

GROUP LUNCH MENUS

THESE MENUS ARE AVAILABLE
MONDAY THRU SATURDAY.

BELOW ARE 4 GROUP LUNCH MENU FOR YOU TO CONSIDER. CHOOSE A MENU & THE SPECIFIC ITEMS FOR YOUR GROUP FROM THE APPETIZER, ANTIPASTO, PASTA, SECONDO, AND DESSERT LISTS THAT ARE PROVIDED, DEPENDING ON SELECTED MENU OUTLINE .

EVERYONE IN THE GROUP WILL BE SERVED THE SAME MEAL THAT YOU CHOOSE WITH THE EXCEPTION OF ANYONE WITH A FOOD ALERT. SOME COURSES MAY BE SERVED ON PLATTERS TO BE SHARED.

PRICES DO NOT INCLUDE TAXES,
ALCOHOL, OR GRATUITIES

MENUS MUST BE CONFIRMED AT LEAST 1 WEEK PRIOR TO RESERVATION DATE TO ENSURE AVAILABILITY. PLEASE CALL IF YOU HAVE ANY QUESTIONS AT ALL AND CHECK OUR WEBSITE

WWW.GRANO.CA
FOR INFORMATION ON UP COMING
EVENTS !

MENU 1 - \$20 PER PERSON

- 1 ANTIPASTO CHOICE OR 1 SMALL SOUP CHOICE OF SANDWICH OR PIZZA
- 1 DESSERT CHOICE & COFFEE

MENU 2 - \$25 PER PERSON

- 2 ANTIPASTO CHOICES
- 1 PASTA OR RISOTTO CHOICE
- 1 DESSERT CHOICE & COFFEE

MENU 3 - \$32.50 PER PERSON

- 3 CHOICES STAND-UP APPETIZERS OR 1 CHOICE OF ANTIPASTO
- 1 PASTA OR RISOTTO CHOICE
- 1 MEAT SECONDO OR 1 FISH SECONDO
- 1 CHOICE DESSERT & COFFEE

MENU 4 - \$25 PER PERSON

- COCKTAIL PARTY
- APPETIZER MENU FOR STAND-UP.
- NUMBER OF CHOICES DEPENDS ON THE SIZE OF YOUR GROUP

APPETIZERS

- FINGER FOODS TO STAND-UP MENU -

- CROSTINI
- CROQUETTES
- SHRIMP SKEWER
- STUFFED MUSHROOM
- VEGETABLE SKEWERS
- VEAL SAUSAGE SKEWERS
- PROSCIUTTO & BOCCONCINI
- GRAPE, GOAT CHEESE & NUTS
- CHOUX PUFFS WITH CAPONATA
- POTATO & SHRIMP CROQUETTES
- ROASTED POTATO W PANCETTA
- ASPARAGUS W SMOKED SALMON
- PARMIGIANO PUFF PASTRY STICKS
- CREPPELLE W SPINACH & GORGONZOLA
- CHOUX PUFFS W RED PEPPER & ASIAGO
- WHITE GRAPES, GOAT CHEESE & PISTACHIO
- GORGONZOLA, PRUNES, WALNUT & PROSCIUTTO

ANTIPASTO

- PROSCIUTTO DI PARMA & MOZZARELLA DI BUFALA
 - CALAMARI FRITTI
 - GRILLED CALAMARI W BALSAMIC
 - CAPONATA
 - ROASTED PEPPERS
 - GRILLED BEEF AND ROASTED VEG
 - EGGPLANT PARMIGIANA
 - GRILLED VEGETABLES
- GREEN BEANS, MUSHROOMS & POTATO
 - ROASTED BEETS
 - EGGPLANT WITH RICOTTA
 - MIXED SEAFOOD SALAD
 - CAPRESE
- ANTIPASTO ANTICO - SALUMI & CHEESES
 - CHICKEN RADICCHIO
 - GIARDINIERA
- CARPACCIO DI SALMONE E ARUGOLA
 - INSALATA DI CASA
- CARPACCIO DI VITELLO (VEAL CARPACCIO)
 - EGGPLANT SICILIANA
- INSALATA TRICOLORE CON PERE E GORGONZOLA

