

BREAKFAST

10 AM-12 PM DAILY

BOMBOLONE \$9

EGG&CHEESE SANDWICH (VT)

ADD SMOKED BACON +4 | BRIOCHE OR CROISSANT OPTION

CORNETTO \$15

PLAIN CROISSANT, SMOKED SALMON,
CUCUMBER, SCALLION, CREAM CHEESE, DILL

GRAND BREAKFAST \$15

TWO EGGS, HOME FRIES,
SAUTEED GREENS, TOAST (VT)

CONTINENTAL BREAKFAST \$19

COFFEE, FRESHLY SQUEEZED ORANGE JUICE,
YOGURT, GRANOLA, FRUIT, SETTEPANI PASTRY (VT)

CAFFÈ E TÈ

RISTRETTO \$2

ESPRESSO \$2.5

DOUBLE ESPRESSO \$3.5

AMERICANO \$4

ICED AMERICANO \$4.5

MACCHIATO \$4

CAPPUCCINO \$4.5

CORTADO \$4.25

LATTE \$5

ICED LATTE \$5.5

HOT TEA \$4

MATCHA LATTE \$6

ICED MATCHA LATTE \$6.5

ORGANIC MILK CHOICES: WHOLE | WHOLE LACTOSE FREE | OAT | ALMOND

12 PM-4 PM DAILY

SANDWICHES

FOCACCIA MORTADELLA \$14

MORTADELLA CON PISTACCHI, BASIL PESTO,
BURRATA NOSTRANA

PANINO VEGETARIANO \$14

ROASTED VEGGIES, OLIVE TAPENADE, SUNDRIED
TOMATO, HOUSE BOMBA CALABRESE (v)

CLUB SANDWICH \$18

TURKEY, BACON, HOUSE BOMBA CALABRESE,
ONION JAM, TOMATO, LETTUCE, PICKLE
GARLIC AIOLI, SERVED WITH FRIES

BURGER DELLA CASA \$21

GRASS-FED BEEF, AMERICAN CHEESE,
LETTUCE, ONION, TOMATO, PICKLE
SERVED WITH FRIES, ON BRIOCHE

ADD SMOKED BACON +4

ANTIPASTI

CICCHETTI VENEZIANI \$4

VENETIAN-STYLE CROSTINI
DAILY SELECTION (SEE BOARD)

TRAMEZZINI \$8

VENETIAN-STYLE TRIANGULAR SANDWICH
DAILY SELECTION (SEE BOARD)

SUPPLÌ AL TELEFONO \$10

FRIED RICE BALLS, TOMATO & MOZZA (VT)

GRANDMA MEATBALLS \$14

HOUSE MARINARA, TOAST

MARINATED OLIVES (v) \$6

SOUP OF THE DAY \$11

(V) FOR VEGAN | (VT) FOR VEGETARIAN
GLUTEN FREE BREADS AND PASTA AVAILABLE

AFFETTATI E FORMAGGI

RICOTTA MONTATA \$12

HONEY, SAGE, PINE NUT, TOAST (VT)

BURRATA NOSTRANA \$16

DELICATA SQUASH, CRANBERRY, WALNUT (VT)

TAGLIERE MEDITERRANEO \$26

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

INSALATE

CHICORY SALAD \$14

RADICCHIO, CASTELFRANCO, CRANBERRY, WALNUT, SHALLOTS-THYME VINAIGRETTE, GRANA PADANO (VT)

ADD ANCHOVY +3 | ADD CHICKEN +5 | ADD SHRIMP +6

CAESAR SALAD \$14

ROMAINE HEARTS, CROUTONS, PARMIGIANO, CAESAR DRESSING (VT)

ADD ANCHOVY +3 | ADD CHICKEN +5 | ADD SHRIMP +6

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 (VT)

CAPONATA \$12

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

PRIMI

RIGATONI \$22

SPICY VODKA SAUCE (VT)

