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Grano Restaurant Menus 2020

Grano Restaurant

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GRANO

A LA CARTE

EARLY BIRD

LUNCH

DESSERT

WINE LIST

We change our menus regularly. Here is an example of a recent A La Carte Menu

NIBBLES & FOR SHARING

Pitted Green olives and pickled aubergines Calabria style | VG GF |

€4

'Scaldanduja' spicy spreadable Italian sausage with toasted crostini |

€6

Cozze e fagioli: mussels and beans with rosemary bread and chilli |

€6

'Es Capocollo' cured Capocollo ham of Martina Franca matured with
Manduria primitivo wine (slow food presidium) | GF | €5.5

Black pig lardo with sourdough bread | €5.5

Sardella di Crucoli with toasted crostini, better known as "caviar of
the poor" | €5

Carciofi gratinata: artichokes, breadcrumbs, pecorino cheese and mint | €

STARTERS

Frisella Di Farro | VG | €5.5

Typical spelt rusk bread from the South of Italy with cherry tomatoes, oregano, garlic and biologic evo

Zuppa Di Legumi E Orzo | VG | €5.5

Barley and legume soup

Culatta E Burrata | GF | €8.5

Culatta cured ham, burrata mozzarella and Pugliese cracker

Sgombro Al Forno | GF | €8

Baked mackerel, potatoes, herbs, red pepper cream and asparagus

Polpette Alla Nduja | €6.5

Spicy meatballs with tomato sauce and smoked ricotta from Calabria

PASTA

Fileja Al Pomodoro | VG | €14.5

Traditional Calabrian homemade pasta with organic tomato sauce and basil

Pappardelle Al Ragù Di Cinghiale | €16.5

Pappardelle with slow cooked wild boar ragù

Bigoli, Cacio E Pepe | V | €15.5

Bigoli, cacio e pepe and artichoke

Cavatelli, Cozze E Sardella | €15.5

Cavatelli, mussels and breadcrumbs made with sardella di Crucoli

(spicy)

Chestnut Flour Reginette | V | €15.5

Chestnut flour reginette, pumpkin cream, porcini mushroom and smoked ricotta

Amatriciana Di Maiale Nero | €15

Mezzamaniche, black pig guanciale, tomato sauce and pecorino cheese

All of our pasta dishes can be prepared with 'Alce Nero' organic gluten free pasta.

SECÓNDI

Parmigiana Di Melanzane | V GF | €19

Deep fried layers of organic violet aubergine, tomato, mozzarella, parmigiano and green pesto

Bombette di Martina Franca | GF | €19

Pork neck, artisanal pancetta 'Santoro' rolled by hand and smoked with fragno wood, caciocavallo cheese and seasonal greens

SIDES

Rosemary roast potatoes | VG GF | €4.50

ALLERGENS

GF Gluten Free | VG Vegan | V Vegetarian

The food allergens used in the preparation of our food can be viewed

in the separate menu available at the counter. Many dishes can be adapted to suit your needs - just ask a member of staff. Please note that all allergens are openly used throughout our kitchen so trace amounts may be present.

ONLINE BOOKING

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BOOK BY EMAIL

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Stoneybatter,

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GRANO

A LA CARTE

EARLY BIRD

LUNCH

DESSERT

WINE LIST

We change our menus regularly. Here is an example of a recent Early Bird menu.

5pm to 7pm Tuesday to Thursday | 12pm to 7pm on Sundays

2 courses for €19 | 3 courses for €24

STARTERS

Panzanella | VG |

Soaked bread with Sicilian Datterini tomatoes, celery, basil, oregano, capers and and Biologic Evo

Polpette Alla Nduja

Spicy meatballs with tomato sauce and smoked ricotta from Calabria

Sgombro Al Forno | GF |

Baked mackerel, potatoes, herbs, red pepper cream and asparagus

Zuppa Di Legumi E Orzo | VG |

Barley and legume soup

Lardo di Maiele Nero

Cured black pig lardo on sourdough bread

MAINS

Tagliatelle Alla Bolognese

Authentic recipe passed on by a 'sfoglina' from Bologna

Cavatelli, Cozze e Sardella

Cavatelli with mussels and breadcrumbs made with sardella di Crucoli (spicy)

Fileja Al Pomodoro | VG |

Traditional Calabrian pasta with organic tomato sauce and basil

Fileja Alla Nduja

Fileja pasta with nduja, baked black olives and tomato sauce

Bombette di Martina Franca | GF |

Pork neck, artisanal pancetta 'Santoro' rolled by hand and smoked with fragno wood, caciocavallo cheese and seasonal greens

DESSERTS

Tiramisu | V |

Panna Cotta | V GF |

Deconstructed canolo Siciliano | V |

Allergens

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GRANO

A LA CARTE EARLY BIRD LUNCH DESSERT WINE LIST

We change our menus regularly. Here is an example of a recent Lunch Menu.

