

## ASSAGGI

<b>SELEZIONE DI PANE</b> <i>Selection of home made bread</i>	£ 3.50	<b>ROAST-BEEF DI BLACK ANGUS</b> <i>Black Angus roast-beef with goat cheese mousse, balsamic vinegar and baby spinach</i>	£ 9.95	<b>PROSCIUTTO COTTO GRAN BISCOTTO</b> <i>Gran Biscotto ham and mozzarella cheese</i>	£ 7.95
<b>BRUSCHETTA AL POMODORO</b> <i>Bruschetta of home made bread with tomato, garlic and basil</i>	£ 4.90	<b>TARTARE DI MANZO</b> <i>Beef tartare with minced shallot and wholegrain mustard</i>	£ 9.75	<b>BRESAOLA PUNTA D'ANCA</b> <i>Air cured beef with Grana Padano cheese shavings, rocket salad, tomato and candied lemon</i>	£ 8.50
<b>CAPRESE</b> <i>Caprese salad with mozzarella cheese, cherry tomatoes and basil (With buffalo mozzarella cheese + £ 3.50)</i>	£ 9.15	<b>MAIALE TONNATO</b> <i>Roasted pork carpaccio with tuna sauce, capers and confit tomatoes</i>	£ 8.90	<b>OLIVE VERDI DI NOCELLARA E GRANA PADANO</b> <i>Nocellara's green olives dressed with flakes of Grana Padano</i>	£ 4.50
		<b>PROSCIUTTO CRUDO DI PARMA</b> <i>Parma ham (18 months aged) with melon</i>	£ 8.50		

## TO SHARE

**ANTIPASTO MISTO DEL GRANAIO** £ 25.75  
*Granaio mixed starter plate*

**SELEZIONE DI FORMAGGI ITALIANI** £ 19.50  
*Italian cheese selection with jam and fresh fruit (5 varieties)*

## INSALATE

<b>GRANAIO</b> <i>Mixed leaves salad, gherkins, corn, tomatoes, goat cheese and Parma ham</i>	£ 12.50	<b>CAESAR SALAD</b> <i>Iceberg salad, boiled egg, turkey, Grana Padano cheese shavings, anchovies, bread croutons and Caesar dressing</i>	£ 13.75	<b>CLASSICA</b> <i>Mixed leaves salad, tomatoes, corn, carrots, cherry mozzarella cheese and tuna in olive oil</i>	£ 11.90
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PASTA <sup>100g</sup>

<b>SPAGHETTI AL POMODORO CON BASILICO E CAPRINO</b> <i>Spaghetti with tomato sauce, basil and lemon flavored goat cheese</i>	£ 9.90	<b>LINGUINE AL SALMONE</b> <i>Linguine "Granaio selection" with smoked salmon, cherry tomatoes and baby spinach</i>	£ 14.95	<b>PENNE ALL'AMATRICIANA</b> <i>Amatriciana (tomato sauce, bacon and pecorino cheese) penne pasta</i>	£ 13.25
<b>MACCHERONI ALLA BOLOGNESE</b> <i>Macaroni pasta with Bolognese sauce</i>	£ 12.50	<b>MACCHERONI PROSCIUTTO E FUNGHI</b> <i>Macaroni pasta with cream, smoked ham and mushrooms</i>	£ 10.75	<b>PENNE ALLA NORMA</b> <i>Norma (tomato sauce, aubergine and salted ricotta) Penne "Granaio selection"</i>	£ 12.50

## DAL FORNO

<b>LASAGNA ALLA BOLOGNESE</b> <i>Lasagna Bolognese</i>	£ 12.50	<b>CANNELLONI</b> <i>Cannelloni pasta filled with ricotta and spinach, cooked au gratin with tomato sauce</i>	£ 10.70
<b>PASTA AL FORNO DELLA NONNA</b> <i>Traditional baked pasta</i>	£ 11.90	<b>PARMIGIANA DI MELANZANE</b> <i>Aubergine Parmigiana</i>	£ 10.50