SPAGHETTONI \$22

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

PAPPARDELLE \$22

RAGÙ ALLA BOLOGNESE, PARMIGIANO

BUCATINI PUTTANESCA \$22

TOMATO, OLIVE, ANCHOVY, CAPER, PEPPERONCINO

BIGOLI IN SALSA \$23

TRADITIONAL PASTA DISH FROM VENICE
WITH ANCHOVY, ONION, PARSLEY, WHITE WINE

ADD SHRIMP +6

SECONDI

CHICKEN MILANESE \$27

BROWN BUTTER, RADICCHIO, PEAR, GORGONZOLA

POLPO \$23

CHARRED OCTOPUS, POTATO, OLIVE, GREMOLATA

TONNO SCOTTATO \$25

SEARED TUNA, GARLIC GREEN BEANS, VINCOTTO

OSSOBUCCO \$27

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

LOMBATELLO \$34

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

DOLCI

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

DOPO PRANZO

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

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

HAPPY HOUR
MONDAY TO FRIDAY 4-6 PM

BRUNCH SPECIALS

SATURDAY AND SUNDAY 12-4 PM

GRAND BREAKFAST \$15

TWO EGGS, HOME FRIES,
SAUTÉED GREENS, TOAST (VT)

AVOCADO TOAST \$16

POACHED EGGS, AVOCADO
ON SOURDOUGH (V)

POLENTA & UOVA \$16

TWO EGGS, POLENTA,
GORGONZOLA, TOAST (VT)

ADD BRISKET +5

EGGS BENEDICT \$16

TWO EGGS,
CHOICE OF BRISKET OR
SAUTÉED GREENS, HOLLANDAISE,
ON ENGLISH MUFFIN

FRENCH TOAST \$14

FRESH FRUIT, MAPLE SYRUP,
PANNA MONTATA (VT)

SIDES

SMOKED BACON \$8

HOME FRIES (VT) \$8

MIXED GREENS (V) \$8

TOAST, BUTTER & JAM (VT) \$5

GRANDBACAN.COM

INQUIRE FOR PRIVATE EVENTS

GRAZIE MILLE !

BRUNCH DRINKS

BLOODY MARY \$15

MILANO VODKA, HOUSE BLOODY MARY MIX

MIMOSA \$13

PROSECCO, ORANGE JUICE

BELLINI \$13

PROSECCO, PEACH JUICE

SPRITZ VENEZIANO \$14

SELECT APERITIVO, PROSECCO, CLUB SODA,
OLIVE, ORANGE

INFERNO SPRITZ \$14

ST. AGRESTIS INFERNO,
PROSECCO, ORANGE

PARADISO SPRITZ \$14

ST. AGRESTIS PARADISO,
PROSECCO, ORANGE

HUGO MARADONA \$14

PROSECCO, ELDERFLOWER LIQUEUR, MINT

SGUAZZONE VIOLA \$15

LAMBRUSCO, GRAPEFRUIT, CLUB SODA, ORANGE

BIANCO FRESCO \$14

VERMOUTH BIANCO, PROSECCO, LEMON

NEGRONI SBAGLIATO \$15

PROSECCO, ST.AGRESTIS INFERNO,
SWEET VERMOUTH

NEGRONI DELLA CASA \$16

GREENHOOK GIN, ST.AGRESTIS INFERNO,
ANTICA FORMULA

ESPRESSO MARTINI \$18

MILANO VODKA, COFFEE LIQUOR,
ESPRESSO, POLVERE DI CAFFÈ

APERITIVO HOUR

(THE MOST EURO HAPPY HOUR OF THEM ALL)

4-6 PM MONDAY TO FRIDAY ONLY

CICCHETTI MISTI \$10

FOUR VENETIAN-STYLE CROSTINI
DAILY SELECTION (SEE BOARD)

TRAMEZZINI \$6

VENETIAN-STYLE TRIANGULAR SANDWICH
DAILY SELECTION (SEE BOARD)

MARINATED OLIVES (V) \$4

20% OFF ALL WINE BOTTLES
\$2 OFF ALL DRINKS

WIFI AVAILABLE

KITCHEN OPEN ALL DAY
ORDER TAKE OUT

BUON APPETITO !

OPEN 7 DAYS