



Welcome to

Grano Italian Restaurant & Wine Bar

Dine In - Take Out - Delivery - Catering

- Before placing your order, please let us know if you have any type of food allergies, food sensitivities or intolerances, we assume no responsibility for guests with these restrictions.
- Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH, CRUSTACEAN SHELLFISH.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness (*).
- Although efforts are made to avoid cross contact of allergens, we cannot guarantee that food items will not inadvertently come in contact with one another during preparation.

- Prices and Selections are subject to change.
Current state sales tax and service charge are additional.
- 18% gratuity charge added on all parties of 6 people or more.

- Grano is available for Catering and Private Parties.
- To make a reservation, please feel free to contact us: (626) 357 3938

WE ARE OPEN and available for Catering Service on:

**New Year – Valentine – Easter – Italian Liberation Day – Mother’s Day – Graduation Day
Memorial Day – Father’s Day – Italian Ferragosto Holiday – Columbus Day - Thanksgiving**

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www.grano081.com

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Share your photos with our hashtag #grano081

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*Italian Restaurant
& Wine Bar*



ITALIAN MEAL STRUCTURE

ANTIPASTO is a heavier starter. It's usually lighter than the first course.

- **Appetizers**
- **Salads**
- **Soups**

PRIMO is the first course. It consists in hot food and is usually heavier than the antipasto, but lighter than the second course; flour-based foods are the staple of any primo piatto: examples are risotto, pasta, gnocchi, polenta, cannelloni, ravioli or lasagne.

- **Pasta**
- **Handmade Pasta**
- **Rice**

SECONDO may include different meats and types of fish: turkey, sausage, pork, steak, stew, beef, zampone, salt cod, stockfish, salmon, lobster, lamb, chicken or a roast. The primo or the secondo piatto may be considered more important depending on the locality and the situation.

- **Chicken**
- **Veal - Beef**
- **Seafood**

PIZZA is an course in part chosen habitually - for those who still have an appetite - to complete a previous course or chosen also to replace the Pasta. The dough is light and highly digestible: every day the proportions of the ingredients are chosen based on the outside temperature and the humidity of the air, and the dough rises for 24 hours.

- **Pizza**

DOLCE, or Dessert, is the perfect ending to dinner. Frequent dishes include tiramisu, panna cotta, cake or pie. A spumoni or a sorbetto can be eaten too. Though there are nationwide desserts, popular across Italy, and many regions and cities have local specialties.

- **Dessert**



ANTIPASTI – APPETIZERS

Beef Carpaccio	Beef carpaccio, arugula salad, celery leaves, cherry tomatoes, Parmigiano cheese and Umbrian Truffle Olive Oil (*add truffle if available on market price)	21
Octopus Salad	Sliced Octopus, oven baked potatoes, capers, celery, olives, mixed herbs	24
Antipasto della Casa [Vr]	Grilled zucchini, Mozzarella, drizzled olives, balsamic glaze and <u>Prosciutto Crudo</u>	18
Caprese [Vr]	Sliced tomato, Mozzarella, basil, drizzled olives, balsamic glaze	13.5
Fried Calamari	Lightly breaded and seasoned fried calamari	12
Burrata & Prosciutto	Fresh Italian burrata cheese, Prosciutto Crudo and arugula	18
Zucchine Fritte [Vr]	Lightly breaded and deep fried zucchini with ranch dressing	11.5
Eggplant Parmigiana [Vr]	Sliced eggplant fried and baked with Mozzarella in tomato sauce	18
Bruschette (V)	Homemade bread slices with bruschetta (second service)	5
Meatballs	Combine beef, eggs and cheese in breadcrumbs, fried and served with marinara sauce (3 meatballs 8)	3
Sausage	Italian Sausage with marinara sauce	5

[Vr] Vegetarian - (V) Vegan - We will happy to twist "Antipasto" into a Vegetarian choice \$15

INSALATE – SALADS

Antipasto Salad	Mixed fresh greens, lettuce, prosciutto, mortadella, salami, mushrooms, tomatoes, olives and cheese	15
Insalata Mista (V)	Mixed fresh greens, olives, marinated mushrooms, tomato, onion	10
Caesar Salad	Crispy fresh romaine lettuce, Caesar dressing, croutons, Parmigiano	10
Chicken Caesar	Caesar Salad served with grilled chicken	15
Salmone Salad	Mixed fresh greens, lettuce, mushrooms, olives, tomatoes and grilled salmon	20
Dinner Salad (V)	Fresh lettuce, olives, fresh mushrooms	6
Beetroot Salad (V)	Beetroot, hazelnut, fresh celery, timo and sherry vinegar dressing	12.5
Arugula Salad [Vr] (V)	Sliced pears, walnuts, arugula and balsamic dressing and <u>Parmigiano Cheese</u>	12

chicken paillard 9, shrimp 5, salmon fillet 14, any other 3

[Vr] Vegetarian - (V) Vegan - We will happy to twist "Arugula Salad" into a Vegan choice



