



IL GRANAIO LUNCH

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, peperoncini, 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 sliders, 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

SANDWICHES

Prosciutto e Burrata	Prosciutto di parma, burrata, tomato, arugula, balsamic vinegar, olive oil	\$19
Chicken Parmigiana	Cutlet, marinara, mozzarella	\$17
Cutlet Rabe	Chicken cutlet, sharp provolone, broccoli	\$17
Meatball Parmigiana	House made meatballs, marinara, mozzarella	\$18

SPECIALITÀ DELLA CASA

Risotto Primavera	Grilled jumbo shrimp, artichoke, shaved brussels sprout risotto, arugula pesto, roasted garlic pomodoro	\$20
Veal Saltimbocca	Veal medallions, prosciutto, mozzarella, potato cake, demi glaze reduction	\$20
Salmon Pizzaiola	Pan-seared Atlantic salmon, Kalamata olives, capers, white wine, touch of tomato over linguine	\$24
Basa Oreganata	White, mild fish, lemon butter, jumbo crab meat, white wine cream, over linguine	\$27

SECONDI PIATTI

Sunday Supper	Braised pork cheeks, ground sausage, homemade meatballs, red sauce, homemade straw pasta	\$20
Gnocchi Pomodoro	Homemade potato ricotta dumplings, garlic, olive oil, tomato sauce	\$18
Paccheri della Casa	Homemade short tube pasta, jumbo lump crab, baby shrimp, artichokes, wilted spinach, pink brandy cream	\$21
Gnocchi con Guancia di Maiale	Homemade potato dumplings, braised pork cheeks, mushrooms, sundried tomato, marsala cream	\$20
Lobster & Crab Ravioli	Lobster & crab ravioli, sundried tomato, sweet peas, truffle brandy cream	\$24
Gamberi Fra Diavolo	Baby shrimp, hot pepper, fresh tomato, white wine, linguine	\$20
Veal or Chicken Parmigiana	Cutlet, marinara, mozzarella, linguine	\$24/20
Bucatini & Clams	Littleneck clams, garlic, onion, oregano, white wine, homemade bucatini pasta, herbed bread crumbs	\$21
Sweet Sausage Ragout	Ground Italian sausage, caramelized fennel, fresh herbs, homemade paccheri pasta, breadcrumbs	\$19
Eggplant Parmigiana	Eggplant, marinara, mozzarella, linguine	\$19

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