## RISOTTI E ZUPPE

<b>RISOTTO "ALLA MONZESE"</b> <i>Risotto with sausage and red wine reduction</i>	£ 14.90	<b>MINISTRONE</b> <i>Minestrone soup with seasonal vegetables</i>	£ 9.90
<b>RISOTTO CON FUNGHI E TALEGGIO</b> <i>Risotto with mushrooms and taleggio cheese</i>	£ 13.25	<b>CREMA DI PATATE E FUNGHI</b> <i>Creamy potatoes and mushrooms soup with thyme flavored extra virgin olive oil</i>	£ 10.50

## MAIN

## GRILL

<b>FILETTO DI MANZO (8 OZ) ALLA GRIGLIA</b> <i>Grilled beef fillet (8oz) with Sicilian vegetables caponata</i>	£ 23.50	<b>TAGLIATA DI MANZO</b> <i>Grilled beef sirloin with rocket salad, cherry tomatoes and Grana Padano cheese shavings</i>	£ 21.95
<b>OSSOBUCO DI MANZO</b> <i>Beef ossobuco with tomato sauce and mashed potatoes</i>	£ 24.50	<b>SCOTTADITO D'AGNELLO</b> <i>Lamb cutlets with mint flavoured courgettes, fondant shallots and almond sauce</i>	£ 19.95
<b>FILETTO DI SALMONE</b> <i>Grilled salmon fillet with grilled vegetables and balsamic vinegar dressing</i>	£ 16.50	<b>MEZZO POLLO ARROSTO ALLE ERBE</b> <i>Half roasted chicken with herbs</i>	£ 18.50
<b>COSTATA DI MANZO ALLA GRIGLIA</b> <i>Grilled rib eye (15 oz)</i>	£ 26.95	<b>PETTO DI POLLO ALLA GRIGLIA</b> <i>Grilled chicken breast with aubergine caponata and BBQ sauce</i>	£ 16.50
<b>FISH &amp; CHIPS DI BACCALÀ</b> <i>Cod fish &amp; chips</i>	£ 15.95	<b>COSTINE DI MAIALE</b> <i>Pork ribs with BBQ sauce and roasted potatoes</i>	£ 19.90

**ADD YOUR FAVOURITE SAUCE:** Peppercorn sauce, Blue cheese sauce, Mint sauce £ 2.70

## SIDE

<b>VERDURE GRIGLIATE</b> <i>Grilled vegetables</i>	£ 3.95
<b>PATATE AL FORNO</b> <i>Roasted potatoes</i>	£ 3.95
<b>INSALATA MISTA E POMODORINI</b> <i>Mixed salad with cherry tomatoes</i>	£ 3.95
<b>CAPONATINA DI VERDURE ALLA SICILIANA</b> <i>Sicilian vegetables caponata</i>	£ 3.95
<b>FUNGHI TRIFOLATI</b> <i>Mushrooms with olive oil, parsley and garlic</i>	£ 3.95
<b>PATatine FRITTE</b> <i>French fries</i>	£ 3.95

## BURGERS

<b>BEEF BURGER (8 oz)</b> <i>Beef burger (8 oz), tomato, salad, Tartare Sauce and crunchy onion</i>	£ 16.50	<b>CHICKEN BURGER</b> <i>Breaded and fried chicken breast, garlic mayonnaise, tomato, lettuce and red onion chutney</i>	£ 14.25	<b>VEGGIE BURGER</b> <i>Breaded tomato cheese, aubergines, gherkins, tomato, lettuce and guacamole</i>	£ 13.95
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**EXTRAS** - Formaggio / Cheese £ 2.00 - Bacon £ 2.00 - Uovo fritto / Fried egg £ 2.00 - Guacamole £ 2.00  
Tutti gli hamburger vengono serviti con patatine fritte o insalata mista / All burgers come with french fries or mixed leaves salad