ZUPPE – SOUPS

Zuppa del Giorno [Vr]	Soup of the day	8
Minestrone (V)	Mixed fresh vegetables	6
Crab and Lobster Chowder	Fresh crab, fresh lobster, potato and a touch of cream	12

[Vr] Vegetarian - (V) Vegan

ITALIAN TRADITIONAL PASTA

Your choice of:

Rigatoni
Spaghetti
Linguine
Fettuccini
Pennette
Angel Hair
Gluten Free Penne

«American» Bolognese	Homemade meat sauce with carrots, celery, onions and a <u>touch of cream</u>	20
Alfredo [Vr]	Homemade with cream sauce (<i>add chicken 3</i>)	18
Clams	Fresh clams in homemade white or red wine sauce	20
Genovese	Slowly cooked for 48 hours, a stew of onions, beef and bay leaf	19
	*** TRADITIONAL RECIPE – A REAL TASTE OF ITALY ***	
Puttanesca	Homemade tomato sauce with anchovies, black olives, capers and olive oil	18
Al Salmone	Fresh salmon with homemade white or pink vodka cream sauce	20
Allo Scoglio	Fresh clams, mussels, shrimp, calamari and garlic in white or red wine sauce	20
Nonna – Meatballs	Grandma’s homemade meat sauce with homemade meatballs	20
Alla Zia Clara	Old Aunt’s homemade meat sauce, little homemade meatballs and ricotta	20
Alla Checca – Tomato (V)	Fresh tomato, basil and garlic in homemade marinara sauce	18
Pesto [Vr] (V)	Fresh basil, pine nuts, garlic and <u>Parmigiano Cheese</u>	18

extra sauce, chicken, meatball or sausage 3, shrimp 5, salmone 8

ask us for “kids pasta”

[Vr] Vegetarian - (V) Vegan - We will happy to twist “Pesto Pasta” into a Vegan choice



HANDMADE PASTA

PREPARED FRESH DAILY WITH EGGS, FLOUR & SALT

«Traditional» Bolognese (New!)	Homemade Fettuccini Emiliani , slowly cooked ground beef in tomato paste, celery, carrots, onions, bay leaves and Parmigiano Cheese <i>*** TRADITIONAL RECIPE – A REAL TASTE OF ITALY ***</i>	20
Gnocchi [Vr]	Homemade potato dumpling with tomato sauce, basil and Mozzarella	19
Lasagna [Vr]	Homemade pasta, ricotta, Mozzarella, tomato sauce	20
Giordanini [Vr]	Homemade Giordanini alla Gaetano with fresh cherry tomato, basil and garlic	21
Gnocchetti Gorgonzola [Vr]	Homemade potato dumpling, gorgonzola cheese, caramelized walnuts and fresh celery <i>*** TRADITIONAL RECIPE – A REAL TASTE OF ITALY ***</i>	23
Mushrooms [Vr]	Homemade Fettuccini, porcini mushrooms, fresh parsley, Parmigiano	24
Tortellini Alfredo	Homemade pasta with Alfredo sauce and Prosciutto Cotto di Parma (Italy)	25
Ravioli [Vr]	Homemade pasta filled with cheese in tomato sauce or butter & sage	19
Manicotti [Vr]	Homemade crepes stuffed with ricotta cheese in homemade tomato sauce	18
Cannelloni	Homemade crepes stuffed with meat in homemade tomato sauce	18
Seafood Ravioli (New!)	Homemade pasta filled with fish, octopus, potatoes, seafood sauce with fresh tomatoes <i>*** TRADITIONAL RECIPE – A REAL TASTE OF ITALY ***</i>	21
Eggplant with Parmigiana Pasta [Vr]	Homemade Maltagliati pasta with marinara sauce, basil and garlic sliced eggplant, fried and baked with Mozzarella <i>extra sauce, chicken, meatball or sausage 3, shrimp 5, salmone 8</i> [Vr] Vegetarian	25

RISOTTI - RICE

Saffron [Vr]	Classic Italian risotto with saffron and Parmigiano cheese	20
Porcini Mushrooms [Vr]	Porcini mushrooms, fresh parsley, Parmigiano cheese	22
Sea Food (New!)	Lobster broth, shrimps, mussels, clams and octopus, white wine, basil <i>(add half lobster 12)</i> <i>extra sauce, chicken, meatball or sausage 3, shrimp 5, salmone 8</i> [Vr] Vegetarian	25



PIZZE

«The First Neapolitan Pizza with Pasta in Los Angeles»

