

**Antipasta**

Marinated local Olives or Castelvetro 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 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 24

Soup of the Day- 7/11

**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

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

***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 ...**  
Lopes Family Farms, Bradley & Sons Ranch, Sierra Nevada Cheese Co, Turkey Tail Farms, Niknut Farms  
Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, Farmelot, GRUB CSA, Pyramid Farms  
Comanche Creek Farm, 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!

## **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, lemon	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 Crystal Wheat or Seasonal	3
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**

Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, or 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

## **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.