

Lunch October 2024

Antipasta

Marinated local Olives or Castelvetro 7

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Burrata – Warm Orland olives, almonds, lemon, confit garlic, rosemary, 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

Patatas Bravas - GRUB CSA potato, CCFM sweet pepper & almond Romesco, Spanish paprika 13

Shrimp Diavola– Tutto Calabria hot spread, garlic, white wine, butter 17 with bucatini 25

Baba Ganoush – Wood oven roasted CCFM eggplant, garlic, lemon, parsley, Arbequina olive oil
oven baked flatbread or veggies or both 14/21

House made Meatballs –Bradley & Sons beef, ground pork, tomato sauce, basil, Pecorino, garlic toast 16
with bucatini 24

Soup of the Day- 7/11

Salad

Farmelot Field Greens – Dhillon Farms Pears, Pt Reyes Original Blue cheese, rosemary walnuts
Pear vinaigrette 15

The Wedge- Farmelot butter lettuce, shaved onion, Pt Reyes Original Blue crumble, S & S bacon
marinated CCFM radish, croutons, house made blue cheese dressing 18

Tomato Flatbread Salad – CCFM cherry tomato, confit garlic, Farmelot arugula, Sierra Nevada goat feta
balsamic reduction, Calabrian chile oil 19

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

Entrée

Roast Delicata Squash – quinoa, golden raisin, walnut, arugula, lemony white bean puree, pomegranate
pom molasses, za'atar 24

Tuna Bucatini – sundried tomato, tomato sauce, Castelvetro olive, caper, pangrattato 25

Grana Italiano Flatbread Sandwich – Chefs select cured meats, fontina, house made muffuletta relish
spinach, fresh baked flatbread 17

Ham & Cheese Sandwich- Prosciutto Cotto, fontina, French whole grain mustard, house baked focaccia 19

Neapolitan Pizza

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

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

Squash Pizza- Roasted Delicata squash, ricotta, chile flake, pomegranate seed 24

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

Sausage & Pepper- Housemade spicy sausage crumble, CCFM mixed peppers, green onion, tomato sauce
mozzarella fresca pecorino 27

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, Q Ginger Beer, Lime	10
Sake Sour- Sake, fresh squeezed lemon juice, mint, San Pellegrino sparkling water	10
Spritz- Family of Hounds Red Vermouth, Prosecco, citrus	11
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, Pompelmo	4
"Q" Ginger Soda	4
Mexicoke	5
Italian sparkling water	5
Iced Tea from Mighty Leaf	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, 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.