

DINNER

PRIMI PIATTI

HOUSE SALAD \$12  
ROMAINE, ICEBERG,  
RADICCHIO, ALMONDS,  
TOMATO, GORGONZOLA,  
HONEY RED WINE VINAIGRETTE

SPICED BEETS \$16  
RED BEETS, CREAMY BURRATA  
CHEESE, HERBED HONEY DRIZZLE,  
TOASTED PISTACHIO

CAESAR SALAD \$12  
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 \$16  
NEW ZEALAND COCKLES, FENNEL,  
PORK PANCETTA, ONIONS, GARLIC,  
WHITE WINE SMOTHERED CROSTINI

POLENTA DEL GRANAIO \$13  
GRILLED PARMESAN POLENTA CAKE,  
SAUTEED MUSHROOMS,  
GORGONZOLA CREAM SAUCE

MUSSELS & SAUSAGE \$15  
P.E.I. MUSSELS, SWEET SAUSAGE, HOT  
PEPPER, FRESH TOMATO, WHITE  
WINE POMODORO

ARANCINI SICILIANI \$14  
BRAISED PORK & MOZZARELLA  
STUFFED ARBORIO RICE,  
TOMATO-PORK SUGO, REGGIANO

FRIED CALAMARI \$16  
EAST COAST SQUID,  
CRISPY PEPPERONCINI,  
LEMON-GARLIC AIOLI, MARINARA

PULPO ALLA GRIGLIA \$17  
CHAR-GRILLED TENDER SPANISH  
OCTOPUS, ARUGULA, FRESH LEMON,  
CITRUS CHILI OIL DRIZZLE

SHORT RIB EGG ROLL \$16  
PULLED SHORT RIB, BELL PEPPERS,  
CAMELIZED ONION,  
CREAMY FONTINA BECHAMEL,  
LONG HOT PEPPER AIOLI



IL GRANAIO

GLEN MILLS

italian restaurant and bar

SPECIALITIES DELLA CASA

BRAISED SHORT RIB \$34  
TENDER BEEF SHORT RIB, RED WINE DEMI  
GLAZE, TOMATO BRAISED EGGPLANT,  
ZUCCHINI, SQUASH & BELL PEPPERS

VEAL PARMIGIANA \$29  
THIN MEDALLIONS, BREADED, FRIED CRISPY,  
MOZZARELLA, MARINARA, LINGUINE

SALMON PEPERONATA \$28  
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

SUMMER SQUASH \$11  
ZUCCHINI, SQUASH, GARLIC, HERB  
TOASTED BREADCRUMB, OLIVE OIL

GREENS & BEANS \$11  
CANNELLINI BEANS, BROCCOLI RABE,  
RED PEPPER, GARLIC, OLIVE OIL

BRUSSEL SPROUTS \$11  
PORK PANCETTA, PINE NUTS,  
BALSAMIC REDUCTION

CRISPY PARMESAN POLENTA \$9  
GRILLED CORN MEAL POLENTA CAKE

SMASHED CRISPY POTATO \$9  
CARAMELIZED ONION, PANCETTA

DOLCE

BUDINO DI PANE \$10  
WARM CHOCOLATE CHIP BREAD  
PUDDING, VANILLA ICE CREAM,  
CINNAMON CREAM SAUCE

TIRAMISU \$10  
COCOA POWDER, CHOCOLATE SAUCE

CREPE CAKE \$10  
LEMON MASCARPONE CREAM, LAYERED  
SWEET CREPES, BERRY COULIS

NY CHEESECAKE \$9  
RICOTTA, CREAM CHEESE, BERRY SAUCE

CHOCOLATE MOUSSE CAKE \$10  
COOKIE CRUST, CHOCOLATE SAUCE

CREME BRULEE \$9  
SUGAR CRUSTED CUSTARD, BERRY SAUCE

CHOCOLATE CHIP CANNOLI \$9  
CHOCOLATE SAUCE, POWDERED SUGAR

DINNER

SECONDI PIATTI

FESTONI DELLA CASA \$27  
BRAISED CHICKEN THIGH, JUMBO LUMP  
CRAB, ARTICHOKE, SPINACH, BRANDY  
BLUSH SAUCE, HOMEMADE SHORT PASTA

SWEET POTATO CAVATELLI \$31  
SWEET POTATO & RICOTTA PASTA, PULLED  
BEEF SHORT RIB, MUSHROOM,  
MARSALA CREAM DEMI GLAZE

SACCHETTONI \$32  
CREAMY CORN-CRABMEAT STUFFED  
PASTA, SHALLOT, PEAS, CHERRY TOMATO,  
THYME-WHITE WINE CREAM SAUCE

MUSHROOM AGNOLOTTI \$29  
GROUND VEAL, MARSCAPONE, PORCINI  
FILLED PASTA, SAGE BROWN BUTTER

GNOCCHI GORGONZOLA \$23  
HOMEMADE POTATO RICOTTA  
DUMPLINGS, GORGONZOLA CREAM,  
CANDIED WALNUT, BALSAMIC DRIZZLE

PAPPARDELLE VEAL \$28  
TENDER BRAISED VEAL AND ROOT  
VEGETABLE RAGOUT, HEARTY RED SAUCE,  
HOMEMADE RIBBON PASTA

FESTONI BOLOGNESE \$25  
HOMEMADE SHORT PASTA,  
GROUND BEEF, TOMATO CREAM SAUCE

SHRIMP RISOTTO \$30  
5 GRILLED JUMBO SHRIMP, DICED  
ZUCCHINI, EGGPLANT, SQUASH, BELL  
PEPPER, ROASTED TOMATO RISOTTO,  
HERBED BREADCRUMB

CHICKEN ROLLATINI \$27  
PROSCIUTTO WRAPPED CHICKEN BREAST,  
SPINACH, TOMATO, MOZZARELLA AND  
CRAB STUFFING, ROASTED GARLIC  
POMODORO SAUCE

CHICKEN PARMIGIANA \$25  
CHICKEN CUTLET, MARINARA,  
MOZZARELLA, LINGUINE

PIZZAIOLO DI MANZO \$31  
THIN NEW YORK STRIP MEDALLIONS,  
GARLIC, TOMATO, KALAMATA, CAPER,  
WHITE WINE POMODORO, LINGUINE

VEAL & SHRIMP VELLUTATA \$31  
TWO VEAL MEDALLIONS, THREE  
JUMBO SHRIMP, SHALLOTS,  
CARAMELIZED LEMON, ASPARAGUS,  
WHITE WINE CREAM SAUCE, LINGUINE

PESCE FRANCESE \$32  
DELICATE WHITE FISH, LIGHT EGG BATTER,  
CRABMEAT, SPINACH, LEMON,  
WHITE WINE, LINGUINE

GAMBERI FRA DIAVOLO \$29  
5 JUMBO SHRIMP, HOT PEPPER, WHITE  
WINE POMODORO, LINGUINE

CIOPPINO \$35  
CLAMS, MUSSELS, SHRIMP, SALMON,  
WHITE FISH, ROASTED FENNEL, POTATO,  
WHITE WINE TOMATO SAUCE

711 Concord Rd. Glen Mills, PA 19342 | 610-459-8469

CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.