

Lunch June 2025

Antipasta

Marinated local Olives or Castelvetroano 7

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – CCFM Cherry tomato, basil, 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 Comanche Creek Green Beans- Cherry tomato, Tutto Calabria hot spread, garlic Beaufort aged red wine vinegar 14

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

Baba Ganoush – Wood oven roasted Comanche Creek Farm eggplant, garlic, lemon, parsley

Arbequina olive oil with oven baked flatbread or veggies or both 14/20

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

Shaved Squash Salad- pickled red onion, basil, black pepper ricotta, lemon, olive oil 15

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

Roast CCFM Patty Pan Squash – Za'atar spice, CCFM cherry tomato, white bean puree - 22

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

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

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

Guanciale & Bocks Farm Peach – Red onion, Calabrian Chili, mozzarella fresca, pecorino 24

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 |
| 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.