

## Lunch November 2024

### Antipasta

Marinated local Olives or Castelvetroano 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

Small-Town Specialties Black Chickpea Hummus– Arbequina olive oil, garlic, lemon, spice blend  
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 24

Soup of the Day- 7/11

### Salad

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

Farro and Pyramid Farm Beet- Farmelot arugula, pickled cranberry, Pt Reyes Original Blue, rosemary walnuts  
sherry vinaigrette 17

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, Castelvetroano olive, caper, pangrattato 25

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

Grilled Ham & Cheese Sandwich- Prosciutto Cotto, fontina, French whole grain mustard  
house baked focaccia, side salad w sherry vinaigrette 19

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 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.