# Dinner May 2026

## Antipasta

**Marinated local Olives or Castelvetrano 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 Green Beans – Sierra Nevada goat Feta, preserved lemon 16**

**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**

**Caeasar- Romaine Lettuce, house made dressing, pickled onion, Grana Padano, white anchovies 19**

**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 – Lundberg Wild Rice, cherry tomato and Castelvetrano olives 42**

**Roasted Mary's Chicken Leg- Fingerling potato, snap pea, carrot, mustard cream sauce 25**

**Roast CCFM Patty Pan Squash – Za'atar spice, CCFM cherry tomato, white bean puree - 24**

## Neapolitan Pizza

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

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

**Sopressata –Cerignola olive, red onion, basil mozzarella fresca, pecorino 25**

**Pesto Garden – Summer Squash, cherry tomato, green onion, mozzarella fresca, 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

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| **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

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| **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

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| **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.**