

Lunch October 2025

Antipasta

Marinated local Olives or Castelvetroano 7

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – House made Italian chili crisp, basil, toasted house made Italian bread 17 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 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 – Pyramid Farms Carrot, radish, croutons,
creamy champagne Vinaigrette 16**

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

**Bucatini alla Norma – Roasted Pyramid Farms eggplant, garlic, Tutto Calabria hot spread, tomato sauce
Ricotta Salata- 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 whole grain mustard
house baked focaccia, side salad with sherry vinaigrette 19**

**Grilled Cheese and Soup- Fontina, Provolone and Pecorino cheeses on house baked focaccia
with bowl of soup 19**

Neapolitan Pizza

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

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

Delicata Pizza – House made ricotta, hot honey, fresh oregano, pecorino 24

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

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

**Sausage & Pepper- Housemade spicy sausage crumble, CCFM mixed peppers, green onion, 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, 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- Bordiga Red Vermouth, Prosecco	11
Negroni- Bordiga Red Vermouth, Sake, Chinotto	10
Vermouth Bianca- Bordiga, 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

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

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.

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness