IL GRANAIO
GLEN MILLS
italian restaurant and bar

LUNCH
PRIMI PIATTI

HOUSE SALAD $11
ROMAINE, ICEBERG, RADICCHIO, ALMONDS, TOMATO, GORGONZOLA, HONEY RED WINE VINAIGRETTE

GOAT CHEESE SALAD $16
MIXED GREENS, GRILLED BUTTERNUT SQUASH, ROASTED PISTACHIO, SHALLOT VINAIGRETTE, FRIED GOAT CHEESE

BEETS & BURRATA $14
GOLDEN BEETS, BURRATA CHEESE, WHITE WINE VINAIGRETTE, CRISPY PORK PANCETTA

CAESAR SALAD $11
ROMAINE, GRANA PADANA CHEESE, CROUTONS, HOMEMADE DRESSING, PARMESAN CRISP

CRISPY BURRATA & PEPPERS $14
CRISPY BURRATA CHEESE, MARINATED ROASTED BELL PEPPER SALAD, BASIL, OLIVE OIL, BALSAMIC REDUCTION

WINTER CROSTINI $14
GRILLED RUSTIC BREAD, WHIPPED HERBED RICOTTA IMPASTADA, ROASTED BUTTERNUT SQUASH, CANDIED WALNUTS, HERBED HONEY DRIZZLE

CLAMS & DRUNK BREAD $16
NEW ZEALAND COCKLES, FENNEL, PORK PANCETTA, ONIONS, GARLIC, WHITE WINE SMOTHERED CROSTINI

SOFT POLENTA $13
CREAMY SOFT PARMESAN POLENTA, BRAISED PORK SHOULDER RAGOUT

MUSSELS & SAUSAGE $15
P.E.I. MUSSELS, GROUND SWEET SAUSAGE, HOT PEPPER, FRESH TOMATO, WHITE WINE POMODORO

ARANCINI SICILIANI $13
CRISPY ARBORIO RICE, BRAISED PORK AND MOZZARELLA STUFFING, SMOKED PAPRIKA AIOLI

FRIED CALAMARI $16
EAST COAST SQUID, LEMON CHERRY PEPPER AIOLI, MARINARA

PULPO E LA PATATA $16
GRILLED OCTOPUS, CRISPY PURPLE POTATOES, ROASTED RED PEPPER & CHICKPEA PUREE, LEMON HERB OIL

SHORT RIB EGG ROLL $15
PULLED SHORT RIB, BELL PEPPERS, CARAMELIZED ONION, FONTINA

PANINI
SERVED WITH A CHOICE OF FRENCH FRIES, CEASAR OR MIXED GREENS

GRILLED CHICKEN $15
MARINATED CHICKEN BREAST, ROASTED BELL PEPPERS, FONTINA CHEESE, ARUGULA, OLIVE OIL

CHICKEN PARMIGIANA $15
CRISPY BREADED CHICKEN BREAST, MOZZARELLA, MARINARA SAUCE

ROAST PORK & RABE $16
TOMATO BRAISED PORK SHOULDER, PROVOLONE CHEESE, BROCCOLI RABE

FRIED MOZZARELLA & PROSCIUTTO $16
PANKO CRUSTED FRESH MOZZARELLA, SLICED TOMATO, BALSAMIC REDUCTION, PROSCIUTTO DI PARMA, ARUGULA

SHORT RIB $16
BRAISED SHORT RIB, BASIL AIOLI, CRISPY FRIED ONIONS

PRONTO LUNCH SPECIAL
$18
A HALF OF OUR DAILY SANDWICH SPECIAL, A CUP OF SOUP OF THE DAY, YOUR CHOICE OF A SIDE OF FRENCH FRIES, CEASAR OR HOUSE SALAD

CONTORNI

ROASTED CAULIFLOWER $11
GARLIC, OLIVE OIL, ANCHOVIES, CRISPY CAPERS

GREENS & BEANS $10
CANNELLINI BEANS, BROCCOLI RABE, RED PEPPER, GARLIC, OLIVE OIL

BRUSSEL SPROUTS $11
PORK PANCETTA, PINE NUTS, BALSAMIC REDUCTION

CREAMY PARMESAN POLENTA $9
SOFT CORN MEAL POLENTA, SHAVED PARMESAN CHEESE

MIXED BABY POTATO $9
ROASTED POTATO, CARAMELIZED SHALLOTS, OLIVE OIL, FRESH OREGANO

LUNCH
SECONDI PIATTI

PACCHERI ALLA NORCINA $18
HOMEMADE PACCHERI, GROUND SAUSAGE, ONIONS, MIXED MUSHROOMS, PECORINO, WHITE WINE CREAM

CAVATELLI CASALE $18
HOMEMADE RICOTTA PASTA, PULLED CHICKEN BREAST, PORK PANCETTA, SMASHED BROCCOLI, PARMESAN, GARLIC, OLIVE OIL

SACCHETTONI $20
CREAMY CORN-CRABMEAT STUFFED PASTA, SHALLOT, PEAS, CHERRY TOMATO, THYME-WHITE WINE CREAM SAUCE

TORTELLONI DEL GRANAIO $20
VEAL SHORT RIB, GORGONZOLA AND SPINACH STUFFED PASTA, SHALLOT-BASIL MARSALA WINE REDUCTION

GNOCCHI CON GUANCIA DI MAIALE $18
HOMEMADE DUMPLINGS, BRAISED PORK CHEEKS, MUSHROOMS, SUNDRIEDS, MARSALA DEMI GLAZE CREAM

"SUNDAY GRAVY" $18
HEARTY RED SAUCE, BRAISED PORK CHEEKS, GROUND SAUSAGE, MEATBALL SERVED OVER HOMEMADE PACCHERI PASTA

PASTA BOLOGNESE $16
HOMEMADE TUBE SHAPED PASTA, GROUND BEEF, TOMATO CREAM SAUCE

BRAISED SHORT RIB $25
BUTTERNUT SQUASH & SHITAKE MUSHROOM RISOTTO, TENDER BRAISED BEEF, RED WINE GRAVY

CHICKEN SCARPARIELLO $20
CHICKEN BREAST, CHERRY HOT PEPPERS, SWEET SAUSAGE, BELL PEPPERS, ONIONS MUSHROOMS, WHITE WINE PAN SAUCE

CHICKEN PARMIGIANA $19
CHICKEN CUTLET, MARINARA, MOZZARELLA, LINGUINE

VEAL VALDOSTANA $20
VEAL MEDALLIONS, PROSCIUTTO, FONTINA, SHITAKE, WHITE WINE POMODORO SAUCE, LINGUINE

VEAL AI FUNGHI $20
SAUTEED VEAL MEDALLIONS, MUSHROOMS, SHALLOTS, GORGONZOLA CHEESE, MARSALA CREAM, LINGUINE

PESCE FRANCESE $20
DELICATE WHITE FISH, LIGHT EGG BATTER, LEMON, WHITE WINE

GAMBERI FRA DIAVOLO $22
3 JUMBO SHRIMP, HOT PEPPER, WHITE WINE POMODORO, LINGUINE

ZUPPA DI COZZE $18
P.E.I. MUSSELS, CHERRY TOMATO, GARLIC, WHITE WINE TOMATO SAUCE, LINGUINE