PANINI

FRITTATA DI ZUCCHINI
- 'ITALIAN OMELET' WITH ZUCCHINI

PANINO DI PROSCIUTTO
- PROSCIUTTO & PECORINO

PANINO DI SALSICCIA
- GRILLED VEAL SAUSAGE

PANINO DI POLLO
- BREADED ESCALOPE OF CHICKEN

PANINO DI VEGETALE
- PEPPERS, EGGPLANT & ZUCCHINI

PANINO DI TONNO E OLIVE
- TUNA, ARTICHOKE & BLACK OLIVE

PANINO DI SALMONE
- SMOKED SALMON, MASCARPONE & SPINACH

PIZZA

MARGHERITA EXTRA
- TOMATO SAUCE, E-V OLIVE OIL,
MOZZARELLA & BASIL

FUNGHI E FORMAGGIO
- MUSHROOMS, MOZZARELLA & PARMIGIANO

VERDE SUL BIANCO
- SPINACH ON BESCHAMEL W GRANA PADANO

SICILIANA
- GRILLED EGGPLANT, BOCCONCINI & TOMATO

PEPPERONATA
- MIXED PEPPERS, ONION & TOMATO SAUCE

OTHER TOPPINGS ARE OF COURSE AVAILABLE

PRIMO - PASTA

- ORECCHIETTE WITH RAPINI, PROVIMI LIVER & CARAMELIZED ONIONS
 - FUSILLI AGRODOLCE
 - WITH EGGPLANT & PEPPERS
- TORTELLINI W PROSCIUTTO & MUSHROOMS
- LASAGNE AL FORNO - TRADIZIONALE
- RAVIOLI WITH CREAM & NUT SAUCE
- CREPPELLE DI RICOTTA E SPINACI
- RISOTTO WITH SAFFRON & SEAFOOD
 - RISOTTO ALLA BOSCAIOLO - (MIXED WILD MUSHROOMS)
- RISOTTO WITH SPINACH & PARMIGIANO

AS WE HAVE A LARGE VARIETY OF PASTA OR RISOTTO CHOICES, YOU CAN EITHER REFER TO OUR CURRENT MENU OR CALL THE RESTAURANT FOR MORE SELECTIONS.

SECONDO CARNE / MEAT

BOCCONCINI DI POLLO CON VINCOTTO
- CHICKEN BREAST WRAPPED
IN PANCETTA & SAGE

COTOLETTE D'AGNELLO E LENTICCHIE
- LAMB CHOPS WITH LENTILS

GRILLED PORK TENDERLOIN

VEAL SAUSAGE W PEPPERS & POTATO

LAMB SAUSAGE, CANNELLINI & POLENTA

MIXED GRILL OF CHICKEN AND SAUSAGE

BEEF STRIPLOIN W GORGONZOLA

SECONDO PESCE / FISH

MARINATED & GRILLED ATLANTIC SALMON

GUAZZETTO DI PESCE - FISH STEW

STUFFED SQUID STEWED IN
PIQUANT TOMATO SAUCE

SOLE FILLETS W SPINACH
BAKED IN PARCHMENT

GRILLED JUMBO SHRIMP & SCALLOPS

DESSERT

YOU CAN CHOOSE ONE
OF THE FOLLOWING
- AN ASSORTED DESSERT PLATTER
OR
- ICE CREAM & BISCOTTI
OR
- A FRUIT AND CHEESE PLATTER
SERVED WITH COFFEE OF YOUR CHOICE

SPECIAL ORDER CAKES
PRICED ACCORDINGLY

THERE ARE SEASONAL CHANGES IN THE COURSE SELECTIONS THAT MAY NOT BE LISTED SO PLEASE CALL THE RESTAURANT FOR UPDATES OR IF YOU HAVE AT QUESTIONS .