato sauce, fontina, house baked bread 18

Hummus Sandwich – Kakai Farm Asparagus, marinated artichokes, goat cheese, arugula,
house baked focaccia 15

Grilled Cheese and Soup Bowl – House made focaccia, fontina cheese 15

Neapolitan Pizza

Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 21

Bianca – olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 21

Potato Rosemary –Fontina cheese, caper, green onion, chile flake, pecorino 23

Spicy Sausage & Mushroom- TurkeyTail Farm Oyster Mushroom, tomato sauce, mozzarella fresca, green onion
oregano, pecorino 25

San Danielle 20mo Aged Prosciutto and Farmelot Arugula- mozzarella fresca, EVOO, lemon, Parmigiano
Reggiano 26

Adds to pizza – Salami 3 Guanciale 5 Egg 3 Orland olive 2 Anchovies 4

APERTIVO

The Grand- Prosecco, Amaretto syrup, lemon	10
Maidu Mule- Sake, Q Ginger Beer, Lime	9
Sake Sour- Sake, fresh squeezed lemon juice, mint, San Pellegrino sparkling water	9
Dizzy Palmer- Sake, San Pellegrino Limonata, iced tea, simple syrup	9
Spritz- Family of Hounds Red Vermouth, Prosecco, citrus	10
Negroni- Antica Carpano Vermouth, Sake, San Pellegrino Chinotto	10
Vermouth Bianca- Bordiga, Torino, Italy	10
Vermouth Rosso- Antica Formula, Carpano, Italy	10
Vermouth Rosso- Family of Hounds, Torino, Italy	10

BEER & CIDER

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 Trail, Delta Breeze, Kolsch Style Ale (16oz can)	8
Secret Trail, Blau Hund, German Style Lager (16oz can)	7
Secret Trails, SDP, San Diego Pale (16oz)	8
Secret Trail, "Bout it 'Bout it, Juicy IPA (16oz can)	8
Secret Trail, Electric Oats, West Coast IPA (16oz can)	8
Lassen Traditional Cider, Elderberry Cider, Chico Ca (500ml)	14
Lassen Traditional Cider, Greenwood Gold, Chico Ca (500ml)	14

*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	3
Mexicoke	5
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 ...

Lopes Family Farms, Bradley & Sons Ranch, Sierra Nevada Cheese Co, Turkey Tail Farms, Nicnut 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.