Margherita [Vr]	Italian traditional pizza topped with marinara sauce, fresh Buffalo Mozzarella, fresh basil and olive oil	18
White Pizza [Vr]	Mozzarella, Irish Cheddar cheese, shaved Parmigiano	18
Prezzemolata (New!) (V)	Tomato base with parsley, garlic and chili pesto, EVOO	18
Eggplant [Vr]	Margherita pizza topped with lightly fried eggplant Parmigiana *** BEST TRADITIONAL NEAPOLITAN PIZZA ***	22
Pulcinella [Vr]	Margherita pizza topped with Pasta alla Checca (Pizza + Pasta) *** BEST TRADITIONAL NEAPOLITAN PIZZA ***	22
Vegetarian – Healthy [Vr] (V)	Fresh tomatoes, mushrooms, olives, bell peppers, onion, <u>Buffalo Mozzarella and Parmesan</u>	19
Prosciutto	Margherita with prosciutto, arugula and shaved Parmigiano	19
Genovese (New!)	White Margherita with stew of onions, beef and bay leaf, Buffalo Mozzarella and shaved Parmigiano	19
Pepperoni	Margherita with pepperoni and shaved Parmigiano	19
Meatballs	Margherita pizza topped with homemade meat sauce, meatballs, cheese and shaved Parmigiano	22

Topping Choices: side of greens, fruit or vegetables 2, sausage, pepperoni, prosciutto, chicken, meatball, ricotta or buffalo Mozzarella 3, eggplant parmigiana or shrimp 5, salmone 8

[Vr] Vegetarian - (V) Vegan - We will happy to twist “Vegetarian Pizza” into a Vegan choice

SIDES

Italian Potato Fried (V)	Sliced Potatoes fried	9
Eggplant Parmigiana [Vr]	Sliced eggplant fried and baked with Mozzarella in tomato sauce	18
Grilled Vegetables (V)	Grilled zucchini, eggplant, broccoli, and carrots	11
Boiled Vegetables (V)	Boiled zucchini, eggplant, broccoli, and carrots	9
Mashed Potato [Vr]	Creamy of mashed potatoes, milk, butter, salt	6

[Vr] Vegetarian - (V) Vegan



POLLO – CHICKEN

served standard with potato puree and fresh vegetables: zucchini, broccoli, carrots

Marsala	Chicken breast with sauteed mushrooms in Marsala wine	21
Parmigiana	Breaded chicken breast baked with Mozzarella cheese in marinara sauce	21
Milanese	Crunchy breaded chicken breast served with lemon wedges	21
Piccata	Sauteed chicken breast in lemon sauce with butter and capers	21

VITELLO – VEAL

served standard with potato puree and fresh vegetables: zucchini, broccoli, carrots

Marsala	Sauteed thin veal in Marsala wine sauce with mushrooms	22
Parmigiana	Breaded veal baked with Mozzarella cheese in marinara sauce	22
Milanese	Crunchy breaded veal served with lemon wedges	22
Piccata	Sauteed thin veal in lemon sauce with butter and capers	22

PESCE – SEAFOOD

**served standard with potato puree and fresh vegetables: zucchini, broccoli, carrots*

Shrimp alla Diavola (*)	Shrimp served with spicy tomato sauce	23
Salmone al Limone (*)	Scottish Salmon grilled with lemon butter sauce	23
Zuppa di Pesce (New!)	Lobster bisque, bell pepper, touch of saffron, fresh celery, clams, mussels, shrimp, calamari and garlic croutons <i>(add half lobster 12)</i>	26

***** TRADITIONAL RECIPE – A REAL TASTE OF ITALY *****

TAGLIERE & WINE Cold Dinner for Hot Nights

Tagliere & Wine	RICH COLD CUTS & CHEESE and a Glass of Wine with a selection of meats, cheeses, fruits, nuts and more...!!! <i>(only available after 8pm)</i>	30
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Tiramisu [Vr] (V)	Homemade cacao powder on ladyfingers with espresso	8
Mom's Chocolate Cake [Vr]	Mom's Chocolate Cake filled and finished with whipped cream	8
Spumoni [Vr]	Ice Cream in different flavors topping with whipped cream	8
Panna Cotta [Vr] (V)	Cooked Cream aromatized with vanilla (<i>ask for available toppings</i>)	9
Drunk Chocolate [Vr]	Porto natural Chocolate Bar Wine and chocolate slice with almond, hazelnut cranberry and raisin	15

DESSERT

[Vr] Vegetarian

We will happy to twist "Tiramisu" & "Panna Cotta" into a Vegan choice

DESSERT WINE

		Glass	Bottle
Porto Wine	Chocolate Bar 100% Yum, natural chocolate & cocoa flavors, <i>California</i>	9	41
Moscato	White Wine Moscato Terre Siciliane IGP, <i>Sicily, Italy</i>	9	41

