



IL GRANAIO PHOENIXVILLE

Primi Piatti

\$10 House Salad

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

\$12 Caesar Salad

romaine, homemade caesar dressing, homemade croutons

\$13 Beets & Burrata

golden beets, burrata cheese, pancetta, white wine vinaigrette

\$14 Homemade Meatballs

beef, veal, pork, roasted garlic pomodoro, whipped ricotta, herbed crostini

\$12 Polenta del Granaio

herbed corn polenta, grilled, mushrooms, creamy gorgonzola

\$15 Mussels e Finocchio

P.E.I mussels, fennel, pancetta, garlic white wine

\$16 Fried Calamari

calamari, pepperoncini, red pepper aioli, marinara

\$9 Basket of Arancini

house specialty rice balls, savory shrimp, sweet peas, saffron aioli

\$12 Bruschetta

honey whipped ricotta, sage, cherry tomatoes, garlic balsamic, crostini

\$9 Il Granaio Flatbread

garlic, mushroom, gorgonzola, pancetta, truffle oil

\$9 Margarita Flatbread

marinara, fresh mozzarella, basil

\$13 Eggrolls

beef short rib, mozzarella, caramelized onions, horse radish aujus

\$16 Grilled Octopus

marinated octopus, lemon chili oil

Specialties Della Casa

\$33 Zuppa Di Pesce

clams, mussels, shrimp, salmon, white fish, white wine tomato sauce, linguine

\$27 Risotto Primavera

grilled jumbo shrimp, artichoke, shaved brussels sprout risotto, arugula pesto, roasted garlic pomodoro

\$28 Veal Saltimbocca

veal medallions, prosciutto, mozzarella, potatoe cake, demi glaze reduction

\$30 Salmon Pizziaola

atlantic salmon, black olives, capers, cherry tomato, white wine pomodoro sauce, linguine

\$32 Pesce Arreganata

white fish, crab, herbed bread crumbs, white wine cream sauce, linguine pasta

\$29 Chicken & Shrimp Coronado

chicken breast, shrimp, artichoke, spinach, white wine, cream, mozzarella, linguine

M.P. Steak, Chefs Cut

Secondi Piatti

\$24 Sunday Supper

braised pork cheeks, ground sausage, homemade meatballs, red sauce, homemade straw pasta

\$20 Gnocchi Pomodoro

homemade potato ricotta dumplings, garlic, olive oil, tomato sauce

\$26 Paccheri Della Casa

homemade short tube pasta, jumbo lump crab, baby shrimp, artichokes, wilted spinach, pink brandy cream sauce

\$25 Gnocchi Con Guancia Di Maiale

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

\$28 Lobster & Crab Ravioli

lobster & crab ravioli, sundried tomato, sweet peas, truffle brandy cream sauce

\$28 Gamberi Fra Diavolo

jumbo shrimp, hot pepper, fresh tomato, white wine, linguine

\$23 Veal/\$22 Chicken Parmigiana

cutlet, marinara, mozzarella, linguine

\$25 Bucatini & Clams

littleneck clams, garlic, onion, oregano, white wine, homemade bucatini pasta, herbed bread crumbs

\$22 Sweet Sausage Ragout

ground italian sausage, caramelized fennel, fresh herbs, homemade paccheri pasta, breadcrumbs

\$20 Penne Vodka

cherry tomatoes, bacon, vodka pink sauce, penne

\$19 Eggplant Parmigiana

eggplant, marinara, mozzarella, linguine



Contorni

\$9 Broccoli Rabe

broccoli rabe, red pepper flakes, garlic, olive oil

\$10 Brussel Sprouts

brussel sprouts, pancetta, pine nuts, balsamic reduction

\$8 Potato Siciliana

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

\$7 Grilled Polenta

crispy grilled herbed corn polenta

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

Specialty Cocktails

\$12 Our Award Winning Whiskey Sour

blood orange roobius tea infused ezra
bourbon signature sour mix, lemon peel,
amarena cherry syrup

\$13 Illuminato

faber gin, st. germain, clover honey syrup,
fresh lemon juice, black walnut bitters,
torched rosemary sprig

\$13 Blood Orange Margarita

tequila, blood orange, cointreau sour mix,
lime juice

\$14 Manhattan

ezra brooks straight rye whiskey, carpano
sweet vermouth, aromatic herbal bitters,
oils of fresh orange peel, amarena cherry

\$12 Espresso Martini

faber vanilla vodka, fresh espresso, kahlua

\$10 Napoli

vodka, housemade honey-sweetened pink
lemonade, fresh muddled basil, lemon

\$12 Pineapple Martini

pineapple infused vodka, splash of
pineapple juice, fresh lime

\$13 Old Fashioned

ezra brooks straight rye whiskey,
homemade simple syrup, aromatic herbal
bitters, fresh citrus peels, amarena cherry
syrup

\$13 Boulevardier

ezra brooks straight rye whiskey,
campari liqueur, carpano antica formula
sweet vermouth

\$13 Sazerac

ezra rye whiskey, homemade simple syrup,
herbal bitters, oils of fresh lemon peel,
veaux carre absinthe rinse

\$12 Bridge Street Social

faber gin, st. germain elderflower liqueur,
fresh muddled english cucumber, lemon
juice

\$12 Limoncello Martini

faber citrus vodka, housemade limoncello,
simple syrup, fresh lemon juice, sugar rim

\$10 Rossini

prosecco, pureed strawberries

\$11 Aperol Spritz

aperol liqueur, prosecco

White Wine

\$10 Chardonnay Canyon Oaks (CA)

\$12 Sauvignon Blanc (NZ)

\$10 Pinot Grigio Avia

\$12 Riesling Washington Hills (WA)

\$10 Prosecco Ca Del Sarto (Italy)

\$12 Rose La Chevalier (France)

\$ 14 Pinot Grigio Terlano (Aldo Adige)

Red Wine

\$12 Baby Amarone Antico Fuoco (Italy)

\$12 Sangiovese Alli (Tuscany)

**\$10 Cabernet Sauvignon Canyon Oaks
(CA)**

\$12 Malbec (Argentina)

\$12 Chianti Badia Colle (Tuscany)

\$14 Super Tuscan Argante (Tuscany)

\$12 Pinot Noir Cloud Break (CA)

**\$14 Cabernet Sauvignon Substance
(WA)**

\$12 Barbera/Nebbiolo Trifula (Piedmont)

Draft Beer

\$6 Peroni Nastro Assurro (5.2%)

\$7 Yard Love Stout \$7 flying fish

\$7 Mango Cart White Ale (4.9%)

**\$6 Levante Cloudy & Cumbbersome IPA
(5.9%)**

**\$7 Troegs Perpetual \$8 Double Nickel
Seasonal**

\$7 Fat Head's Seasonal \$6 Hoegaarden

Bottled Beer

\$5 Miller Lite (4.2%)

\$6 Michelob Ultra (4.2%)

\$6 Double Nickel (6.8%)

\$6 Corona (4.5%)

\$6 Stella (5.2%)

\$5 St. Pauli Non Alcoholic