

WHITE WINE

CHARDONNAY- BEACON RIDGE (CA)	\$7
SOFT TROPICAL AND CITRUS NOTES. A COMPLEX BALANCE, BUTTERY FINISH.	
PINOT GRIGIO- STELLA (SICILY)	\$8
PEARS, WHITE PEACH AND CITRUS. WELL BALANCED WITH ZESTY ACIDITY.	
PROSECCO- ZARDETTO "PRIVATE CUVÉE" (IT)	\$8
DELICATE PERLAGE. NOTES OF PEAR, APPLES, PEACHES AND WILDFLOWER.	
SAUVIGNON BLANC- TWIN ISLANDS (N.Z.)	\$9
PASSION FRUIT, CITRUS AND HERBS. CRISP & INTENSE, WITH A JUICY FINISH.	
RIESLING- VERTIKAL (GERMANY)	\$8
LUSH, BALANCED, CLEAN AND REFRESHING. CLEAN AROMAS OF STONE FRUIT WITH A BIT OF CITRUS.	
WHITE ZINFANDEL- CANYON OAKS (CA)	\$7
LIGHT AND FRUITY WITH BERRIES AND MELON, A SMOOTH AND EASY FINISH.	

BOTTLED BEER

MILLER LITE (4.2%)	\$4
AMSTEL LIGHT (3.5%)	\$5
YUENGLING (4.4%)	\$4
STELLA ARTOIS (5.0%)	\$5
CORONA (4.5%)	\$5
HEINEKEN (5.0%)	\$5
LAGUNITAS I.P.A. (6.2%)	\$5
PERONI (5.2%)	\$5
BUCKLER N.A.	\$4

RED WINE

BABY AMARONE- ANTICO FUOCO (PUGLIA)	\$9
RIPASSO STYLE WITH DARK BERRIES, TOBACCO AND WALNUTS.	
BARBERA/NEBBIOLO- TRIFULA (PIEDMONT)	\$9
LIVELY AND FRUITY. MINERAL AROMAS WITH CHERRY, MULBERRY AND FLORAL HINTS.	
CABERNET SAUVIGNON- BEACON RIDGE (CA)	\$7
DARK FRUIT AND BLACKBERRIES WITH A SMOOTH LINGERING FINISH.	
CHIANTI- PALLADIO D.O.C.G. (TUSCANY)	\$9
BLACK CHERRIES, BLUEBERRIES, TOBACCO AND BLACK PEPPER. SOFT TANNINS AND A LONG FINISH.	
MERLOT- BEACON RIDGE (CA)	\$7
RED FRUITS, EASY TANNINS WITH CHOCOLATE AND SPICE UNDERTONES.	
PINOT NOIR- CLOUD BREAK (CA)	\$8
AROMAS AND FLAVORS OF STRAWBERRY AND RASPBERRY WITH HINTS OF VANILLA. AGED IN OAK FOR A MEDIUM BODY.	
SANGIOVESE- ALLI (TUSCANY)	\$9
AROMAS OF JUICY RED BERRIES, MEDIUM BODIED WITH A SOFT PALATE. BALANCED ACIDITY AND RIPE TANNINS.	



IL GRANAIO

GLEN MILLS

italian restaurant and bar

SPECIALITY COCKTAILS

OUR AWARD WINNING WHISKEY SOUR	\$11
BLOOD ORANGE ROOIBUS TEA-INFUSED BULLEIT BOURBON, OUR SIGNATURE SOUR MIX, LEMON PEEL, AMARENA CHERRY & SYRUP	
NAPOLI	\$10
360 VODKA, HOUSEMADE HONEY-SWEETENED PINK LEMONADE, FRESH MUDDLED BASIL AND LEMON	
MANHATTAN	\$12
EZRA BROOKS STRAIGHT RYE WHISKEY, CARPANO ANTICA FORMULA SWEET VERMOUTH, AROMATIC AND HERBAL BITTERS, OILS OF FRESH ORANGE PEEL, AMARENA CHERRY	
CONCORDVILLE SOCIAL	\$12
FABER GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, FRESH MUDDLED ENGLISH CUCUMBER, LEMON JUICE	

