

## **Lunch June 2025**

### **Antipasta**

**Marinated local Olives or Castelvetro 7**

**Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8**

**Burrata – CCFM Snap Peas, lemon, mint, Maldon salt, Arbequina olive oil 19**  
**Add prosciutto 8**

**Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, fruit mostarda, seasonal fruit, toast 22**  
**Add prosciutto 8**

**Wood Oven Roasted Saetuen Farms Asparagus- Tarragon aioli, boiled egg, lemon 18**

**Shrimp Diavola – Tutto Calabria hot spread, garlic, white wine, butter 17 with bucatini pasta 25**

**Mediterranean Hummus– CCFM veggies, Arbequina olive oil, lemon, smoked paprika**  
**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 pasta 24**

**Soup of the Day- 7/11**

### **Salad**

**CCFM Farms Field Greens – Comanche Creek Cherry tomato, Farmelot cucumber, shaved red onion, Grana Padano cheese, Oregano Vinaigrette 16**

**The Wedge- Butter lettuce, shaved onion, Pt Reyes Original Blue crumble, bacon**  
**marinated radish, croutons, house made blue cheese dressing 18**

**Caprese – Farmelot, Comanche Creek tomato, DiStefano Mozzarella, basil, Arbequina olive oil**  
**Maldon salt, pepper 18**

**Add to salad – Mary's chicken chop 8 Italian white beans 5 Egg 3 Anchovies 2 Shrimp 10**

### **Entrée**

**Porcini & Wine Braised Pork Ragu with Al Ceppo Pasta- Sauce Verde, Parmesan Reggiano 26**

**Pea Risotto– Acquerello rice, Saeturn Farm snap peas, Comanche Creek Farm English peas, white wine**  
**butter, Pecorino 24**

**Grana Italiano Flatbread Sandwich – Chefs select cured meats, fontina, house made muffuletta relish**  
**spinach, fresh baked flatbread 18**

**Grilled Ham & Cheese Sandwich- Prosciutto Cotto, fontina, French Dijon mustard**  
**house baked focaccia, side salad w sherry vinaigrette 19**

**Hummus Sandwich – CCFM summer squash, marinated artichokes, goat cheese, spinach,**  
**house baked focaccia 15**

**BLT – S&S bacon, Farmelot lettuces and Heirloom tomatoes, garlic aioli, house baked rosemary focaccia 19**

### **Neapolitan Pizza**

**Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 22**

**Bianca – olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 22**

**Castelvetro Olive & Basil– fontina, provolone, mozzarella, garlic, caper, pecorino 24**

**Carnivore- Chef select cured meat, tomato sauce, mozzarella fresca, oregano, pecorino 26**

**Sausage & Mushrooms- Housemade spicy sausage crumble, garlic roasted Crimini and Turkey Tail Farms Oyster**  
**mushrooms, tomato sauce, mozzarella fresca, pecorino 27**

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

## **APERTIVO**

The Grand- Prosecco, Amaretto syrup, lemon	11
Maidu Mule- Sake, Q Ginger Beer, Lime	10
Margarita- Sabe Canned Cocktail, Sake, agave, lime	9
Sake Sour- Sake, fresh squeezed lemon juice, mint, San Pellegrino sparkling water	10
Spritz- Family of Hounds Red Vermouth, Prosecco, citrus	11
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 Hazy IPA or Seasonal or Crystal Wheat	5
Sierra Nevada- Trail Pass, Golden Ale (Non-Alcoholic 12oz can)	5
Secret Trail, Peachy Crumbles, Kettle Sour (16oz can)	8
Lassen Traditional Cider, Greenwood Gold, Chico Ca (500ml)	14
Lassen Traditional Cider, Eve's Forbidden Fruit - Pomegranate, 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, Pompelmo	4
"Q" Ginger Soda	4
Mexicoke	5
Italian sparkling water	5
Iced Tea from Mighty Leaf	4
Arnold Palmer	5
Hot Tea from Tea Forte	7
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  
Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, Farmelot, GRUB CSA, Pyramid Farms  
Comanche Creek Farms, Kaki Farms, Saeturn Farms, Capay Valley Organics, 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.