

Lunch July 2024

Antipasta

Marinated local Olives or Castelvetroano 6

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – grilled and chilled Bocks Fruit Peach, Calabrian chili, basil, Maldon salt, Arbequina olive oil 19
Add prosciutto 7

Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, fruit mostarda, seasonal fruit, toast 21
Add prosciutto 7

Saeturn Green Beans Arrabiata – Tutto Calabria Hot Spread, garlic, Burns-blossom cherry tomato, Beaufor aged red wine vinegar 14

Black Chickpea Hummus –Small Town Specialties Black Chickpeas, garlic, lemon, Arbequina olive oil 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 23

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

Salad

Farmelot & Comanche Creek Field Greens – Saeturn Farm strawberry, roasted pistachio, Sierra Nevada goat cheese, Golden balsamic vinaigrette 15

The Wedge- GRUB CSA butter lettuce, shaved onion, Pt Reyes Original Blue crumble, bacon marinated radish, croutons, house made blue cheese dressing 17

Caprese – Farmelot tomato, DiStefano Mozzarella, basil, Arbequina olive oil, Maldon salt, pepper 18

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

Entrée

Puttanesca – CCFM summer squash zoodles, Penna olive, white anchovy, caper, Calabrian chile, garlic, tomato sauce, white wine, breadcrumb, pecorino 21

Roast CCFM Patty Pan Squash – Za'atar spice, CCFM cherry tomato, white bean puree - 22

Grana Italiano Flatbread Sandwich – Chefs select cured meats, fontina, house made muffuletta relish spinach, fresh baked flatbread 16

Hummus Sandwich – CCFM summer squash, marinated artichokes, goat cheese, CCFM field greens house baked focaccia 15

BLT – S&S bacon, Farmelot lettuces and Heirloom tomatoes, garlic aioli, house baked rosemary focaccia 19

Neapolitan Pizza

Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 21

Bianca – olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 21

Pesto Garden – house made basil almond pesto, mozzarella fresca, CCFM squash and cherry tomato green onion, pecorino 23

Carnivore- Chef select cured meat, tomato sauce, mozzarella fresca, oregano, pecorino 25

Sausage & Pepper- Housemade spicy sausage crumble, CCFM mixed peppers, green onion, toamto 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	10
Maidu Mule- Sake, Q Ginger Beer, Lime	9
Sake Sour- Sake, fresh squeezed lemon juice, mint, San Pellegrino sparkling water	9
Refresher- Strawberry/Mint infused Sake, Prosecco, San Pellegrino Melograno Arancia	12
Spritz- Family of Hounds Red Vermouth, Prosecco, citrus	10
Negroni- Antica Carpano Vermouth, Sake, San Pellegrino Chinotto	10
Vermouth Bianca- Bordiga, Torino, Italy	10
Vermouth Rosso- Antica Formula, Carpano, Italy	10
Vermouth Rosso- Family of Hounds, Torino, Italy	10

BEER & CIDER

Sierra Nevada- Pale Ale or Hazy IPA or Seasonal	5
Sierra Nevada-Strange Beast hard kombucha, Mimosa (12oz can)	6
Secret Trail, Delta Breeze, Kolsch Style Ale (16oz can)	8
Secret Trail, Froh Hund, Vienna Lager (16oz can)	8
Secret Trails, SDP, San Diego Pale (16oz)	8
Secret Trail, "Bout it 'Bout it, Juicy IPA (16oz can)	8
Secret Trail, Electric Oats, West Coast IPA (16oz can)	8
Lassen Traditional Cider, Elderberry Cider, Chico Ca (500ml)	14
Lassen Traditional Cider, Greenwood Gold, Chico Ca (500ml)	14

*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, or Pompelmo	3.5
"Q" Ginger Soda	3
Mexicoke	5
Italian sparkling water	5
Iced Tea from Mighty Leaf	4
Arnold Palmer	4.5
Hot Tea from Tea Forte	5
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, Bradley & Sons Ranch, Sierra Nevada Cheese Co, Turkey Tail Farms, Nicnut Farms
Bertagna Farms, Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, Farmelot, GRUB CSA, Pyramid Farms
Kaki Farms, Saeturn Farms, Capay Valley Organics, Ariza Farms, Sparrow Lane Vinegars
S & S Butcher Shop and Natural Foods, Stoble Coffee, Di Stefano Cheeses
Sierra Nevada Brewing Company, Secret Trails, and so many more!

PRICES ON MENU REFLECT A 2.5% DISCOUNT FOR CASH PAYMENTS

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

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.