

# IL GRANO

PASTA - PINSA & FOCACCIA

Catering services, local privatization,  
foodstuffs:  
Discover our offers on  
[restaurantilgrano.com](http://restaurantilgrano.com)

## starter

<b>FOCACCIA</b> 	7
with olive oil and rosemary	
<b>MIXED FRY</b>	9
chef's arancine, croquettes of potatoes and scamorza	
<b>BRUSCHETTA</b> 	10
tomatoes, basil pesto and toasted homemade bread	
<b>ENTREE VEGANE</b> 	12
assorted Italian vegetables	
<b>HOT CAMEMBERT DI BUFALA</b> 	13
with crispy rosemary focaccia	
<b>BURRATA</b> 	13
burrata pugliese 125g, pomodoro datterino e basilico	
<b>CARPACCIO SMOKED TUNA</b>	16
avocado cream, sweet and sour onions, green lemon zest, dill, homemade bread croutons	
<b>APULIAN CUTTING BOARD</b>	28
wooden board with mini bruschetta with tomato pugliese, Apulian burrata, Apulian cold meats and cheeses	






## fresh pasta

<b>PACCHERI CON SPINACI</b> 	15
smoked burrata, mushrooms, pine nuts and Parmesan crumble	
<b>CASARECCE PESTO</b> 	16
straciatella, pesto of basilic, lemon zest	
<b>PACCHERI BURRATA</b> 	18
demi aubergine, datterino tomato, basil	
<b>RIGATONI WITH MEATBALLS</b>	19
tomato sauce, veal meatballs and Parmesan	
<b>RIGATONI POLPO ALLA LUCIANA</b>	19
octopus cooked over low heat with Corbara tomatoes and black olives	
<b>LINGUINE AI GAMBERI</b>	20
prawns, asparagus, yellow tomato and zest of green lemon	
<b>TORTELLI CREMA DI TARTUFO</b> 	22
handmade tortelli, ricotta, Parmesan and truffle cream	



## roman pinsa

*Our pinsa is made from wheat flour, soy, rice and with higher hydration and maturation of at least 48 h, we obtain a product with high digestibility.*

<b>ROMOLO MARGHERITA</b> 	13
tomato sauce, DOP buffalo mozzarella and basil	
<b>PESTO AND BURRATA</b> 	15
mozzarella, pesto of basilic, datterino tomato, burrata, basilic	
<b>VEGANO</b> 	15
tomato sauce, zucchini, eggplant, mushrooms, arugula and walnuts	
<b>MARGHERITA PARMA HAM</b>	16
tomato sauce, DOP buffalo mozzarella, basil and Parma ham	
<b>REGINA</b>	16
tomato sauce, mozzarella, ham and button mushrooms	
<b>BURRATA SMOKED</b> 	16
Mozzarella, Leccino olives, Datterino tomatoes	
<b>NERONE</b>	17
tomato sauce, mozzarella, spicy spianata (pork), dried tomatoes, anchovies, capers and leccino olives	
<b>LAZIO</b>	18
mozzarella, guanciale (pork), organic perfect eggs, pecorino	
<b>TRUFFLE</b> 	20
mushrooms, black truffle and mozzarella	
<b>SMOKED TUNA</b>	21
mozzarella, yellow tomatoes, tomato powder	

**PINSA GLUTEN FREE supp. 4,90**

### Suppléments

Grated Parmesan or Organic Perfect Egg or Arugula or Paris Mushrooms	2
Parma ham or buffalo mozzarella DOP or spicy Spianata or white ham	3

## main course

<b>PALERMITANA SWORDFISH</b>	18
breadcrumbs, pine nuts, laurel, dry grape	
<b>CHEF'S MILANESE</b>	23
served with fresh homemade pasta	





# salads

## HEALTHY

assortment of salads, polpette and chicken fillets (homemade low temperature cooking), zucchini, dried tomatoes, datterino tomatoes and Parmesan crumble

16

## SPRING



assortment of salads, DOP buffalo mozzarella, cherry tomatoes, avocado, Leccino olives, zucchini and pumpkin seeds

16

## THON

assortment of salads, polpette and mango, datterino tomato, leccino olives, cashew nuts

17

# dessert

## TIRAMISU TRADITIONAL

8

## SMALL PINSA WITH NUTELLA

8

## PANNA COTTA

salted butter caramel or strawberry coulis

8

## CHOCOLATE CAKE

dark heart with white chocolate

8

## GOURMET COFFEE

9

## LEMON MERINGUE PIE

9

## menu

drink not included

### ANTIPASTO + PINSA

Bruschetta with tomato and basil + pinsa Margherita Parma ham

20

### PIATTO + DESSERT

Pinsa Margherita Parma ham + panna cotta

20

## menu baby

up to 12 years (drink not included)