OLD FASHIONED	\$11
BULLEIT STRAIGHT RYE WHISKEY, DEMERARA SIMPLE SYRUP, AROMATIC AND HERBAL BITTERS, FRESH CITRUS PEELS, AMARENA CHERRY & SYRUP	
ROSSINI	\$9
PROSECCO, PUREED STRAWBERRIES	
AMERICANO	\$10
COCCHI AMERICANO VERMOUTH, CAMPARI LIQUEUR	
APEROL SPRITZ	\$9
APEROL LIQUEUR, PROSECCO	
VESPER SBALIGIATO	\$11
360 VODKA, FABER GIN, LILLET BLANC, FRESH LEMON PEEL	

BARREL AGED BOULEVARDIER	\$12
EZRA BROOKS STRAIGHT RYE WHISKEY, CAMPARI LIQUEUR, CARPANO ANTICA FORMULA SWEET VERMOUTH	
ILLUMINATO	\$12
FABER GIN, GENEPY DE ALPES LIQUEUR, CLOVER HONEY SYRUP, FRESH LEMON JUICE, BLACK WALNUT BITTERS, TORCHED ROSEMARY SPRIG	
SAZERAC	\$10
BULLEIT STRAIGHT RYE WHISKEY, DEMERARA SIMPLE SYRUP, HERBAL BITTERS, OILS OF FRESH LEMON PEEL, VEAUX CARRE ABSINTHE RINSE	
NEGRONI	\$12
FABER GIN, CAMPARI LIQUEUR, CARPANO ANTICA FORMULA SWEET VERMOUTH, FRESH ORANGE PEEL	

APPETIZERS

\$8/\$12 HOUSE SALAD

CRISP ROMAINE, ICEBERG & RADICCHIO TOSSED WITH ALMONDS, GORGONZOLA, TOMATO AND HONEY RED WINE VINAIGRETTE.

\$8/\$10 CAESAR SALAD

FRESH ROMAINE LETTUCE TOSSED WITH GRANA PADANA CHEESE, CROUTONS AND HOMEMADE DRESSING IN A PARMESAN CRISP.

\$13 BEETS & BURRATA

ROASTED GOLDEN BEETS AND CREAMY BURRATA CHEESE, MARINATED IN A WHITE WINE VINAIGRETTE, TOPPED WITH CRISPY PANCETTA.

\$16 ANTIPASTO

GENOA SALAMI, PROSCIUTTO DI PARMA, MORTADELLA, ASSORTED IMPORTED CHEESES, MARINATED VEGETABLES, ROASTED GARLIC AIOLI.

\$10 POLENTA DEL GRANAIO

CRISPY HERBED CORN POLENTA, GRILLED AND SERVED WITH SAUTEED MUSHROOMS OVER A CREAMY GORGONZOLA SAUCE.

\$10/\$13 MUSSELS E FINOCCHIO

FRESH P.E.I. MUSSELS SAUTEED WITH FENNEL AND PANCETTA IN A GARLIC WHITE WINE SAUCE.

\$11 FRITTO MISTO DI VEDURE

ZUCCHINI, YELLOW SQUASH, BELL PEPPERS, CARROTS, BRUSSEL SPROUTS AND ONIONS LIGHTLY FRIED AND SERVED WITH A CARAMELIZED SHALLOT AND SAGE AIOLI.

\$13 FRIED CALAMARI

FRESH EAST COAST SQUID LIGHTLY BREADED AND FRIED WITH PEPPERONCINI, SERVED WITH RED PEPPER AIOLI AND MARINARA.

\$14 PULPO ALLA GRIGLIA

GRILLED OCTOPUS MARINATED IN CITRUS AND WINE, SERVED WITH A LEMON-CHILI OIL.

\$9 WHIPPED MARSCAPONE & HERBED RICOTTA

BLENDED TOGETHER WITH BASIL INFUSED OLIVE OIL AND DRIZZLED WITH TOMATO COULIS, SERVED WITH HERBED CROUSTINI.

CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CONTORNI

\$6 GOLDEN BEETS "AGRO DOLCE"

ROASTED BEETS WITH ORANGE PEEL, GARLIC, WHITE BALSAMIC AND HONEY.

\$7 GREENS & BEANS

TENDER CANNELLINI BEANS & BROCCOLI RABE SAUTEED WITH RED PEPPER, GARLIC & OLIVE OIL.

\$5 GRILLED POLENTA

CRISPY GRILLED HERBED CORN POLENTA.

\$7 BRUSSEL SPROUTS

SAUTEED WITH PANCETTA, PINE NUTS AND DRIZZLED WITH BALSAMIC REDUCTION.

\$6 POTATO SICILIANA

POTATO, ONION, TOMATO & GARLIC ROASTED IN OLIVE OIL AND FRESH OREGANO.



