

GRANA PIZZERIA

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

NEAPOLITAN PIZZA

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

3 PIZZA + 2 SALAD \$40/PERSON

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



SALADS

RADICCHIO CAESAR

w/ Anchovy Breadcrumbs &
Grana Padano

HEIRLOOM TOMATO

w/ Burratta & Soft Herbs

MARKET GREENS

w/ Shaved Fennel & Crispy
Parsnip



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

All custom menus will require a consultation with our Chef prior to booking. Please email granapdx@gmail.com or call 971-720-2055 to schedule an in-person or virtual meet and greet. We look forward to serving you!