

DINNER

PRIMI PIATTI

HOUSE SALAD \$12
ROMAINE, ICEBERG,
RADICCHIO, ALMONDS,
TOMATO, GORGONZOLA,
HONEY RED WINE VINAIGRETTE

BEETS & BURRATA \$16
GOLDEN BEETS, BURRATA CHEESE,
WHITE WINE VINAIGRETTE,
CRISPY PORK PANCETTA

CAESAR SALAD \$12
ROMAINE, GRANA PADANO CHEESE,
CROUTONS, HOMEMADE DRESSING,
PARMESAN CRISP

POLPETTA DI MAIALE \$15
BROCCOLI RABE & PROVOLONE
STUFFED PORK SAUSAGE MEATBALL,
ROASTED GARLIC POMODORO
SAUCE

PUMPKIN CROSTINI \$14
GRILLED RUSTIC BREAD, WHIPPED
HERBED RICOTTA IMPASTADA,
ROASTED PUMPKIN JAM, TOASTED
PISTACHIO CRUMBLE

CLAMS & DRUNK BREAD \$16
NEW ZEALAND COCKLES, FENNEL,
PORK PANCETTA, ONIONS, GARLIC,
WHITE WINE SMOTHERED CROSTINI

POLENTA DEL GRANAIO \$13
GRILLED PARMESAN POLENTA CAKE,
SAUTEED MUSHROOMS,
GORGONZOLA CREAM SAUCE

MUSSELS & SAUSAGE \$15
P.E.I. MUSSELS, SWEET SAUSAGE, HOT
PEPPER, FRESH TOMATO, WHITE
WINE POMODORO

ARANCINI SICILIANI \$14
CRISPY ARBORIO RICE, BRAISED PORK
AND MOZZARELLA STUFFING,
SMOKED PAPRIKA AIOLI

FRIED CALAMARI \$16
EAST COAST SQUID, LEMON
CHERRY PEPPER AIOLI, MARINARA

PULPO E LA PATATA \$17
GRILLED OCTOPUS, CRISPY PURPLE
POTATOES, ROASTED RED PEPPER &
CHICKPEA PUREE, LEMON HERB OIL

SHORT RIB EGG ROLL \$16
PULLED SHORT RIB, BELL PEPPERS,
CAMELIZED ONION, FONTINA
CHEESE, BASIL AIOLI



IL GRANAIO

GLEN MILLS

italian restaurant and bar

SPECIALITIES DELLA CASA

VEAL PARMIGIANA \$29
THIN MEDALLIONS, BREADED, FRIED CRISPY,
MOZZARELLA, MARINARA, LINGUINE

SALMON PEPERONATA \$28
SEARED ATLANTIC SALMON, BELL
PEPPERS, CARAMELIZED ONION,
SWEET & SOUR WHITE BALSAMIC SAUCE

WHOLE FISH OF THE DAY \$M.P.
GRILLED WHOLE, FILLETED TABLESIDE,
LEMON, OLIVE OIL, VEGETABLE OF THE DAY

10 OZ BISTECCA \$35
GRILLED NY STRIP, ROASTED POTATO,
CARAMELIZED SHALLOTS, MUSHROOM
RED WINE DEMI GLAZE

CONTORNI

ROASTED CAULIFLOWER \$11
OLIVE OIL, GARLIC, ANCHOVY, CAPERS

GREENS & BEANS \$11
CANNELLINI BEANS, BROCCOLI RABE,
RED PEPPER, GARLIC, OLIVE OIL

BRUSSEL SPROUTS \$11
PORK PANCETTA, PINE NUTS,
BALSAMIC REDUCTION

CRISPY PARMESAN POLENTA \$9
GRILLED CORN MEAL POLENTA CAKE

GOLDEN ROASTED POTATO \$9
ROASTED GARLIC, ROSEMARY OIL

DOLCE

BUDINO DI PANE \$10
