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Antipasti ~ Entrée

(traditional sharing dishes from nonna's table)

Olives 14

Marinated Calabrian grown pan tossed olives, pane di casa

Italian pane di casa 14

Italian bread, olive oil, balsamic

Patatine italiane 16

Salt & Pepper white bait chips w/aioli

Zeppole calabrese 20

Italian deep-fried dough

Arancini Osso Bucco 24

Osso buco, roasted peas, mozzarella, arborio rice, pecorino, sugo pomodoro

Garlic prawns 24

Garlic chilli tiger prawns, basil, parsley, pomodoro sugo, pane di casa

Fiori di Zucchini 24

Shallow fried zucchini flowers stuffed with spinach & ricotta with mushroom in a pugliesi batter

Polpette di Nonna 26

Homemade veal & pork calabrese meatballs, sugo di pomodoro, pane di casa, basil

Polpo e Calamari 30

Grilled garlic & lemon octopus, salt & pepper calamari and white bait, aged balsamic

Speckarella 22

Baby bocconcini wrapped in lightly fried speck, rocket lettuce, balsamic rucola, extra virgin olive oil

Antipasto di Nonno 34

San danielle prosciutto, salami di casa, provolone cheese, marinated calabrese style eggplant, black Calabrian olives, sundried tomato, pane biscotto

Nonna's antipasto Board 58

Grilled calamari seasoned with lemon and basil, crumbed zucchini, cooked muscles in an authentic homemade sugo, mild cacciatore, san danielle prosciutto, sweet cherry tomatoes, local hand made burrata, served with grissini

Piatto fritto per due 42

Crochette di riso, bocconcini wrapped in prosciutto, salt & pepper calamari, crumbed polenta, crumbed green stuffed olives, balsamic rucola, sweet palm sugar dip

Pasta

Polpette calabrese 30

Hand made fresh spaghetti, calabrese meatballs, pomodoro sugo, parmigiano Reggiano, fresh basil, extra virgin olive oil

Gioelli al mare cartoccio 34

Hand made fresh spaghetti, cherry tomatoes, tiger prawns, vongole, garlic, black pepper, chilli, parsley, white wine, extra virgin olive oil

Rigatoni osso bucco 28

Fresh rigatoni, 4 hr slow cooked veal shank ragu, pomodoro sugo, basil

Pasta pappalina 28

Fresh rigatoni, mushroom, peas, san daniele prosciutto, Spanish onions, slowly cooked in pomodoro sugo a crema

Granchio e crema 34

Hand made fresh pappardelle, blue swimmer crab, shallots, braised garlic crema, pomodoro sugo, shaved pecorino

Nduja calabrese 30

Hand made fresh pappardelle, Calabrian nduja, capers, olives, ricotta, crema fresca

La vita è una combinazione di magia e pasta

Life is a combination of magic and pasta

Gnocchi quattro formaggi 28

Fresh gnocchi, gorgonzola, grana Padano, pecorino, scamorza, parsley, served in a pastry bowl

Tortellini mollica 30

Beef tortellini, smoked speck, cream, shallots, mushrooms, crusted breadcrumbs, grana Padano served in a pastry bowl

Gnocchi di patate 28

Potato gnocchi w/creamy pesto sauce served with prawns, roasted pine nuts and baby spinach

Risotto

Risotto funghi e crema 28

Porcini & wild mushrooms, shallots, garlic, grana Padano, crema

Riso antonia 28

Porcini & wild mushrooms, sundried tomatoes, grilled chicken, san marzano sugo, finished off with shaved grana Padano cheese

***Gluten free pasta available upon request**

Secondi – (traditional Mains)

Stinco d'agnello 38

4 hour baked lamb shank, sauteed in port wine jus with seasonal vegetables – served in a red sauce

Pollo parmigiana 38

Crumbed chicken breast, eggplant, pancetta, pomodoro sugo & melted provolone cheese, potatoes, green beans

Filetto di manzo 48

Angus Ravensworth 100 day grain fed MB1, seasonal vegetables, drizzled with extra virgin olive oil – served with mushroom sauce
(Please allow 30 min for well done steaks)

Barramundi e aglio 38

Grilled barramundi, garlic, parsley, grilled octopus, sauteed potatoes, broccolini, lemon beurre blanc

Vitello braciolo 38

Rolled veal w/prosciutto, garlic, parsley, parmigiano & pomodoro sugo, chickpeas, toasted pane di casa

Costine di maiale

Woodfired marinated pork ribs, wedges
half rack 40 full rack 48

Baccala (calabrese style) 38

Pan fried salted cod fish, pomodoro sugo, potatoes, hint of chilli, pane di casa

Cotoletta di vitello 38

Veal schnitzel served w/ fried capsicum, potato & tomato salad

Grano's piatto di mare

Grilled seafood platter for 1 90 for 2 188

Whole Lobster Grilled/Mornay, Grilled Balmain bugs, grilled ocean king prawns, mussels in a sugo di pomodoro, salt & pepper calamari, grilled barramundi, whole blue swimmer crab, shelled scallops, grilled octopus, spaghetti w/vongole and cherry tomatoes, complimented w/insalata chips

