

Appetizers

\$7/\$10 House Salad-

Crisp romaine, iceberg & radicchio tossed with almonds, gorgonzola, tomato and white wine vinaigrette.

\$7/\$10 Caesar Salad-

Fresh romaine lettuce tossed with Grana Padana cheese, croutons and homemade dressing in a parmesan crisp.

\$8/\$10 Caprese Salad-

Ripe tomato and fresh mozzarella drizzled with olive oil and finished with torn basil.

\$16 Antipasto-

Genoa salami, prosciutto di Parma, mortadella, assorted imported cheeses and marinated vegetables and roasted garlic aioli.

\$10 Polenta del Granaio-

Crispy herbed corn polenta, grilled and served with sauteed mushrooms over a creamy gorgonzola sauce.

\$9/\$12 Zuppa di Mussels-

Fresh mussels sauteed with garlic and olive oil, served in your choice of red or white sauce.

\$8 Arancini Piselli-

Arborio rice mixed with sweet peas and mozzarella cheese, lightly fried and served with marinara sauce.

\$13 Fried Calamari-

Fresh East Coast squid lightly breaded and fried with pepperoncini, served with red pepper aioli and marinara.

\$8 Bruschetta Rustico-

Warm crostini served aside chopped tomato, basil and red onions and dressed with olive oil.

\$13 Pulpo alla Griglia-

Grilled baby octopus marinated in citrus and wine, served with a lemon-chili oil.

\$9 Whipped Mascarpone & Herbed Ricotta-

Blended together with basil infused olive oil and drizzled with tomato coulis, served with herbed crostini.

Consuming raw or undercooked poultry, meat, shellfish, seafood or eggs may increase your risk of foodborne illness.

Contorni

\$6 Sauteed Spinach-

Fresh leaf spinach with whole garlic cloves and olive oil.

\$7 Greens & Beans-

Tender cannellini beans & broccoli rabe sauteed with red pepper, garlic & olive oil.

\$6 Grilled Polenta-

Crispy grilled herbed corn polenta.

\$5 Steamed Broccoli-

Fresh florettes of broccoli steamed and finished with sea salt.

\$6 Roasted Potato-

Oven roasted fingerling potato with herbs, garlic and olive oil.



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A La Carte (These dishes are not served with a side.)

\$18 Veal Saltimbocca-

Tender medallions of veal topped with prosciutto and mozzarella.

\$24 Cioppino-

A seafood stew with roasted fennel bulb, potato, crab, clams, mussels, shrimp and fish in a light tomato broth.

\$26 Grilled Whole Fish-

1 1/2 lb. fresh fish of the day, filleted tableside, finished with fresh squeezed lemon and olive oil.

\$20 Salmon Peperonata-

Fresh Atlantic salmon, sauteed with red and yellow peppers in a white balsamic agro dolce sauce.

\$19 Chicken Involtoni-

Chicken rolled with spinach & crab, sauteed in a lemon tarragon cream sauce.

\$24 Steak alla Fiorentina- 12oz. N.Y. Strip steak char grilled and served in a mushroom and red onion demi glaze sauce.

House Specialities

\$15/\$19 Rigatoni Alla Norma-

Homemade pasta and sauteed eggplant tossed in a garlic and onion pomodoro sauce and finished with a dollop of herbed ricotta cheese.

\$20 Pettini e Gamberetti

Bay scallops and baby shrimp sauteed with roasted cauliflower in a white wine sauce, tossed with homemade tri-color shell pasta.

\$15/\$19 Gnocchi Gorgonzola

Homemade potato and ricotta dumplings in a gorgonzola sauce.

\$20 Agnolotti Porcini-

Veal and mascarpone cheese stuffed pasta served in a sage, brown butter & mushroom sauce.

\$16/\$20 Braised Veal Ragout-

Tender veal cooked slow with root vegetables and tossed with homemade pappardelle pasta.

\$23 Gamberi Fra Diavolo-

Jumbo shrimp sauteed with hot pepper, fresh tomato & white wine served over linguine.

\$20 Veal Parmigiana-

Veal medallions topped with marinara & mozzarella, served over linguine.

\$13/\$17 Pasta alla Pomodoro-

Your choice of Linguine, Penne, Rigatoni, Pappardelle, Tri-Color Shells, Tomato Fettucine in a garlic basil pomodoro.

\$24 Fettucine Aragosta-

Sauteed lobster meat and asparagus in a truffle brandy cream sauce tossed with homemade tomato fettucine.

\$19 Grilled Sausage-

Sweet sausage served over broccoli rabe, white beans and crispy polenta.

\$21 Pesce del Granaio-

Corn meal crusted basa filet served over gnocchi in a cherry tomato, baby shrimp and sweet pea white wine broth, topped with salsa verde.

\$23 Grilled Shrimp-

Jumbo shrimp grilled and served with sauteed broccoli rabe and white beans, with fresh lemon and red pepper oil.

\$17 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 sauce.

DINNER MENU



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AND BYOB