

Dinner September 2026

Antipasta

Marinated local Olives or Castelvetro 7

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – CCFM Cherry tomato, basil, Maldon salt, toast, 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

Baba Ganoush – Wood oven roasted Comanche Creek Farm eggplant, garlic, lemon, parsley
Arbequina olive oil with oven baked flatbread or veggies or both 15/22

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

Field Greens - Pear, Pt Reyes Blue cheese, rosemary walnut, Pear vinaigrette 17

The Wedge- Butter lettuce, shaved onion, Pt Reyes Original Blue crumble, S&S bacon
marinated Comanche Creek Farm radish, croutons, house made blue cheese dressing 19

Caesar- Romaine Lettuce, house made dressing, pickled onion, Grana Padano, crouton, white anchovies 19
Add to salad – Mary's chicken chop 12 Italian white beans 5 Egg 3 Anchovies 2 Shrimp 12

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 – Lentils, winter squash puree, kale 42

Chicken Panzanella- Marinated Mary's chicken thigh skewers, croutons, tomato, cucumber, red onion,
Celery, caper, Grana Padano 25

Stuffed Delicata Squash – quinoa, golden raisin, walnut, arugula, lemony white bean puree, pomegranate
Roasted seeds, Balsamic reduction - 24

Neapolitan Pizza

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

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

Delicata Squash Pizza- ricotta, fresh oregano, hot honey, pomegranate seed 24

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

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

Sausage & Peppers - Housemade spicy sausage crumble, sweet peppers, garlic, tomato sauce
mozzarella fresca, pecorino 26

Adds to pizza – Salami 4 Guanciale 5 Egg 3 Orland olive 2 Anchovies 4

APERTIVO

The Grand- Prosecco, Amaretto syrup, lemon	15
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	15
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 or Mango Little Thing	5
Sierra Nevada- Trail Pass, Golden Ale (Non-Alcoholic 12oz can)	5
Estrella, Lager, Spain	5
Lassen Traditional Cider, Eve's Forbidden Fruit, 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.