



Appetizers

- GARLIC KNOTS 8.00
- BURRATA 19.00
Shaved prosciutto, EVOO, grilled panella
- FRIED CALAMARI 19.00
Served with marinara sauce
- ARANCINI 16.00
Crispy rice balls, prosciutto, peas, mozzarella
- MEATBALLS & RICOTTA 18.00
Marinara, whipped ricotta
- LONG HOT PEPPERS (GF) 16.00
Sauteed with sausage & potatoes
- SAUSAGE & BROCCOLI RABE (GF) 18.00
Sweet sausage, broccoli rabe, white beans, red pepper flake
- EGGPLANT ROLLATINI 17.00
Roasted eggplant, whipped ricotta, melted mozzarella, marinara
- BAKED CLAMS 18.00
Oreganato style
- BAKED WINGS (GF) 19.00
Sautéed onions, Grano's signature seasoning
- BRUSCHETTA TOAST 15.00
Chopped tomato, garlic, basil, balsamic vinegar, crostini
- MOZZARELLA EN CARROZA 16.00
Crispy fried mozzarella, marinara
- ZUPPA DI CLAMS OR MUSSELS 18.00
Marinara or white wine sauce
- WHIPPED RICOTTA BOARD 16.00
Warm ricotta, grilled panella, EVOO

Classic Entrees

- All entrees served over your choice of pasta
Gluten Free Pasta available
Add Garden Salad \$2.50 Caesar \$3.00
- CHICKEN 24.00 OR VEAL 28.00
(YOU CHOOSE YOUR STYLE)
- PARMIGIANA
Melted mozzarella, marinara
- FRANCESE
White wine, fresh lemon
- MARSALA
Wild mushrooms, garlic, marsala wine
- MILANESE
Arugula, red onion, shaved parmesan, olive oil, fresh lemon
- CACCIATORE
Peppers, onions, mushrooms, tomato demi
- VEAL CHOP PARM OR MILANESE 46.00
- EGGPLANT PARMIGIANA 21.00
Melted mozzarella, marinara
- PORK CHOP GIAMBOTTA (GF) 34.00
16 oz. double cut bone-in pork chop, sausage, peppers, onions, roasted potatoes, marsala sauce
- GRILLED CHICKEN OR SALMON (GF) 28.00
Served over broccoli rabe with roasted potatoes
- TAVERN STEAK (GF) 45.00
14oz Prime NY Strip Steak

Personal Pizza

- MARGHERITA 15.00
Fresh mozzarella, plum tomato sauce, fresh basil, EVOO
- GRANDMA 18.00
Fresh mozzarella, plum tomato & pesto sauce
- ARUGULA & PROSCIUTTO 17.00
Arugula, prosciutto, roasted red peppers, fresh mozzarella, balsamic glaze
- MARGHERONI 19.00
Vodka sauce, fresh mozzarella, pepperoni, hot honey and basil
- VEGGIE TRUFFLE 18.00
Spinach, mushrooms, tomatoes, ricotta, mozzarella, white truffle oil
- Gluten Free Pizza Available
- MAKE IT YOURS
Add \$3.00 a topping
- mushrooms | onions | spinach | arugula | peppers
sausage | chicken | broccoli

Soups

- PASTA E FAGIOLI 8.00
- ITALIAN WEDDING 8.00

Signature Pastas

- Add Garden Salad \$2.50 Caesar \$3.00
- ADD TO ANY PASTA
Chicken \$9 Burrata \$6 Salmon \$10 Shrimp \$10
Gluten Free Pasta Available
- CAPELLINI VODKA 22.00
Roasted garlic, creamy pomodoro sauce, fresh mozzarella
- PACCHERI BOLOGNESE 25.00
Beef and pork ragu, roasted carrots, celery, onion, marinara
- GNOCCHI AL FORNO 24.00
Baked ricotta gnocchi, marinara, melted mozzarella
- CREAMY PESTO TORTELLINI 24.00
Cheese tortellini, pesto cream sauce
- BUCATINI CARBONARA 22.00
Pancetta, pecorino romano, black pepper, egg yolk
- FRESH RICOTTA RAVIOLI 22.00
Fresh ricotta ravioli, fresh mozzarella, creamy pomodoro sauce
- SHORT RIB LASAGNA 26.00
Braised short rib, whipped ricotta, melted mozzarella, marinara
- RIGATONI CARBONE 24.00
Calabrian chilli, creamy pomodoro sauce
- ORECCHIETTE 24.00
Crumbled italian sausage, broccoli rabe, garlic & oil

Gratuity will be added onto parties of 6 or more
(GF) indicates Gluten Free

Salads

- ADD TO ANY SALAD
Chicken \$9 Burrata \$6 Salmon \$10 Shrimp \$10
- CAESAR 14.00 SMALL 7.50
Chopped romaine, parmesan, croutons, house made caesar dressing
- HOUSE (GF) 12.00 SMALL 6.50
Mixed greens, tomato, cucumber balsamic vinaigrette
- ARUGULA (GF) 16.00
Shaved parmesan, tomato, red onion, lemon, olive oil
- CHOPPED GRANO ANTIPASTO (GF) 19.00
Romaine, ham, salami, provolone, shredded mozzarella, black olives, roasted red peppers, cucumber, tomato, oil & vinegar
- MEATBALL SALAD 22.00
Meatballs, marinara, iceberg, red onion, tomato, parmesan, olive oil & vinegar

Fish

- Add Garden Salad \$2.50 Caesar \$3.00
- LINGUINE WITH CLAMS 24.00
White wine garlic broth, littleneck & chopped clams, parmesan
- SHRIMP FRA DIAVOLO 26.00
Marinara, crushed red pepper, served over your choice of pasta
- SHRIMP SCAMPI 26.00
White wine, roasted garlic, fresh lemon, served over your choice of pasta
- SALMON PICATTA (GF) 28.00
Lemon butter caper sauce, served over your choice of pasta
- SHRIMP FRANCESE 28.00
White wine, fresh lemon, served over your choice of pasta

Owners Favorite

DRUNKEN PORK CHOP MILANESE
\$36

Pork Milanese topped with cherry peppers, fresh mozzarella, prosciutto & vodka sauce

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GranoItalianTavern.com

Contact us for your next
private event
and catering needs!