DRINK

Still Water	Panna still water 500 ml.	5
Sparkling Water	San Pellegrino sparkling water 750 ml.	6
Soda	Classic Cola, Diet Cola, Fanta, Sprite	4
Ice Tea – Hot Tea	Ice or Hot Tea	4
Espresso	Italian Espresso Coffee	3.5
American Coffee	American Coffee	3.5
Milk	Glass of Milk	4
Cappuccino	Milk with Italian Espresso Coffee	4.5
Fruit Juice	Glass of Fruit Juice	4

BEER

		Bottle
Imported	Peroni, <i>Italy</i>	6
Domestic	Budweiser, <i>US</i>	5
	Budweiser Bud Light, <i>US</i>	5
Craft Imported	Craft Margherita Aeffe, <i>Italy</i>	8



CARAFES

		Glass	½ Carafe	Carafe
Sangria	Spanish Sangria	8	14	25
Chianti Red	Italian Classic Chianti Sant'Antonio	8	14	25
Pinot Nero Red	California Pinot Noir Creek Vinery	8	14	25
Cabernet Sauvignon Red	California Cabernet Sauvignon – <i>light Cherry aroma</i>	9	17	32
Merlot Red	California Merlot – <i>light Raspberry aroma</i>	9	17	32
Chablis White	French Chardonnay Chablis	8	14	25
Chardonnay White	California Chardonnay Vineyards	9	17	32
Zinfandel Blush	California Delicious Blush White Zinfandel	8	14	25

WHITE WINE

		Glass	Bottle
Sparkling	Stella Rosa Italian White Imperiale D.O.C., <i>Veneto, Italy</i>	~	28
	Stella Rosa Italian White D.O.C. <i>Veneto, Italy (SPLIT)</i>	11	~
Chardonnay	SmokeScreen Chardonnay, <i>Napa, California</i>	9.5	39
	Joseph Jewell, <i>Russian River, California ***</i>	~	69
Sauvignon Blanc	The Ned Waihopai Valley, <i>Marlborough, New Zealand</i>	8	32
Riesling	Maddalena Riesling Semi-Sweet, <i>Monterey, California</i>	8	33
Pinot Grigio	Delle Venezie D'Aquino, <i>Veneto, Italy</i>	8	31
	Villa Alena Pinot Venezia D.O.C, <i>Veneto, Italy</i>	9.5	34
Moscato	White Wine Moscato Terre Siciliane IGP, <i>Sicily, Italy</i>	9	41
Zinfandel – Blush White	Mariella White Zinfandel, <i>Vista, California</i>	7	30
Champagne	San Antonio Extra Dry, <i>Monterey, California (SPLIT)</i>	9	~
	Louis Perdrier, Brut Excellence, <i>Côte D'Or, France</i>	~	48

Corkage Fee: 14



RED WINE

		<i>Glass</i>	<i>Bottle</i>
Merlot	Maddalena, <i>Paso Robles, California</i>	9.5	38
Cabernet Sauvignon	Villa Sonia, D'Aquino <i>Veneto, Italy</i>	8.5	34
	San Simeon, <i>Paso Robles, California</i>	9.5	41
	Santo Stefano, <i>Napa Valley, California</i> ***	~	69
	Fiftyrow 2016 Rutherford Alice Block, <i>Napa Valley, California</i> *****	~	149
Pinot Noir	Veneto D'Aquino, <i>Veneto, Italy</i>	8	30
	San Simeon, <i>Monterey, California</i>	9.5	33
	Joseph Jewell, <i>Russian River, California</i> ***	~	69
Italian Reds – Toscana	Chianti Riserva, D'Aquino, <i>Tuscany, Italy</i>	8	31
	Rosso di Montalcino, Campogiovanni, <i>Tuscany, Italy</i>	~	44
	Chianti Classico San Felice D.O.C.G., Riserva "Il Grigio", <i>Tuscany, Italy</i>	~	62
Italian Reds – Sicilia	Blend Incanto Super Sicilia, D'Aquino, <i>Sicily, Italy</i>	8	31
	Nero D'Avola, Chiamonte, <i>Sicily, Italy</i>	9	34
Italian Reds – Abruzzo	Montepulciano, D'Aquino D.O.C., <i>Abruzzo, Italy</i>	8	30
Italian Reds – Romagna	Sangiovese, Mezzadro, <i>Romagna, Italy</i>	8	30
Italian Reds – Emilia	Lambrusco, Sant'Antonio, <i>Emilia, Italy</i>	8.5	34
Italian Reds – Veneto	Amarone, D'Aquino, <i>Veneto, Italy</i>	~	48
Zinfandel – Red	Maddalena Red Zinfandel, <i>Paso Robles, California</i>	8	35
Semi Sweet	Conte Stella Rosa - Rosso, <i>Piemonte, Italy (SPLIT)</i>	10	~

Corkage Fee: 14