



IL GRANAIO DINNER

PRIMI PIATTI

House Salad	Romaine, iceberg, radicchio, toasted almonds, gorgonzola, tomato, honey red wine vinaigrette	\$12
Caesar Salad	Romaine, homemade caesar dressing, homemade croutons	\$12
Caprese	Heirloom tomatoes, burrata cheese, e.v.o.o.	\$16
Homemade Meatballs	Beef, veal, pork, roasted garlic pomodoro, whipped ricotta, herbed crostini	\$15
Polenta del Granaio	Herbed corn polenta, grilled, mushrooms, creamy gorgonzola	\$12
Mussels e Finocchio	Prince Edward Island mussels, fennel, pancetta, garlic white wine	\$16
Fried Calamari	Calamari, pepperoncini, red pepper aioli, marinara	\$17
Grilled Octopus	Marinated octopus, lemon chili oil	\$18
Basket of Arancini	House specialty rice balls, savory shrimp, sweet peas, saffron aioli	\$11
Bruschetta	Honey whipped ricotta, sage, cherry tomatoes, garlic balsamic, crostini	\$14
Il Granaio Flatbread	Garlic, mushroom, gorgonzola, pancetta, truffle oil	\$13
Margarita Flatbread	Marinara, fresh mozzarella, basil	\$11
Short Rib Eggrolls	Beef short rib, mozzarella, caramelized onions, horse radish au jus	\$13
Filet Mignon Sliders	Two Grana Padano cheese, micro greens, crispy onions	\$20
Crispy Pork Belly	Pan caramelized pork belly, maple bourbon cream	\$15
Littleneck Clams	Sauteed little necks, garlic, white wine broth	\$16
Shrimp Cocktail	Four jumbo shrimp, cocktail sauce, lemon	\$16
Oysters	Fresh half shell, Tabasco, mignonette, lemon	\$18

SPECIALITÀ DELLA CASA

Zuppa di Pesce	Clams, mussels, shrimp, salmon, white fish, white wine tomato sauce, linguine	\$35
Risotto Primavera	Grilled jumbo shrimp, artichoke, shaved brussels sprout risotto, arugula pesto, roasted garlic pomodoro	\$29
Veal Saltimbocca	Veal medallions, prosciutto, mozzarella, potato cake, demi glaze reduction	\$32
Salmon Pizzaiola	Pan-seared Atlantic salmon, Kalamata olives, capers, white wine, touch of tomato over linguine	\$31
Basa Oreganata	White, mild fish, lemon butter, jumbo crab meat, white wine cream, over linguine	\$33
Chicken & Shrimp Coronado	Chicken breast, shrimp, artichoke, spinach, white wine, cream, mozzarella, linguine	\$31
Steak	Chef's Cut	\$MP

SECONDI PIATTI

Sunday Supper	Braised pork cheeks, ground sausage, homemade meatballs, red sauce, homemade straw pasta	\$26
Gnocchi Pomodoro	Homemade potato ricotta dumplings, garlic, olive oil, tomato sauce	\$22
Paccheri della Casa	Homemade short tube pasta, jumbo lump crab, baby shrimp, artichokes, wilted spinach, pink brandy cream	\$28
Gnocchi con Guancia di Maiale	Homemade potato dumplings, braised pork cheeks, mushrooms, sundried tomato, marsala cream	\$26
Lobster & Crab Ravioli	Lobster & crab ravioli, sundried tomato, sweet peas, truffle brandy cream	\$30
Gamberi Fra Diavolo	Jumbo shrimp, hot pepper, fresh tomato, white wine, linguine	\$30
Veal or Chicken Parmigiana	Cutlet, marinara, mozzarella, linguine	\$29/26
Sacchettoni	Homemade spinach pasta stuffed with mascarpone, ricotta, and mushrooms in white wine cream	\$25
Bucatini & Clams	Littleneck clams, garlic, onion, oregano, white wine, homemade bucatini pasta, herbed bread crumbs	\$26
Sweet Sausage Ragout	Ground Italian sausage, caramelized fennel, fresh herbs, homemade paccheri pasta, breadcrumbs	\$24
Penne Vodka	Cherry tomatoes, bacon, vodka pink sauce, penne	\$23
Eggplant Parmigiana	Eggplant, marinara, mozzarella, linguine	\$22

CONTORNI

Broccoli Rabe	Broccoli rabe, red pepper flakes, garlic, olive oil	\$9
Brussel Sprouts	Brussel sprouts, pancetta, pine nuts, balsamic reduction	\$10
Grilled Polenta	Crispy grilled herbed corn polenta	\$7
Gattò di Patate	Sicilian potato cake, Parmesan, fresh herbs	\$7