

Lunch September 2026

Antipasta

Marinated local Olives or Castelvetroano 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 pasta 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 and pork, tomato sauce, basil, Pecorino, garlic toast 16

with bucatini pasta 24

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

Salad

Covering Ground Field Greens - Cherry tomato, Lora Farm carrots, Moya 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, crouton, white anchovies 19

Add to salad – Mary's chicken chop 8 Italian white beans 5 Egg 3 Anchovies 2 Shrimp 10

Entrée

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

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

Grana Italiano Flatbread Sandwich - cured meats, fontina, spinach, Greek tapenade 19

Summer Veggie Sandwich – Chilled roasted Comanche Creek Farm eggplant, roasted bell pepper,

Covering Ground Farm tomato, mozzarella, basil, garlic aioli, house baked rosemary focaccia 18

BLT – S&S bacon, Covering Ground Farm lettuces and Heirloom tomatoes, garlic aioli,

house baked rosemary focaccia 22

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

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	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	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 IPA (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

San Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, 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 through our discount retail program.
Ask your server for more details.***

Proud supporter of local farmers and producers including ...

Lopes Family Farms, Covering Grounds Farms, Pure Honey Co, Sierra Nevada Cheese Co, Turkey Tail Farms, Nicnut Farms
Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, GRUB CSA
Comanche Creek Farms, Saeturn Farms, Capay Valley Organics, Sparrow Lane Vinegars
S & S Butcher Shop and Natural Foods, Stoble Coffee, Di Stefano Cheeses
Lassen Traditional Cidery, Sierra Nevada Brewing Company, 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