

## **Dinner October 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, Toasted house made Italian bread 19**  
**Add prosciutto 8**

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

**Patatas Bravas - fingerling potato, CCFM sweet pepper & almond Romesco, Spanish paprika 14**

**Winter Squash Agrodolce- Comanche Creek Farm Red Kuri and Delicata squash, Agrodolce glaze**  
**roasted delicata seeds 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**

### **Salad**

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

**Grana Chopped Salad - Farmelot Romaine, radicchio, Molinari salami, blue cheese crumbles**  
**oregano vinaigrette, olives, pickled peppers 18**

**Caprese – Farmelot 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**

**Wood Oven Seared New York Steak- Chimichurri, roasted potato 49**

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

**Wood Oven Roasted Seabass Spedini- saffron poached potato, Comanche Creek cherry tomato sauce**  
**anchovy, garlic, Castelvetroano olives, caper, chili flake 42**

**Chicken Panzanella- Marinated Mary's chicken thigh skewers, croutons, tomato, cucumber, red onion, celery**  
**caper, Grana Padano 25**

**Bucatini alla Norma – Roasted Pyramid Farms eggplant, garlic, Tutto Calabria hot spread, tomato sauce**  
**Ricotta Salata- 22**

### **Neapolitan Pizza**

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

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

**Rocket Man – Comanche Creek Cherry Tomato, confit garlic, mozzarella fresca**  
**Arugula, shaved onion, sherry vinaigrette, pecorino 24**

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

**Potato Rosemary – Caper, green onion, Provolone Piccante, chili flake, pecorino 24**

**Sausage & Pepper- Housemade spicy sausage crumble, CCFM mixed peppers, green onion, tomato sauce**  
**mozzarella fresca, pecorino 26**

**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, lemon	11
Negroni- Bordiga Red Vermouth, Sake, 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
Estrella, Lager, Spain	5
Lassen Traditional Cider, Newton Pippen, 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

***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, Lundberg Farms, Sierra Nevada Cheese Co, Turkey Tail 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, Sparrow Lane Vinegars  
S & S Butcher Shop and Natural Foods, Stoble Coffee, Di Stefano Cheeses  
Sierra Nevada Brewing Company, Lassen Traditional Cidery, and so many more!

## **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.