## PIZZA

<b>TACCO D'ITALIA</b> <i>Tomato, 'Nduja (spicy salami) and mozzarella cheese</i>	£ 12.90	<b>GOLOSA</b> <i>Gorgonzola (blue cheese), Mozzarella cheese, Champignon mushrooms, bacon and Taggiasche olives</i>	£ 12.95	<b>GRAN BISCOTTO</b> <i>Tomato sauce, mozzarella cheese and Gran Biscotto ham</i>	£ 10.50
<b>CASERECCIA</b> <i>Mozzarella cheese, Parma ham (18 months aged), Grana Padano cheese shavings and cherry tomatoes</i>	£ 13.50	<b>TONNO E CIPOLLA</b> <i>Tomato sauce, mozzarella cheese, tuna and red onion</i>	£ 11.95	<b>MARINARA</b> <i>Tomato sauce and olive oil anchovies fillets</i>	£ 9.50
<b>PICCADILLY</b> <i>Mozzarella cheese, sausage, smoked provola cheese and tomato sauce</i>	£ 12.95	<b>MARGHERITA</b> <i>Tomato sauce, mozzarella cheese and fresh basil</i>	£ 9.90	<b>BUFALINA</b> <i>Tomato, buffalo mozzarella cheese, oregano and fresh basil</i>	£ 13.50
				<b>TARTUFATA</b> <i>Mozzarella cheese, cream with truffles and mushrooms</i>	£ 15.50

## DESSERT

<b>PANE E NUTELLA</b> <i>Home bread, Nutella and vanilla gelato</i>	£ 5.50	<b>SELEZIONE DI FORMAGGI E MARMELLATE</b> <i>Selection of cheese and jams, home made bread bruschetta and dark chocolate shavings</i>	£ 8.50	<b>TARTE TATIN</b> <i>Tarte tatin with Granaio vanilla gelato and Gianduja chocolate sauce</i>	£ 6.90	<b>FETTA DI TORTA DELLA CASA</b> <i>Piece of home made cake with vanilla gelato</i>	£ 6.90
<b>CHEESECAKE</b> <i>Cheesecake with chocolate drops and raspberry sauce</i>	£ 6.90	<b>TIRAMISÙ DELLA CASA</b> <i>Home made Tiramisu</i>	£ 7.10	<b>CROSTATINA DI FRUTTA FRESCA</b> <i>Seasonal fresh fruit cake with custard</i>	£ 6.90	<b>MOUSSE AI TRE CIOCCOLATI</b> <i>Chocolate mousse (white, dark and milk chocolate)</i>	£ 6.90

## WHITE WINES

		"Glass (125ml)"	"Glass (175ml)"	Bottle
Villa Rossi Trebbiano, Rubicone	Emilia Romagna	£ 5.75	£ 7.15	£ 26.50
Chardonnay Terre del Noce	Trentino	£ 6.50	£ 8.15	£ 29.50
Poggio Alto Pinot Grigio	Veneto	£ 6.95	£ 8.70	£ 31.00
Castel Firmian Sauvignon Blanc, Mezzacorona	Trentino	£ 7.50	£ 9.15	£ 37.00
Gavi di Gavi La Meirana	Piedmont			£ 54.00
Levarie Soave Classico	Veneto			£ 39.50
Bramito del Cervo (Chardonnay)	Umbria			£ 67.00
Contrada Luce Pecorino IGT Terre di Chieti	Marches			£ 31.00
Verdicchio dei Castelli di Jesi Classico, Vignamato	Marches			£ 30.00
Pieno Sud Bianco	Sicily	£ 5.95	£ 7.50	£ 26.00
Visconti della Rocca Fiano	Apulia			£ 27.00
Angelo Grillo	Sicily			£ 28.00
Chardonnay Tormaresca	Apulia			£ 39.00
Vermentino I Fiori, Pala	Sardinia			£ 43.00
Grillo Cavallo delle Fate, Tasca	Sicily			£ 57.00
Falanghina, Masseria Pioppeto	Campania			£ 47.00
Fiano di Avellino, Masseria Pioppeto	Campania			£ 56.00

