

### Antipasta

Marinated local Olives or Castelvetrano 7

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – Roasted beets, mint, pistachio, 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

Wood Oven Roasted Cauliflower – lemon, caper, sauce verde 14

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

Mediterranean Hummus – Marinated chick peas, 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 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

Green Pizza –Sierra Nevada Cheese Co goat feta, spinach, Roasted red onion, lemon, tomato sauce 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 & Mushroom- Housemade spicy sausage crumble, roasted cremini and oyster mushrooms  
confit garlic, green onion, tomato sauce mozzarella fresca, pecorino 26

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  
Comanche Creek Farm, Saeturn Farms, Capay Valley Organics, Sparrow Lane Vinegars  
S & S Butcher Shop and Natural Foods, Stobie Coffee, Di Stefano Cheeses  
Sierra Nevada Brewing Company, Lassen Traditional Cidery, 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

## 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
Estrella, Lager, Spain	5
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
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.