



DINNER

PRIMI PIATTI

- HOUSE SALAD \$14  
ROMAINE, ICEBERG,  
RADICCHIO, ALMONDS,  
TOMATO, GORGONZOLA,  
HONEY RED WINE VINAIGRETTE
- SPICED BEETS \$18  
RED BEETS, CREAMY BURRATA  
CHEESE, HERBED HONEY DRIZZLE,  
TOASTED PISTACHIO
- CAESAR SALAD \$14  
ROMAINE, GRANA PADANO CHEESE,  
CROUTONS, HOMEMADE DRESSING,  
PARMESAN CRISP
- POLPETTA \$15  
SPINACH & RICOTTA STUFFED  
BEEF MEATBALL,  
MARINARA SAUCE, CROUSTINI
- PROSCIUTTO CROSTINI \$16  
GRILLED RUSTIC BREAD, ROASTED  
BELL PEPPER, PARMA PROSCIUTTO,  
PISTACHIO BUTTER, GRANA PADANA
- CLAMS & DRUNK BREAD \$18  
NEW ZEALAND COCKLES, FENNEL,  
PORK PANCETTA, ONIONS, GARLIC,  
WHITE WINE SMOTHERED CROSTINI
- POLENTA DEL GRANAIO \$15  
GRILLED PARMESAN POLENTA CAKE,  
SAUTEED MUSHROOMS,  
GORGONZOLA CREAM SAUCE
- MUSSELS & SAUSAGE \$18  
P.E.I. MUSSELS, SWEET SAUSAGE,  
HOT PEPPER, FRESH TOMATO,  
WHITE WINE POMODORO
- ARANCINI SICILIANI \$16  
BRAISED PORK & MOZZARELLA  
STUFFED ARBORIO RICE,  
TOMATO-PORK SUGO, REGGIANO
- FRIED CALAMARI \$18  
EAST COAST SQUID,  
CRISPY PEPPERONCINI,  
LEMON-GARLIC AIOLI, MARINARA
- PULPO ALLA GRIGLIA \$19  
CHAR-GRILLED TENDER SPANISH  
OCTOPUS, ARUGULA, FRESH LEMON,  
CITRUS CHILI OIL DRIZZLE
- SHORT RIB EGG ROLL \$17  
PULLED SHORT RIB, BELL PEPPERS,  
CARAMELIZED ONION,  
CREAMY FONTINA BECHAMEL,  
LONG HOT PEPPER AIOLI

IL GRANAIO

GLEN MILLS

italian restaurant and bar

SPECIALITIES DELLA CASA

- BRAISED SHORT RIB \$37  
TENDER BEEF SHORT RIB, RED WINE DEMI  
GLAZE, TOMATO BRAISED EGGPLANT,  
ZUCCHINI, SQUASH & BELL PEPPERS
- VEAL PARMIGIANA \$33  
THIN MEDALLIONS, BREADED, FRIED CRISPY,  
MOZZARELLA, MARINARA, LINGUINE
- SALMON PEPERONATA \$32  
SEARED ATLANTIC SALMON, BELL  
PEPPERS, CARAMELIZED ONION,  
SWEET & SOUR WHITE BALSAMIC SAUCE
- WHOLE FISH OF THE DAY \$M.P.  
GRILLED WHOLE, FILLETED TABLESIDE,  
LEMON, OLIVE OIL, VEGETABLE OF THE DAY
- BUTCHER’S CUT \$M.P.  
GRILLED TO TEMPERATURE, VEGETABLE OF  
THE DAY, MUSHROOM DEMI GLAZE

CONTORNI

- ROASTED CAULIFLOWER \$12  
OLIVE OIL, GARLIC, ANCHOVY, CAPERS
- GREENS & BEANS \$12  
CANNELLINI BEANS, BROCCOLI RABE,  
RED PEPPER, GARLIC, OLIVE OIL
- BRUSSEL SPROUTS \$12  
PORK PANCETTA, PINE NUTS,  
BALSAMIC REDUCTION
- CRISPY PARMESAN POLENTA \$10  
GRILLED CORN MEAL POLENTA CAKE
- SMASHED CRISPY POTATO \$10  
CARAMELIZED ONION, PANCETTA

