

DINNER

ANTIPASTI

**CICCHETTI VENEZIANI** \$4

VENETIAN-STYLE CROSTINI  
DAILY SELECTION (SEE BOARD)

**TRAMEZZINI** \$8

VENETIAN-STYLE TRIANGULAR SANDWICH  
DAILY SELECTION (SEE BOARD)

**SUPPLÌ AL TELEFONO** \$12

FRIED RICE BALLS, TOMATO & MOZZA (VT)

**ZUCCA FRITTA** \$12

SQUASH RINGS, SAFFRON MAYO (VT)

**GNOCCHI ALLA ROMANA** \$14

BROWN BUTTER, SAGE, PARMIGIANO (VT)

**CROCCHETTE CACIO E PEPE** \$14

CACIO E PEPE POTATO CROQUETTES (VT)

**GRANDMA MEATBALLS** \$16

HOUSE MARINARA, TOAST

**RICOTTA MONTATA** \$14

HONEY, SAGE, PINE NUT, TOAST (VT)

**BURRATA NOSTRANA** \$18

DELICATA SQUASH, CRANBERRY, WALNUT (VT)

**FRITTO MISTO** \$16

CALAMARI, SHRIMP, ZUCCHINI, TARTARE SAUCE

**TAGLIERE MEDITERRANEO** \$28

CHEF'S SELECTION OF IMPORTED CHARCUTERIE AND  
CHEESE, ACCOMPANIMENTS, DADS BREAD

**MARINATED OLIVES** (V) \$6

**SOUP OF THE DAY** \$13

INSALATE

**CHICORY SALAD** \$16

RADICCHIO, CASTELFRANCO, CRANBERRY, WALNUT,  
SHALLOTS-THYME VINAIGRETTE, GRANA PADANO (VT)  
ADD ANCHOVY +3 | ADD CHICKEN +5 | ADD SHRIMP +6

**CAESAR SALAD** \$16

ROMAINE HEARTS, CROUTONS,  
PARMIGIANO REGGIANO, CAESAR DRESSING (VT)  
ADD ANCHOVY +3 | ADD CHICKEN +5 | ADD SHRIMP +6

PRIMI

**LASAGNETTA DI CARNE** \$22

RAGU, BECHAMEL, PARMIGIANO

**EGGPLANT PARMIGIANA** \$22

SUGO, BASIL, GRANA PADANO (VT)

**RIGATONI** \$24

SPICY VODKA SAUCE (VT)

**SPAGHETTONI** \$24

BASIL-PISTACHIO PESTO, PEPERONCINO,  
PINE NUT, BREADCRUMB (V)

**PAPPARDELLE** \$24

RAGÙ ALLA BOLOGNESE, PARMIGIANO

**BUCATINI PUTTANESCA** \$24

TOMATO, OLIVE, ANCHOVY, CAPER, PEPERONCINO

**BIGOLI IN SALSA** \$25

TRADITIONAL PASTA DISH FROM VENICE  
WITH ANCHOVY, ONION, PARSLEY, WHITE WINE  
ADD SHRIMP +6

**RISOTTO ZAFFERANO** \$25

SAFFRON, WHITE WINE, ONION, PARMIGIANO (VT)

SECONDI

**CHICKEN MILANESE** \$29

BROWN BUTTER, RADICCHIO, PEAR, GORGONZOLA

**POLPO** \$25

CHARRED OCTOPUS, POTATO, OLIVE, GREMOLATA

**TONNO SCOTTATO** \$27

SEARED TUNA, GARLIC GREEN BEANS, VINCOTTO

**OSSOBUCCO** \$29

BRAISED VEAL SHANK, POLENTA, CARROT,  
CELERY, ONION, FRESH HERBS

**LOMBATELLO** \$36

GRASS-FED HANGER STEAK,  
SAUTÉED BROCCOLINI, SAUCE AU POIVRE

CONTORNI

**BROCCOLI** \$14

STEAMED CROWNS, GREEN VELLUTATA,  
CALABRIAN CHILI, BREADCRUMB (v)

**POTATOES** \$12

FRIED FINGERLINGS, GARLIC AIOLI, SEA SALT (vT)

**SPINACH** \$12

SAUTÉED SPINACH, BUTTER, GARLIC,  
PARMIGIANO REGGIANO (vT)

**CAPONATA** \$12

ROASTED EGGPLANT, PEPPER, AND ONION,  
OLIVE, CAPER, PINE NUT, BASIL (v)

GRANDBACAN.COM

INQUIRE FOR PRIVATE EVENTS

GRAZIE MILLE !

DOLCI

**ZABAIONE E CIOCCOLATO** \$10  
**TIRAMISU CLASSICO** \$10  
**OLIVE OIL CAKE** \$10

DOPO CENA

**CAFFÈ SHAKERATO**  
VIRGIN ESPRESSO MARTINI \$6  
**AFFOGATO AL CAFFÈ**  
GELATO DROWNED  
WITH A SHOT OF HOT ESPRESSO \$10  
**CAFFÈ CORRETTO**  
SHOT OF ESPRESSO  
TOPPED WITH SAMBUCA OR GRAPPA \$12

BEVANDE

**FRESH JUICE** ASK THE STAFF \$8  
**ITALIAN SODA** ASK THE STAFF \$7  
**KIDS JUICE** ASK THE STAFF \$5  
**COCA COLA** \$5  
**GINGER BEER** \$5  
**PHONY NEGRONI** \$10  
**ACQUA TONICA** \$5  
**ACQUA FRIZZANTE** \$7  
**ACQUA MINERALE NATURALE** \$7

FOR OUR SELECTION OF AFTER-DINNER SPIRITS  
PLEASE CHECK OUT THE DRINK MENU