

Dinner June 2026

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 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- Cherry tomato, Tutto Calabria hot spread, garlic, red wine vinegar 16

Patatas Bravas - fingerling potato, CCFM sweet pepper & almond Romesco, Spanish paprika 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 –ground beef, ground pork, tomato sauce, basil, Pecorino, garlic toast 16
with bucatini 24

Chilled Tomato Gazpacho - CCFM veggies, crouton, Arbequina olive oil 7/11

Salad

Covering Ground Field Greens - Cherry tomato, Lors Farm carrots, Moua Farm radish,
House made croutons, Champagne vinaigrette 16

Caprese – Covering Ground Farm tomato, DiStefano Mozzarella, basil, Arbequina olive oil
Maldon salt, pepper 19

Caesar- 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- CCFM sauteed onion & peppers, cherry tomato, Sauce Choron 46
with roasted fingerling potato 52

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

Wood Oven Roasted Salmon – Lundberg Wild Rice, cherry tomato and Castelvetroano olives 42

Chicken Panzanella- Marinated Mary’s chicken thigh skewers, croutons, tomato, cucumber, red onion,
Celery, caper, Grana Padano 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

Pesto Garden – Summer Squash, cherry tomato, green onion, mozzarella fresca, pecorino 24

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

Guanciale & Bocks Farm Peach – Red onion, Calabrian Chili, mozzarella fresca, pecorino 26

Sausage & Peppers - Housemade spicy sausage crumble, sweet peppers, 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, Golden Ale (Non-Alcoholic 12oz can)	5
Estrella, Lager, Spain	5
Lassen Traditional Cider, Elderberry Apple, Newton Pippin, 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.