

Lunch February 2025

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

Wood Oven Roasted Cauliflower- sauce verde, caper, lemon, Arbequina olive oil 14

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

Roasted Veggie Hummus– CCFM veggies, Arbequina olive oil, lemon, smoked paprika
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 pasta 24

Soup of the Day- 7/11

Salad

Farmelot Field Greens – Chico Certified Farmers market citrus, Pyramid Farms carrot, Sierra Nevada Chèvre pistachio, lemon vinaigrette 16

Farro and Pyramid Farm Beet- Farmelot arugula, pickled cranberry, Pt Reyes Original Blue, rosemary walnuts sherry vinaigrette 18

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

Mushroom Risotto– Acquerello rice, Turkey Tail Oyster and Crimini mushrooms roasted with confit garlic white wine, butter, Parmesan Reggiano 24

Grana Italiano Flatbread Sandwich – Chefs select cured meats, fontina, house made muffuletta relish spinach, fresh baked flatbread 18

Grilled Ham & Cheese Sandwich- Prosciutto Cotto, fontina, French Dijon 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

Sardinia – white anchovy, garlic, caper, Calabrian oregano, pecorino, chili flake, fresh squeezed lemon 22

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

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

Adds to pizza – Salami 3 Guanciale 5 Egg 3 Orland olive 2 Anchovies 4

APERTIVO

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| 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

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| Sierra Nevada- Pale Ale or Hazy IPA or Seasonal | 5 |
| Sierra Nevada-Strange Beast hard kombucha, Mimosa (12oz can) | 6 |
| Sierra Nevada- Trail Pass, Golden Ale (Non-Alcoholic 12oz can) | 5 |
| Secret Trail, Delta Breeze, Kolsch Style Ale (16oz can) | 8 |
| Secret Trail, 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 |
| Secret Trail, Peachy Crumbles, Kettle Sour (16oz can) | 8 |
| Paradise Brew Werks, Strawberry Basil Blonde Ale (16oz can) | 8 |
| 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

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| 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
Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, Farmelot, GRUB CSA, Pyramid Farms
Kaki Farms, Saeturn Farms, Capay Valley Organics, 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.