

## WHITE WINE

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

## BOTTLED BEER

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

## RED WINE

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

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

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

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



# IL GRANAIO

## GLEN MILLS

*italian restaurant and bar*

## SANDWICHES (CHOICE OF FRIES, CAESAR OR HOUSE SALAD)

### **\$12 ITALIANO**

MORTADELLA, PROSCIUTTO DI PARMA, SOPRESATTA, SHARP PROVOLONE AND ROASTED PEPPERS ON A LONG ROLL WITH BALSAMIC AND OLIVE OIL.

### **\$12 CUTLET RABE**

BREADED CHICKEN CUTLET WITH SHARP PROVOLONE AND BROCCOLI RABE.

### **\$12 CHICKEN PARMIGIANA**

BREADED CHICKEN BREAST, FRESH MARINARA AND MOZZARELLA CHEESE.

### **\$12 GRILLED CHICKEN**

MARINATED CHICKEN BREAST, FRESH MOZZARELLA, ARUGULA, ROASTED PEPPERS AND TOMATO FINISHED WITH BALSAMIC VINEGAR AND OLIVE OIL.

### **\$12 GRILLED SAUSAGE**

SWEET ITALIAN SAUSAGE WITH ROASTED PEPPERS, BROCCOLI RABE AND SHARP PROVOLONE DRIZZLED WITH OLIVE OIL AND BALSAMIC VINEGAR.

## HOUSE SPECIALTIES

### **\$14 AGNOLOTTI PORCINI**

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

### **\$15 RIGATONI ALLA NORMA**

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

### **\$16 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.

### **\$15 GNOCCHI CON GUANCIA DI MAIALE**

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

### **\$15 BRAISED VEAL RAGOUT**

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

### **\$15 GAMBERETTI FRA DIAVOLO**

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

### **\$16 VEAL PARMIGIANA**

VEAL MEDALLION TOPPED WITH MARINARA & MOZZARELLA, SERVED OVER LINGUINE.

### **\$14 CHICKEN PARMIGIANA**

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

### **\$16 RISOTTO PRIMAVERA**

SAUTEED BABY SHRIMP SERVED IN AN ARTICHOKE AND ASPARAGUS RISOTTO FINISHED WITH AN ARUGULA PESTO AND ROASTED GARLIC POMODORO.

### **\$12 GRILLED CHICKEN CAESAR**

FRESH GRILLED CHICKEN BREAST OVER ROMAINE AND HOMEMADE DRESSING.

### **\$16 BASA FRANCESE**

DELICATE WHITE FISH IN A LIGHT EGG BATTER, TOPPED WITH SLICED ASPARAGUS SAUTEED IN FRESH LEMON AND WHITE WINE.

### **\$16 VEAL SALTIMBOCCA**

VEAL MEDALLIONS SAUTEED IN A MARSALA WINE DEMI GLAZE SAUCE, TOPPED WITH PROSCIUTTO DI PARMA AND MOZZARELLA CHEESE.