WARM CHOCOLATE CHIP BREAD
PUDDING, VANILLA ICE CREAM,
CINNAMON CREAM SAUCE

TIRAMISU \$9
COCOA POWDER, CHOCOLATE SAUCE

LEMON CREAM CAKE \$10
LEMON CREAM, SPONGE CAKE

NY CHEESECAKE \$9
RICOTTA, CREAM CHEESE, BERRY SAUCE

CHOCOLATE MOUSSE CAKE \$10
COOKIE CRUST, CHOCOLATE SAUCE

CREME BRULEE \$9
SUGAR CRUSTED CUSTARD, BERRY SAUCE

CHOCOLATE CHIP CANNOLI \$9
CHOCOLATE SAUCE, POWDERED SUGAR

DINNER

SECONDI PIATTI

CAMPANELLE DELLA CASA \$27
BRAISED CHICKEN THIGH, JUMBO LUMP
CRAB, ARTICHOKE, SPINACH, BRANDY
BLUSH SAUCE, HOMEMADE SPIRAL PASTA

CAVATELLI CON POLLO \$25
HOMEMADE RICOTTA PASTA, PULLED
CHICKEN BREAST, BROCCOLI, CREAMY
PARMESAN BROTH

SACCHETTONI \$29
CREAMY CORN-CRABMEAT STUFFED
PASTA, SHALLOT, PEAS, CHERRY TOMATO,
THYME-WHITE WINE CREAM SAUCE

TORTELLONI DEL CASA \$29
BEEF SHORT RIB, MARSCAPONE CHEESE
STUFFED PASTA, ROASTED MUSHROOM,
PISTACHIO, GARLIC, SAGE BROWN BUTTER

GNOCCHI GORGONZOLA \$23
HOMEMADE POTATO RICOTTA
DUMPLINGS, GORGONZOLA CREAM,
CANDIED WALNUT, BALSAMIC DRIZZLE

PAPPARDELLE VEAL \$28
TENDER BRAISED VEAL AND ROOT
VEGETABLE RAGOUT, HEARTY RED SAUCE,
HOMEMADE RIBBON PASTA

CAMPANELLE BOLOGNESE \$25
HOMEMADE SPIRAL PASTA,
GROUND BEEF, TOMATO CREAM SAUCE

SHRIMP RISOTTO \$30
5 GRILLED JUMBO SHRIMP, DICED
ZUCCHINI, EGGPLANT, SQUASH, BELL
PEPPER, ROASTED TOMATO RISOTTO

CHICKEN ALLA ROMANA \$27
SPINACH-PARMESAN TOPPED CHICKEN
BREAST, MUSHROOMS, CHERRY TOMATO,
SHALLOT DEMI GLAZE CREAM, LINGUINE

CHICKEN PARMIGIANA \$25
CHICKEN CUTLET, MARINARA,
MOZZARELLA, LINGUINE

SALTIMBOCA DI MANZO \$29
THIN NEW YORK STRIP MEDALLIONS,
TOPPED WITH SPINACH, PROSCIUTTO,
MOZZARELLA, MARSALA CREAM,
LINGUINE

VEAL AI FUNGHI \$29
SAUTEED VEAL MEDALLIONS,
MUSHROOMS, SHALLOTS, GORGONZOLA
CHEESE, MARSALA CREAM, LINGUINE

PESCE FRANCESE \$32
DELICATE WHITE FISH, LIGHT EGG BATTER,
CRABMEAT, SPINACH, LEMON, WHITE
WINE, LINGUINE

GAMBERI FRA DIAVOLO \$29
5 JUMBO SHRIMP, HOT PEPPER, WHITE
WINE POMODORO, LINGUINE

CIOPPINO \$35
CLAMS, MUSSELS, SHRIMP, SALMON,
WHITE FISH, ROASTED FENNEL, POTATO,
WHITE WINE TOMATO SAUCE

711 Concord Rd. Glen Mills, PA 19342 | 610-459-8469

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