

Dinner March 2025

Antipasta

Marinated local Olives or Castelvetrano 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 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 24

Soup of the Day- 7/11

Salad

Comanche Creek 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

Stout Braised Beef- Sierra Nevada Stout beer braised beef roast, Pyramid Farm carrot, Cremini mushrooms rich beef jus with rustic garlic mashed potato 38

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

Wood Oven Roasted Salmon- Lundberg wild rice with mushrooms, shallot, lemon & parsley
Moua Farms roasted broccoli, caper salmoriglio 38

Roasted Mary's Chicken Leg- Cheesy white polenta, CCFM Sauteed greens, shallot jam, pan jus 25

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

Neapolitan Pizza

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

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

Castelvetrano Olive & Basil– fontina, provolone, mozzarella, garlic, caper, pecorino 24

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

Sausage & Mushrooms- Housemade spicy sausage crumble, 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

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, lemon	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
Sierra Nevada- Trail Pass, Golden Ale (Non-Alcoholic 12oz can)	5
Secret Trail, Delta Breeze, Kolsch Style Ale (16oz can)	8
Secret Trails, SDP, San Diego Pale (16oz)	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

Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, or 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 with our retail discount.
Ask your server for more details.*

Proud supporter of local farmers and producers including.....

Lopes Family Farms, Bradley & Sons Ranch, Lundberg Farms, Sierra Nevada Cheese Co, Turkey Tail Farms
Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, Farmelot, GRUB CSA, Pyramid Farms
Comanche Creek Farm, 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 Trail Brewery, Lassen Traditional Cidery, and so many more!

PRICES ON MENU REFLECT 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.