

## Contorni

### **\$7 Golden Beets "Agro Dolce"-**

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

### **\$8 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.

### **\$7 Potato Siciliana-**

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



## Sandwiches

All sandwiches are served with fries or a side salad

### **\$12 Italiano-**

Genoa salami, prosciutto, mortadella, sharp provolone and roasted peppers on a long roll with oil and vinegar.

### **\$12 Cutlet Rabe-**

Breaded chicken cutlet with sharp provolone and broccoli rabe.

### **\$12 Chicken Parmigiana-**

Breaded chicken breast, fresh marinara and melted mozzarella on grilled bread.

### **\$12 Grilled Chicken-**

Marinated chicken, fresh mozzarella, arugula, roasted peppers and tomato finished with olive oil and balsamic vinegar.

### **\$12 Grilled Sausage-**

Sharp provolone, olive oil, broccoli rabe and roasted peppers.

## Appetizers

### **\$8/\$12 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 Finnocchio-**

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 crostini.

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

## House Specialities

### **\$16 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.

### **\$14 Agnolotti Porcini-**

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

### **\$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 Gamberetti Fra Diavolo-**

Rock shrimp sauteed with hot pepper, fresh tomato and white wine served over linguine.

### **\$14 Chicken Parmigiana-**

Thinly pounded chicken breast, breaded and topped with marinara and mozzarella, served over linguine.

### **\$15 Braised Veal Ragout-**

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

### **\$16 Veal Saltimbocca-**

Tender veal medallions topped with prosciutto and mozzarella in a light demi glaze sauce.

### **\$12 Grilled Chicken Caesar-**

Fresh chicken breast over romaine and homemade dressing.

### **\$16 Basa Francese-**

Delicate white fish in a light egg batter, sauteed with fresh lemon and white wine, served with asparagus.

### **\$15 Risotto Primavera-**

Baby shrimp served over artichoke and asparagus risotto finished with an arugula pesto and roasted garlic pomodoro.

### **\$16 Veal Parmigiana-**

Thinly pounded veal medallion breaded and topped with marinara and mozzarella, served over linguine.

# *LUNCH MENU*



**IL GRANAIO**

ITALIAN RESTAURANT

*AND BYOB*