Wednesday to Friday from 12:30pm to 3pm

Starter and main course €12 | Main course €9

STARTERS

Panzanella | VG |

Soaked bread with Sicilian Datterini tomatoes, celery, basil, oregano, capers and Biologic Evo

Zuppa Di Legumi E Orzo | VG |

Barley and legume soup

Crostini Alla Nduja

Artisan smoked nduja spread on sourdough toast

Sarde a Beccafico

Sardines stuffed with a mix of breadcrumbs, pine nuts, raisins and herbs

MAINS

Tagliatelle Alla Bolognese

Authentic recipe passed on by a 'sfoglina' from Bologna

Fileja Al Pomodoro | VG |

Traditional Calabrian pasta with organic tomato sauce and basil

Bigoli Cacio e Pepe | V |

Bigoli, cacio e pepe, and artichoke

Trenette Alle Alici

Spelt trenette pasta with anchovies, capers, tomatoes, breadcrumbs and pine nuts

Allergens

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Zuppa Di Legumi E Orzo | VG |

Barley and legume soup

Crostini Alla Nduja

Artisan smoked nduja spread on sourdough toast

Sarde a Beccafico

Sardines stuffed with a mix of breadcrumbs, pine nuts, raisins and herbs

MAINS

Tagliatelle Alla Bolognese

Authentic recipe passed on by a 'sfoglina' from Bologna

Fileja Al Pomodoro | VG |

Traditional Calabrian pasta with organic tomato sauce and basil

Bigoli Cacio e Pepe | V |

Bigoli, cacio e pepe, and artichoke

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DESSERT

Tiramisu | V | 6

Deconstructed cannolo Siciliano | V | 6.5

Cre moso alle fragole | V | 6.5

Chocolate mousse with meringa, forest fruit, crisped bread and
Calabrian olive oil | V | 6.5

Parmigiano vacche rosse | V GF | 6.5

Allergens

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LUNCH
DESSERT
WINE LIST

SPARKLING

Prosecco | SO | Prosecco | Veneto | 32

Prosecco Colfondo ORG | Casa Belfi | Prosecco | Veneto | 48

1701 Franciacorta BIO | Bendini & Zago | Franciacorta | Lombardia |
85

WHITE FRÓM THE SÓUTH

Silenzi | Pala | Vermentino | Sardinia | 29

Ciello Bianco ORG | Cantine Rallo | Catarratto | Sicily | 32

.8 ORG | Otto Venti | Grillo | Sicily | 34

Ansonica ORG | Calabretta | Ansonica | Calabria | 39

Il Marinetto (Rosato) ORG | Sergio Arcuri | Gaglioppo | Calabria | 39

Liberaisensi ORG | Sergio Arcuri | Greco Bianco | Calabria | 42

Terra Minuta BIO | Valentina Passalacqua | Fiano/Greco | Puglia | 48

Etna Bianco | Pietradolce | Carricante | Sicily | 53

WHITE FRÓM THE CENTRE

Madregale | Terre di Chieti | Trebbiano/Chardonnay | Abruzzo | 26

Pecorino | La Piuma | Pecorino | Abruzzo | 29

Verdicchio di matelica ORG | Borgo Paglianeto | Verdicchio |
Marche | 35

Capolemole ORG | Carpineti | Bellone | Lazio | 45

Capovolto BIO | La Marca di San Michele | Verdicchio de Castelli di
Jesi | Marche | 54

WHITE FRÓM THE NÓRTH

Pinot Bianco ORG | Dissegna | Pinot Bianco | Veneto | 33

Ribolla Gialla BIO FIVI | I Clivi | Ribolla Gialla | Friuli | 41

Soave Classico DOC ORG | Filippo Filippi | Garganega | Veneto | 45

RED FRÓM THE SÓUTH

Senza Dubbio (1L) ORG | Calbretta for GRANO | Gaglioppo/Greco
Nero | Calabria | 35

