



# IL GRANAIO PHOENIXVILLE

## Primi Piatti

### **\$10 House Salad**

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

### **\$10 Caesar Salad**

romaine, homemade caesar dressing, homemade croutons

### **\$13 Beets & Burrata**

golden beets, burrata cheese, pancetta, white wine vinaigrette

### **\$13 Homemade Meatballs**

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

### **\$12 Polenta del Granaio**

herbed corn polenta, grilled, mushrooms, creamy gorgonzola

### **\$13 Mussels e Finocchio**

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

### **\$15 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 au jus

### **\$16 Grilled Octopus**

marinated octopus, lemon chili oil

## Specialties Della Casa

### **\$18 Risotto Primavera**

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

### **\$18 Veal Saltimbocca**

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

### **\$19 Salmon Pizziaola**

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

### **\$20 Pesce Arreganata**

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

## Secondi Piatti

### **\$19 Sunday Supper**

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

### **\$19 Paccheri Della Casa**

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

### **\$18 Gnocchi Con Guancia Di Maiale**

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

### **\$19 Lobster & Crab Ravioli**

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

### **\$17 Gamberi Fra Diavolo**

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

### **\$18 Veal/\$17 Chicken Parmigiana**

cutlet, marinara, mozzarella, linguine

### **\$18 Bucatini & Clams**

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

### **\$16 Sweet Sausage Ragout**

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

### **\$15 Gnocchi Pomodoro**

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

### **\$16 Eggplant Parmigiana**

eggplant, marinara, mozzarella, linguine

## Sandwiches

choice of fries, caesar or house salad

### **\$16 Prosciutto E Burrata**

prosciutto di parma, burrata, tomato, arugula, balsamic vinegar, olive oil

### **\$14 Chicken Pamigiana**

cutlet, marinara, mozzarella,

### **\$14 Cutlet Rabe**

chicken cutlet, sharp provolone, broccoli rabe



## Contorni

### **\$9 Broccoli Rabe**

broccoli rabe, red pepper flakes, garlic, olive oil

### **\$10 Brussels Sprouts**

brussels 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**

stoli vanilla vodka, 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, demerara 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, demerara 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**

absolut citron, housemade limoncello, simple syrup, fresh lemon juice, sugar rim

### **\$10 Rossini**

prosecco, pureed strawberries

### **\$11 Aperol Spritz**

aperol liqueur, prosecco

## White Wine

**\$9 Chardonnay Canyon Oaks (CA)**

**\$10 Sauvignon Blanc (NZ)**

**\$9 Pinot Grigio Avia**

**\$10 Riesling Washington Hills (WA)**

**\$10 Prosecco Ca Del Sarto (Italy)**

**\$11 Rose La Chevalier (France)**

**\$12 Pinot Grigio Terlano (Aldo Adige)**

## Red Wine

**\$12 Baby Amarone Antico Fuoco (Italy)**

**\$11 Sangiovese Alli (Tuscany)**

**\$9 Cabernet Sauvignon Canyon Oaks(CA)**

**\$10 Malbec (Argentina)**

**\$12 Chianti Badia Colle (Tuscany)**

**\$14 Super Tuscan Argante (Tuscany)**

**\$10 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 & Cumbersome 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**