# GRANA PIZZERIA

12" Wood-Fired Neapolitan Pizza | Serves Two Portafoglio-style (folded street pizza) available upon request.

#### MARGHERITA

Tomato, Mozzarella, Grana Padano, Basil, EVOO

#### DIAVOLA

Tomato, Mozzarella, Salami, Calabrian Chili, Honey, EVOO

#### NONNA

Ricotta, Broccolini, Preserved Lemon, Za'atar, Garlic Oil

#### RICK & MORTA

Ricotta, Mozzarella, Mortadella, Pistachio, Garlic Oil

#### FUNGHI

Mushroom, Chevre, Charred Spring Onion

## RADICCHIO CAESAR

w/ Anchovy Breadcrumbs & Grana Padano

#### HEIRLOOM TOMATO

w/ Burratta & Soft Herbs

#### MARKET GREENS

w/ Shaved Fennel & Crispy Parsnip

## 3 PIZZA + 2 SALAD \$40/PERSON

A casual dining experience, served buffet or family style. Includes modern, compostable dinnerware & napkins. **\$1800 minimum required.** 





SALADS

 $\triangleleft$ 

7 7

 $\mathbb{Z}$ 

 $\mathbb{Z}$ 

# GRANA GRAZE



Artfully selected and arranged cheese, cured meats, seasonal fruits, nuts, fresh bakery items, and so much more!

Perfect for gatherings (large and small), weddings, picnics, wine tastings, whatever your occasion.

#### SNACK PACK

Boxed | Serves One **\$18/ea** 

#### JUST FRIENDS

Board | Serves 20 \$325

#### GRAZE

6' Table, Flat-Lay Spread | Serves 50 \$1000

#### GATHER

Two 6' Tables, Dimensional Spread | Serves 100 \$1850

Grazing Table Inclusions: Table setup, tables, linens, fresh flowers & greenery, compostable snack boats & napkins.

Table breakdown/cleanup is the client's responsibility. We ask that all tables, linens, decor, and boards be gathered and ready for pickup within 2 days of event date.

# GRANA PRIVATE CHEF

A luxe, intimate dining experience brought to you by Chef Chris Flanagan. Chris brings over 20 years of fine dining expertise to your table, incorporating only the freshest seasonal and local ingredients. Your menu is fully customizable and can be tailored to pair with a host of wines.

Best suited for groups of 20 or less | \$500 minium

### SAMPLE MENU

#### SEARED SEA SCALLOP

Crispy Parsnip, Broccoli, Valencia Orange

#### LINGUINI & PRAWNS

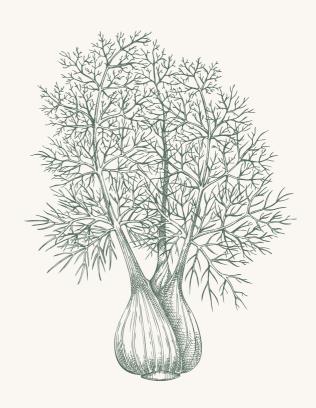
Garlic, Cherry Tomato, Flaked Chili

#### GRASS FED LAMB CHOPS

Spring Onion, Zucchini, Snap Peas, Grape Gremolata

#### CANDY CAP PANNA COTTA

Italian Prune Plums, Oat Crumble



\$120/PERSON