Narello Mascalese | Cantine Paolini | Nerello Mascalese | Sicily | 29

Ciello Rosso ORG | Cantine Rallo | Nero d'Avola | Sicily | 32
Negroamaro | De Falco | Negroamaro | Puglia | 33
Serra Torzano | Cantine Elisium | Magliocco | Calabria | 39
Ciro Rosso BIO | Calabretta | Gaglioppo | Calabria | 39
Lenos | Tenuta Patruno Perniola | Primitivo | Puglia | 39
Ciro Rosso 'Aris' ORG | Sergio Arcuri | Gaglioppo | Calabria | 42
Il Pioniere Salice Salentino BIO | Natalino del Prete | Malvasie
Nera/Negroamaro | Puglia | 48
Fatalone ORG | Pasquale Petera | Primitivo/Gioia del Colle | Puglia |
48
Entna Rosso ORG | Tenuta delle Terre Nere | Nerello
Cappuccio/Nerello Mascalese | Sicily | 55
Cerasuolo di Vittoria BIO | Gulfi | Frappato/Nero d'Avola | Sicily |
55
Guardoilvento Etna Rosso | Pietro Caciorgna | Nerello
Mascalese/Nerello Cappuccio | Sicily | 59
Cerasuolo di Vittoria BIO | Cos | Nero d'Avola/Frappato | Sicily | 66
Ciro Riserva 'Piu Vite' ORG | Sergio Arcuri | Gaglioppo | Calabria |
68
Titolo | Elena Fucci | Aglianico del Vulture | Basilicata | 83
Il Frappato BIO | Arianna Occhipinti | Frappato | Sicily | 85

RED FRÓM THE CENTRE

Madregale | Terre di Chieti | Montepulciano | Abruzzo | 26
Rosso Piceno ORG | Saladini Pilastrì | Montepulciano/Sangiovese |
Marche | 35

Il Casolare BIO | Fattoria San Lorenzo | Montepulciano/Sangiovese | Marche | 35

Chiamami quando piove ORG | Valori | Montepulciano | Abruzzo | 38

Sincero Happy Tuscan Wine BIO | Cosimo Maria Masini | Sangiovese/Cabernet Sauvignon/Cabernet Franc | Tuscany | 39

Silene FIVI | Damiano Ciolli | Cesanese | Lazio | 54

'Unlitro' (1L) ORG BIO | La Magia | Sangiovese | Tuscany | 54

Rosso di Montalcino ORG | La Magia | Sangiovese | Tuscany | 54

Nobile di Montepulciano | Vittorio Innocenti | Sangiovese/Canaiolo Nero | Tuscany | 58

Syrah ORG | Amerighi Stefano | Syrah | Tuscany | 79

Brunello di Montalcino ORG | La Magia | Sangiovese Grosso | Tuscany | 89

RED FRÓM THE NÓRTH

Corvina | Torre del Falasco | Corvina Nera | Veneto | 27

Ottavio ORG | Ottavio Rube | Dolcetto/Croatina | Piemonte | 36

Dolcetta d'Alba "Gabba Hey" | Danilo Quazzolo | Dolcetto d'Alba | Piemonte | 38

Valpolicella DOC FIVI | Pietro Zerdini | Corvina/Molinara/Roninella | Veneto | 42

Trebbiolo Rosso BIO | La Stoppa | Barbera/Bonarda | Emilia-Romagna | 48

Babera Superiore | Giacomo Fenocchio | Barbera | Piemonte | 49

Langhe Nebbiolo | Giacomo Fenocchio | Nebbiolo | Piemonte | 52

Barbaresco Ovello "Slow Ride" | Danilo Quazzolo | Nebbiolo | Piemonte | 59

Natalin BIO | Fabrizio Iuli | Grignolino | Piemonte | 63

Rosso di Valtellina FIVI | Arpepe | Nebbiolo | Lombardia | 74

Barolo | Giacomo Fenocchio | Nebbiolo | Piemonte | 85

Amarone FIVI | Pietro Zardini | Corvina/Molinara/Roninella | Veneto | 87

ÓRANGE WINE

Baglio Bianco ORG | Cantine Rallo | Catarrato | Sicily | 44

Cataleva (Vino d'Italia) ORG | La Stoppa | Malvasia di Candia/Ortrugo/Marsanne | Emilia-Romagna | 49

Rami BIO | Cos | Insolia/Greciano | Sicily | 58

ORG | Organic wines are made from organically-certified grapes grown without the use of synthetic pesticides, herbicides, fungicides and fertilisers.

BIO | Biodynamic farmers use organic grapes and processes but consider the entire ecosystem of the vineyard in producing the wine taking into account astrological influences and lunar cycles. The wine making process is kept pure and clean with no yeast additions or acidity adjustments.

FIVI | FIVI Vignaioli Indipendenti is a cooperative, organised by winemakers for winemakers which supports independent winemakers. They work on their own vineyards and make their own wine. By putting their name on each bottle they produce, the independent winemaker offers their personal guarantee to the wine drinker.

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