### ANTIPASTO + PINSA

White Ham + small pinsa Margherita or tomato pasta

9

### PIATTO + DESSERT

small pinsa Margherita or pasta with tomato + ice cream

9

from 15:30 to 19:00

## Italian aperitif

Aperol Spritz ou  
Campari Spritz ou  
Limoncello Spritz

+

3 italian  
finger food

Euro 10

3 italian  
finger food

Euro 5



## aperitif

RICARD - 5CL	6
MARTINI white/red - 8CL	6
CAMPARI - 8CL	7
RHUM - 5CL	8
VODKA - 5CL	8
GIN - 5CL	8
WHISKY - 5CL	8
KIR ROYAL	12
KIR VIN BLANC	7

## beers

BIERE PERONI 6  
Bottle 33 Cl

BIERE ARTISANALE LABI 8  
Bottle 33 Cl  
White, blonde or amber  
*This light and fruity wheat beer  
is hand made.*

## hot drinks

ESPRESSO ILLY	3
DOUBLE ESPRESSO ILLY	5
CAPPUCCINO	4
COFFEE CREAM	4
TEA AND INFUSIONS SELECTION	4

## cocktails

SPRITZ CLASSICO 9 Aperol, Prosecco, soda
SPRITZ ALCOLHOL FREE 9 Crodino, soda
CAMPARI SPRITZ 9 Campari, prosecco, soda
NEGRONI 10 Gin, Campari, Vermouth
GIN FIZZ 10 Gin, lime juice, sugar syrup, soda
ANGELO STYLE 11 Mango liqueur, lime juice, tequila, chili, soda
MOSCOW MULE 11 Vodka, ginger beer, lime juice
MARGARITA FRAISE 11 Tequila, strawberry, lime juice, ginger beer

## digestive

AMARETTO DI SARONNO 6
LIMONCELLO 6
GRAPPA BLANCHE 7
GRAPPA BARRIQUE 7
GET 27 7
AMARO DEL CAPO 7
AMARO MONTENEGRO 7
FERNET BRANCA 7

## softs

WATER CASTALIE - 75 C 4 <i>Natural and sparkling water refined in the plant from the water of microfilmed net</i>
COCA, COCA ZERO - 33 CL 5
FRUIT JUICE - 25 CL 5
ICED PEACH TEA - 25 CL 5
ORANGINA, SCHWEPPES - 25 CL 5
PERRIER - 33 CL 5
SYRUP 2
LEMONADE SIRACUSA BIO 6 <i>drinking water on request</i>



# sparkling

bottle 75 cl o glass 15 cl

## PROSECCO DOC (Trévisé)

*Millesimato San martino*

Glass

Bottle

8

39

## LAMBRUSCO OPERA 27 DOC (Emilie-Romagne)

*Ceci*

*100% Salamin, Red, Charmat method*

35

## CHAMPAGNE HENRIOT BRUT

Glass

Bottle

12

75

## CHAMPAGNE RUINART BRUT

110

# white

bottle 75 cl o glass 15 cl

## PINOT GRIGIO DOC (Venice)

*San Martino*

*Dry, slightly fruity wine,  
with a slight note of almond.*

26

## LANGHE WHITE DOC (Piemont)

*Parusso*

*100% Sauvignon, citrus note, generous and fresh*

35

## CHARDONNAY DOC (Trentino)

*Vescovile*

*Fruity and floral, fresh and dry.*

28

## ROERO ARNEIS CAMESTRI DOCG (Piemont)

*Porello*

*100% Arneis, fruity, peach and pear, dry*

39

## FALANGHINA IGT (Campania)

*Vinosia*

*100% Falanghina, fresh, light salinity, citrus note*

29

# rose'

bottle 75 cl o glass 15 cl

## GRANATEY IGT BIO (Sicily)

*Colomba Bianca*

*100% Nero d'Avola. Delicate bouquet of red fruits,  
scent of grapefruit and pomegranate.*



29

## ROSE MAREMMA DOC (Tuscany)

*Fertuna*

*100% Sangiovese. Fresh, fruity and vanilla notes*

29



# red

Bottle 75 cl o glass 15 cl

**BARDOLINO CLASSICO DOC** 30  
**(Venice)**  
*Delibori*  
70% Corvina, 20% Rondinella, 10% Corvinone.  
Fruity, light, dry, balanced,  
strawberry, raspberry and notes currant

**MONTEPULCIANO D'ABRUZZO** 28  
**DOC (Abruzzo)**  
*Ulisse*  
100% Montepulciano.  
Notes of red fruits, cocoa and spices.

**NEBBIOLO DOC (Piemont)** 44  
*Parusso*  
100% Nebbiolo, generous and greedy,  
great finesse, a little Barolo

**PRIMITIVO IGT (Apulia)** 31  
*Cantine del Falco*  
100% Primitivo. Fruttato, aroma di piccoli  
fruits rouges, frutti rossi, generosi e freschi.

**NERO D'AVOLA DOC BIO (Sicily)** 33  
*Kore*  
100% Nero D'Avola. Scent of plum and  
fragrance of plum and cherry, soft, velvety and elegant.

**CHIANTI DOCG BIO (Tuscan)** 32  
*Poggiotondo*  
85% Sangiovese 10% Canaio  
5% Colorino. Very balanced,  
an expressive bouquet.

**PINOT NERO IGT (Lombardy)** 39  
*Terrazze*  
100% Pinot nero. Fine and elegant,  
greedy, Bourgogne style