

APPETIZERS

House Salad

romaine, iceberg, radicchio, tomato, honey red wine vinaigrette, gorgonzola, almonds

Caesar Salad

romaine, grana padana, croutons, homemade dressing, parmesan crisp

Beets & Burrata

golden beets, burrata, white wine vinaigrette, crispy pancetta

Fried Calamari

east coast squid, lemon peperoncini aioli, marinara

Arancini Piselli

arborio rice, sweet peas, mozzarella, fried crispy, marinara sauce

Mussels & Sausage

P.E.I mussels, ground sweet sausage, hot pepper, fresh tomato, white wine pomodoro

Pulpo e la Patata

grilled octopus, braised borlotti beans, yukon gold potato, lemon herb oil

Crispy Shrimp & Polenta

fried shrimp, creamy parmesan polenta, herbed garlic butter

Whipped Mascapone & Herbed Ricotta

basil olive oil, tomato coulis, herbed croustini

Scripelle M'busse

rich veal bone broth, parmesan rolled savory crepes, diced root vegetable

Polpette del Granaio

2 homemade pesto and mozzarella stuffed meatballs, fresh tomato pomodoro sauce, herbed croustini

SIDE DISHES

Greens & Beans

cannellini beans, broccoli rabe, red pepper, garlic, olive oil

Creamy Polenta

parmesan, garlic herb butter

Brussel Sprouts

pork pancetta, pine nuts, balsamic reduction

Beets Agro Dolce

vinegar braised golden beets, shallot, orange juice, oregano

Potato Siciliana

potato, onion, tomato, garlic, olive oil, fresh oregano

IL GRANAIO

GLEN MILLS

italian restaurant and bar

DESSERT

Chocolate Mousse Cake

chocolate sauce

Lemon Cream Cake

mixed berry sauce

Tiramisu

dark cocoa powder

New York Cheesecake

mixed berry sauce

Tartufo

dark chocolate shell, vanilla ice cream, chocolate ice cream, cherry center

HOUSE SPECIALTIES

Sunday Gravy

tender pork cheeks, ground sausage, meatballs, rich red sauce, homemade fusilli pasta

Shrimp Fra Diavolo

jumbo shrimp, hot pepper, white wine pomodoro, linguine

Pasta Alla Norma

homemade fusilli pasta, eggplant, garlic, onion, pomodoro, herbed ricotta

Bistecca

grilled and sliced 8 oz. Wagyu pub steak, braised borlotti beans, yukon gold potato, lemon herb oil

Gnocchi con Guancia di Maiale

homemade potato ricotta dumplings, braised pork cheeks, mushrooms, sundried tomato, marsala demi glaze cream sauce

Chicken Parmigiana

chicken cutlet, marinara, mozzarella, linguine

Veal Chop Milanese

pounded thin and breaded, fried crispy, lemon zest, mushroom, thyme, risotto, shaved grana padana cheese

Frutti di Mare

mussels, clams, shrimp, salmon, cherry tomato, white wine, pomodoro sauce, linguine

Paglia e Fieno

homemade spinach and semolina malfadine pasta, prosciutto, sweet peas, mushrooms, parmesan cream sauce

Chicken Scarpariello

sauteed chicken breast, sweet italian sausage, onions, mushrooms, bell peppers, cherry hot peppers, white wine pan sauce

Veal ai Funghi

sauteed veal medallions, mushrooms, shallots, gorgonzola cheese, marsala cream sauce, linguine

Salmon Pepperonata

pan seared salmon, bell pepper, caramelized onion, sweet and sour white balsamic sauce

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