

Dinner March 2026

Antipasta

Marinated local Olives or Castelvetroano 7

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – Asparagus, Green Garlic Pesto, lemon breadcrumb, 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

Salad

Comanche Creek Field Greens & Comanche Snap Peas, carrots, radish, House made croutons
Champagne vinaigrette 16

Grana Chopped Salad - 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

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 Salmon –Mashed potato, Asparagus, Spring onion Soubise 42

Roasted Mary's Chicken Leg- Cheesy white polenta, CCFM Sautéed greens, shallot jam, pan jus 25

Mushroom Risotto– Acquerello rice, Oyster and Cremini mushrooms roasted with confit garlic
white wine, butter, Parmesan Reggiano 24

Neapolitan Pizza

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

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

Asparagus & Prosciutto –Green garlic, Fontina, cream, Pecorino 25

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

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

Sausage & Fennel- Housemade spicy sausage crumble, shaved fennel, garlic, 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, 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, lemon	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, Hazy (Non-Alcoholic 12oz can)	5
Estrella, Lager, Spain	5
Lassen Traditional Cider, Elderberry Apple, Chico (500ml)	18

*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	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, Covering Grounds Farms, Lundberg Farms, Sierra Nevada Cheese Co, Turkey Tail Farms
Niknut Farms, Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, GRUB CSA
Comanche Creek Farm, 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

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.