(Platter for 1 no lobster)

Contorni (freshly prepared side dishes)

Potato fries 10

Seasonal vegetables 14

Garlic chilli anchovies 12

Wedges 10

Pane di casa 8

Insalate – (freshly prepared salads)

Iarda calabrese 18

Iceberg lettuce, cucumber, tomato, Spanish onion, white wine vinegar, extra virgin olive oil

Rucola 18

Bosc pear, wild rucola, walnuts, mustard balsamic & lemon dressing

Caprese 17

Fior di latte mozzarella, roma tomatoes, basil, salt, extra virgin olive oil

Bambini – Children (under 12yrs)

all kids meals served w/small drink & gelato

Schnitzel & chips 18

Grilled chicken breast w/broccoli & potatoes 18

Mini tortellini Napoletana 16

Pastina w/cream & grated cheese 14

Cheese & ham pizza 18

Pizze

100% Traditional woodfired pizza's

Garlic bread 16

Woodfired pizza base with garlic and virgin olive oil

Aglio/cheese 20

Woodfired pizza base with garlic, cheese and virgin olive oil

Nduja / miele 24

Woodfired pizza base, nduja , garlic, cheese, drizzled with pure honey

Bruschetta 24

Garlic base with finely chopped roma tomatoes, prosciutto, rucola extra virgin olive oil

Pizze rosse (red base)

Margherita 22

San Marzano sugo, mozzarella, basil, extra virgin olive oil

Bomba burrata 25

San Marzano sugo, bufala mozzarella, local handmade burrata, prosciutto, basil, oregano, extra virgin olive oil

Quattro stagioni 24

San Marzano sugo, mozzarella, ham, mushroom, capsicum, olives, extra virgin olive oil

Napoletana 24

San Marzano sugo, mozzarella, anchovies, olives, oregano, extra virgin olive oil

Pescatore 28

San Marzano sugo, prawns, calamari, octopus, clams, oregano, basil, garlic, extra virgin olive oil

Prosciutto e funghi 25

San Marzano sugo, mozzarella, prosciutto, mushroom, rucola, shaved pecorino, extra virgin olive oil

Calabrese 24

San Marzano sugo, mozzarella, salami, chilli, olives, extra virgin olive oil

Gambino 26

San Marzano sugo, mozzarella, prawns, chilli, garlic, parsley, extra virgin olive oil

Quattro salumi 27

San Marzano sugo, mozzarella, calabrese style salsiccia, mild salami, cacciatore, ham, basil, extra virgin olive oil

Massa massa 24

San Marzano sugo, mozzarella, eggplant, zucchini, ricotta

Innamorati di nuovo della pizza

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Fall in love with pizza again

Pizze bianche - (white base)

Cipolla e patate 24

Mozzarella, potato, red onions, calabrese style salsiccia, rosemary, extra virgin olive oil

Quattro formaggi 25

Mozzarella, gorgonzola, parmigiano, ricotta fresca, rosemary, black pepper, extra virgin olive oil

Preferito di Nicola 25

Garlic base, mozzarella, prawns, ham, mushrooms & parsley

Zucca di miele 24

Mozzarella, roasted pumpkin, cheese, roasted pine nuts, local honey, rucola, extra virgin olive oil

Grano 25

Mozzarella, pesto garlic prawns, parmigiana, extra virgin olive oil

Calzone

Bianca 24

Mozzarella, ham, mushroom, spinach, extra virgin olive oil

Rosso 24

San Marzano sugo, mozzarella, salami, ricotta, basil, extra virgin olive oil

Dolci - Desserts

Gelato 14

Assortment of 3 flavours

Affogato 16

Vanilla gelato w/shot of espresso coffee & Frangelico

Bombolini di Nutella 18

Deep fried bombolini w/Nutella, cinnamon, sugar & roasted nuts

Macchiato brulee 16

Vanilla gelato, coffee crème brulee, caramelised sugar

Biscotti fritti 16

Deep fried oreo's served with vanilla ice cream

Cannoli 16

Freshly fried marsala cannoli shells, freshly piped with a choice of 3 flavours - vanilla, chocolate or ricotta

Tiramisu 16

Homemade tiramisu - imported savoiardi biscuits, coffee, mascarpone, sprinkled with milk chocolate

Vanilla bean Panna Cotta 17

Infused vanilla bean panna cotta on a bed of Italian custard w/ seasoned fruits drizzled with honey

Nutellino pizza 18

Soft fluffy dough, nutella, cinnamon, fresh strawberries, icing sugar

Seadas 18

Sardinian desert pastry filled with ricotta and sultanas, served w/vanilla gelato & honey

Crespelle alla sorrentina 19

Italian crepes drizzled with lemon syrup & whipped Mascarpone cream on the side

Dolci per due 36

(an assortment of house cakes)

Plus 3 mini cannoli, 3 scoops of gelato & deep fried oreo's

La dolce vita

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The sweet life

**Cucinare con amore
fornisce cibo per l'anima**

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**Cooking with love
provides food for the soul**

**Entrate come amici
Andate come famiglia**



Enter as friends, Leave as family

Mangia bevi e Amore

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Eat drink and Love
