Lunch October 2026

Antipasta

Marinated local Olives or Castelvetrano 7

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – Spice roasted Comanche Creek Farm butternut squash, pickled Fuyu persimmon, 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

Winter Squash Agrodolce- Comanche Creek Farm Red Kuri and Delicata squash, Agrodolce glaze roasted delicata seeds 16

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 –ground beef, ground pork, tomato sauce, basil, Pecorino, garlic toast 16 with bucatini 24

Soup of the Day- 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

Add to salad – Mary's chicken chop 12 Italian white beans 5 Egg 3 Anchovies 2 Shrimp 12

Entrée

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

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

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

Roasted Mushroom Sandwich- Oyster and Cremini mushrooms, Sierra Nevada goat cheese, sauce verde Comanche Creek arugula, sherry vinaigrette, house baked rosemary focaccia 18

Grilled Cheese and Soup- Fontina, Provolone and Pecorino cheeses on house baked focaccia with bowl of soup 19

Neapolitan Pizza

Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oíl, pecorino 22

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

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

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

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

Sausage & Mushrooms- Housemade spicy sausage crumble, garlic roasted Crimini and Oyster mushrooms tomato sauce, mozzarella fresca, pecorino 27

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	**15**
Negroni- Bordiga Red Vermouth, Sake, Chinotto	**10**
Vermouth Bianca- Bordiga, Torino, Italy	**10**

BEER & CIDER

Sierra Nevada- Pale Ale or Hazy IPA or Mango Little Thing or Seasonal or Crystal Wheat	**5**
Sierra Nevada- Trail Pass, Hazy IPA (Non-Alcoholic 12oz can)	**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

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