DOLCE

- BUDINO DI PANE \$12  
WARM CHOCOLATE CHIP BREAD  
PUDDING, VANILLA ICE CREAM,  
CINNAMON CREAM SAUCE
- TIRAMISU \$12  
COCOA POWDER, CHOCOLATE SAUCE
- CREPE CAKE \$12  
LEMON MASCARPONE CREAM, LAYERED  
SWEET CREPES, BERRY COULIS
- NY CHEESECAKE \$12  
RICOTTA, CREAM CHEESE, BERRY SAUCE
- CHOCOLATE MOUSSE CAKE \$12  
COOKIE CRUST, CHOCOLATE SAUCE
- CREME BRULEE \$11  
SUGAR CRUSTED CUSTARD, BERRY SAUCE
- CHOCOLATE CHIP CANNOLI \$11  
CHOCOLATE SAUCE, POWDERED SUGAR

DINNER

SECONDI PIATTI

- FESTONI DELLA CASA \$30  
TENDER PULLED CHICKEN, JUMBO LUMP  
CRAB, ARTICHOKE, SPINACH,  
TOMATO-PARMESAN CREAM SAUCE,  
HOMEMADE SHORT PASTA
- SWEET POTATO CAVATELLI \$32  
SWEET POTATO & RICOTTA PASTA, PULLED  
BEEF SHORT RIB, MUSHROOM,  
MARSALA CREAM DEMI GLAZE
- SACCHETTONI \$34  
CREAMY CORN-CRABMEAT STUFFED  
PASTA, SHALLOT, PEAS, CHERRY TOMATO,  
THYME-WHITE WINE CREAM SAUCE
- MUSHROOM AGNOLOTTI \$30  
GROUND VEAL, MARSCAPONE, PORCINI  
FILLED PASTA, SAGE BROWN BUTTER
- GNOCCHI GORGONZOLA \$27  
HOMEMADE POTATO RICOTTA  
DUMPLINGS, GORGONZOLA CREAM,  
CANDIED WALNUT, BALSAMIC DRIZZLE
- PAPPARDELLE VEAL \$31  
TENDER BRAISED VEAL AND ROOT  
VEGETABLE RAGOUT, HEARTY RED SAUCE,  
HOMEMADE RIBBON PASTA
- FESTONI BOLOGNESE \$27  
HOMEMADE SHORT PASTA,  
GROUND BEEF, TOMATO CREAM SAUCE
- SHRIMP RISOTTO \$32  
5 GRILLED JUMBO SHRIMP, DICED  
ZUCCHINI, EGGPLANT, SQUASH, BELL  
PEPPER, ROASTED TOMATO RISOTTO,  
HERBED BREADCRUMB
- CHICKEN ROLLATINI \$33  
PROSCIUTTO WRAPPED CHICKEN BREAST,  
SPINACH, TOMATO, MOZZARELLA AND  
CRAB STUFFING, ROASTED GARLIC  
POMODORO SAUCE
- CHICKEN PARMIGIANA \$26  
CHICKEN CUTLET, MARINARA,  
MOZZARELLA, LINGUINE
- PIZZAIOLO DI MANZO \$33  
THIN NEW YORK STRIP MEDALLIONS,  
GARLIC, TOMATO, KALAMATA, CAPER,  
WHITE WINE POMODORO, LINGUINE
- VEAL & SHRIMP VELLUTATA \$35  
TWO VEAL MEDALLIONS, THREE  
JUMBO SHRIMP, SHALLOTS,  
CARAMELIZED LEMON, ASPARAGUS,  
WHITE WINE CREAM SAUCE, LINGUINE
- PESCE FRANCESE \$33  
DELICATE WHITE FISH, LIGHT EGG BATTER,  
CRABMEAT, SPINACH, LEMON,  
WHITE WINE, LINGUINE
- GAMBERI FRA DIAVOLO \$32  
5 JUMBO SHRIMP, HOT PEPPER, WHITE  
WINE POMODORO, LINGUINE
- ZUPPA DI PESCE \$37  
CLAMS, MUSSELS, SHRIMP, SALMON,  
WHITE FISH, WHITE WINE TOMATO  
SAUCE, LINGUINE