

## LUNCH

### 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

POLPETTE 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,  
CARAMELIZED ONION, FONTINA  
CHEESE, BASIL AIOLI



# IL GRANAIO

GLEN MILLS

*italian restaurant and bar*

### PANINI

SERVED WITH A CHOICE OF FRENCH FRIES,  
CAESAR OR MIXED GREENS

GRILLED CHICKEN \$15  
MARINATED CHICKEN BREAST, ROASTED  
RED BELL PEPPER, FRESH MOZZARELLA,  
BABY ARUGULA, OLIVE OIL

CHICKEN PARMIGIANA \$15  
CRISPY BREADED CHICKEN BREAST,  
MOZZARELLA, MARINARA SAUCE

SHORT RIB SANDWICH \$17  
PULLED SHORT RIB, BROCCOLI RABE,  
SAUTEED ONIONS, PROVOLONE CHEESE

CRISPY PROSCIUTTO CAPRESE \$17  
FRIED PROSCIUTTO, FRESH MOZZARELLA,  
SLICED TOMATO, BASIL AIOLI,  
OLIVE OIL, ROMAINE

SEARED AHI TUNA SANDWICH \$18  
SERVED RARE, CRISPY FRIED SHALLOTS,  
ROASTED RED BELL PEPPER,  
BABY ARUGULA, SMOKED PAPRIKA AIOLI

### PRONTO LUNCH SPECIAL

\$18

A HALF OF OUR DAILY SANDWICH  
SPECIAL, A CUP OF SOUP  
OF THE DAY, YOUR CHOICE OF A  
SIDE OF FRENCH FRIES, CEASAR OR  
HOUSE SALAD

### 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

## LUNCH

### SECONDI PIATTI

CAMPANELLE DELLA CASA \$21  
BRAISED CHICKEN THIGH, JUMBO LUMP  
CRAB, ARTICHOKE, SPINACH, BRANDY  
BLUSH SAUCE, HOMEMADE SPIRAL PASTA

CAVATELLI CON POLLO \$19  
HOMEMADE RICOTTA PASTA, PULLED  
CHICKEN BREAST, BROCCOLI, CREAMY  
PARMESAN BROTH

SACCHETTONI \$22  
CREAMY CORN-CRABMEAT STUFFED  
PASTA, SHALLOT, PEAS, CHERRY TOMATO,  
THYME-WHITE WINE CREAM SAUCE

TORTELLONI DEL CASA \$22  
BEEF SHORT RIB, MARSCAPONE CHEESE  
STUFFED PASTA, ROASTED MUSHROOM,  
PISTACHIO, GARLIC, SAGE BROWN BUTTER

GNOCCHI GORGONZOLA \$18  
HOMEMADE POTATO RICOTTA  
DUMPLINGS, GORGONZOLA CREAM,  
CANDIED WALNUT, BALSAMIC DRIZZLE

PAPPARDELLE VEAL \$22  
TENDER BRAISED VEAL AND ROOT  
VEGETABLE RAGOUT, HEARTY RED SAUCE,  
HOMEMADE RIBBON PASTA

CAMPANELLE BOLOGNESE \$18  
HOMEMADE SPIRAL PASTA,  
GROUND BEEF, TOMATO CREAM SAUCE

SHRIMP RISOTTO \$23  
3 GRILLED JUMBO SHRIMP, DICED  
ZUCCHINI, EGGPLANT, SQUASH, BELL  
PEPPER, ROASTED TOMATO RISOTTO

CHICKEN ALLA ROMANA \$20  
SPINACH-PARMESAN TOPPED CHICKEN  
BREAST, MUSHROOMS, CHERRY TOMATO,  
CREAMY SHALLOT DEMI GLAZE, LINGUINE

CHICKEN PARMIGIANA \$19  
CHICKEN CUTLET, MARINARA,  
MOZZARELLA, LINGUINE

VEAL AI FUNGHI \$22  
SAUTEED VEAL MEDALLIONS,  
MUSHROOMS, SHALLOTS, GORGONZOLA  
CHEESE, MARSALA CREAM, LINGUINE

PESCE FRANCESE \$21  
DELICATE WHITE FISH, LIGHT EGG BATTER,  
LEMON, WHITE WINE

GAMBERETTI FRA DIAVOLO \$23  
3 JUMBO SHRIMP, HOT PEPPER, WHITE  
WINE POMODORO, LINGUINE

TUNA FLORENTINE \$21  
PAN SEARED SUSHI GRADE TUNA,  
ROASTED FENNEL, SAUTEED SPINACH,  
CHERRY TOMATO, BALSAMIC REDUCTION

SALTIMBOCA DI MANZO \$23  
THIN NEW YORK STRIP MEDALLION,  
TOPPED WITH SPINACH, PROSCIUTTO,  
MOZZARELLA, MARSALA CREAM,  
LINGUINE

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.