

Appetizers

\$8/\$10 House Salad-

Crisp romaine, iceberg & radicchio tossed with almonds, gorgonzola, tomato and white 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 pork pancetta.

\$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.

\$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.

\$13 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

\$7 Golden Beets "Agro Dolce"-

Roasted beets sauteed with orange peel, garlic, white balsamic and honey.

\$7 Greens & Beans-

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

\$6 Grilled Polenta-

Crispy grilled herbed corn polenta.

\$8 Brussel Sprouts-

Sauteed with pancetta, pine nuts and drizzled with balsamic reduction.

\$6 Potato Siciliana-

Potato, onion, tomato and garlic roasted in olive oil and fresh oregano.



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

\$20 Veal Saltimbocca-

Tender medallions of veal topped with prosciutto and mozzarella.

\$27 Grilled Whole Fish-

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

\$21 Salmon Peperonata-

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 Specialities

\$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.

\$23 Casarecce della Casa-

Homemade short spiral pasta tossed with tender pulled chicken, jumbo lump crab, artichokes and wilted spinach in a pink brandy cream sauce.

\$21 Gnocchi con Guancia 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 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.

\$24 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.

\$25 Fettuccine Aragosta-

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

\$26 Bistecca Tagliata-

10oz. Char grilled hanger steak served sliced over potato Siciliana with a parsley salsa verde.

\$24 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 and roasted garlic pomodoro.

DINNER MENU



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AND BYOB