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A LA CARTE (THESE ITEMS ARE NOT SERVED WITH A SIDE)

\$23 VEAL SALTIMBOCCA

TENDER MEDALLIONS OF VEAL TOPPED WITH PROSCIUTTO AND MOZZARELLA.

\$29 GRILLED WHOLE FISH

1 1/2 LB. FISH OF THE DAY, FILLETED TABLESIDE. FINISHED WITH FRESH LEMON AND OLIVE OIL.

\$22 SALMON PEPPERONATA

FRESH ATLANTIC SALMON, SAUTEED WITH RED AND YELLOW PEPPERS IN A WHITE BALSAMIC AGRO DOLCE SAUCE.

\$23 PESCE ARREGANATA

DELICATE WHITE FISH TOPPED WITH CRAB AND HERBED BREAD CRUMBS, SERVED IN A WHITE WINE SPINACH CREAM SAUCE.

\$18 CHICKEN SCARPIELLO

CHICKEN BREAST AND SWEET SAUSAGE SAUTEED IN AN ONION, MUSHROOM, CHERRY HOT PEPPER, BELL PEPPER, GRAPE TOMATO WHITE WINE SAUCE.

HOUSE SPECIALTIES

\$15/\$19 RIGATONI ALLA NORMA

HOMEMADE PASTA AND SAUTEED EGGPLANT TOSSED IN A GARLIC AND ONION POMODORO SAUCE. FINISHED WITH A DOLLOP OF HERBED RICOTTA CHEESE.

\$19/23 CASARECCE DELLA CASA

HOMEMADE SHORT SPIRAL PASTA TOSSED WITH TENDER PULLED CHICKEN, JUMBO LUMP CRAB, ARTICHOKE AND WILTED SPINACH IN A PINK BRANDY CREAM SAUCE.

\$17/21 GNOCCHI CON QUANCIA DI MAIALE

HOMEMADE SPINACH DUMPLINGS WITH BRAISED PORK CHEEKS, MIXED MUSHROOMS AND SUNDRIED TOMATO IN A MARSALA DEMI GLAZE CREAM SAUCE.

\$20 AGNOLOTTI PORCINI

VEAL AND MARSCAPONE CHEESE STUFFED PASTA SERVED IN A SAGE BROWN BUTTER AND MUSHROOM SAUCE.

\$16/\$20 BRAISED VEAL RAGOUT

TENDER VEAL COOKED SLOW WITH ROOT VEGETABLES AND TOSSED WITH HOMEMADE PAPPARDELLE PASTA.

\$24 GAMBERI FRA DIAVOLO

JUMBO SHRIMP SAUTEED WITH HOT PEPPER, FRESH TOMATO & WHITE WINE SERVED OVER LINGUINE.

\$22 VEAL PARMIGIANA

VEAL MEDALLIONS TOPPED WITH MARINARA & MOZZARELLA, OVER LINGUINE.

\$25 FETTUCCINE ARAGOSTA

SAUTEED LOBSTER MEAT AND ASPARAGUS IN A TRUFFLED BRANDY CREAM SAUCE, TOSSED WITH A HOMEMADE TOMATO FETTUCCINE.

\$19 GRILLED SAUSAGE

SWEET SAUSAGE SERVED OVER CRISPY POLENTA AND MIXED MUSHROOMS WITH A ROASTED GARLIC TOMATO PUREE.

\$27 CIOPPINO

A SEAFOOD STEW WITH ROASTED FENNEL BULB, POTATO, CRAB, CLAMS, MUSSELS, SHRIMP AND FISH IN A LIGHT TOMATO BROTH.

\$29 NEW YORK STRIP

10 OZ. CHAR GRILLED STRIP STEAK SERVED OVER POTATO SICILIANA, SALSA VERDE.

\$24 GRILLED SHRIMP

JUMBO SHRIMP GRILLED AND SERVED WITH SAUTEED BROCCOLI RABE AND WHITE BEANS, WITH FRESH LEMON AND RED PEPPER OIL.

\$19 CHICKEN PARMIGIANA

CHICKEN BREAST TOPPED WITH MARINARA & MOZZARELLA, SERVED OVER LINGUINE.

\$21 RISOTTO PRIMAVERA

GRILLED JUMBO SHRIMP SERVED OVER ARTICHOKE AND ASPARAGUS RISOTTO FINISHED WITH AN ARUGULA PESTO AND ROASTED GARLIC POMODORO.