## RED WINES

		"Glass (125ml)"	"Glass (175ml)"	Bottle
Villa Rossi Sangiovese, Rubicone	Emilia Romagna			£ 26.50
Merlot Terre del Noce	Trentino	£ 6.50	£ 8.15	£ 29.50
Castel Firmian Cabernet Sauvignon	Trentino	£ 6.95	£ 8.70	£ 35.00
Barbera d'Asti Fiulot	Piedmont			£ 38.23
Lagrein Riserva, Mezzacorona	Trentino			£ 41.00
Bonacosta Valpolicella Classico	Veneto			£ 46.00
Montepulciano d'Abruzzo	Abruzzo			£ 31.00
Pèppoli Chianti Classico	Tuscany			£ 54.14
Botrosecco, Le Mortelle, Antinori	Tuscany			£ 62.00
Vino Nobile di Montepulciano	Tuscany			£ 66.00
Pieno Sud Rosso	Sicily			£ 28.00
Mánnara Syrah/Sangiovese	Sicily	£ 6.50	£ 8.15	£ 29.00
Codici Masserie Negroamaro	Apulia			£ 30.75
Ducale Salice Salentino Riserva	Apulia			£ 31.50
NéPriCa (Negroamaro/Primitivo/Cabernet)	Apulia	£ 7.95	£ 9.45	£ 39.00
Cannonau I Fiori, Pala	Sardinia			£ 44.10
L'Atto Aglianico, Cantine del Notaio	Basilicata			£ 45.00
Lamùri Sicilia IGT (Nero d'Avola)	Sicily			£ 55.00

## ROSE WINES

		"Glass (125ml)"	"Glass (175ml)"	Bottle
Poggio Alto Pinot Grigio Rosé	Veneto	£ 7.45	£ 9.10	£ 29.00
Regaleali Le Rose (Nerello Mascalese/Nero d'Avola)	Sicily			£ 36.50
Calafuria Negroamaro Rosato, Tormaresca	Apulia			£ 47.00

## THE BEST OF THE BEST

		"Glass (125ml)"	"Glass (175ml)"	Bottle
Meczan Pinot Nero, Tenuta J Hofstatter	Alto Adige			£ 71.00
Rosso di Montalcino, Pian Delle Vigne, Antinori	Tuscany			£ 71.00
Barolo Ricossa	Tuscany			£ 77.00
Costasera Amarone della Valpolicella Classico	Veneto			£ 107.00
Brunello di Montalcino	Tuscany			£ 147.00
Tignanello	Tuscany			£ 252.00
Sassicaia	Tuscany			£ 397.00

## SPARKLING WINES

		"Glass (125ml)"	"Glass (175ml)"	Bottle
Ca' del Console Prosecco Extra Dry	Veneto		£ 10.10	£ 39.50
Antinori Franc. Cuvée Royale, Tenuta Montenisa	Lombardy			£ 51.00
Champagne Drappier Brut 1er Cru	France		£ 13.70	£ 56.95
Champagne Drappier Rosé Brut	France		£ 13.70	£ 58.95
Champagne Veuve Clicquot	France			£ 97.00
Cuvee Dom Perignon	France			£ 199.00
Champagne Laurent-Perrier Rose	France			£ 97.00

## HOT DRINKS

Coffee	£ 2.95
Iced Coffee	£ 4.95
Cappuccino	£ 3.95
Hot chocolate	£ 4.50
Tea	£ 4.50

## COLD DRINKS

Still or Sparkling water (0,5cl)	£ 2.95
Still or Sparkling water (0,75cl)	£ 4.25
Soft drink - regular	£ 3.95
Soft drink - large	£ 5.50
Fruit Juices	£ 3.95
Iced tea	£ 3.95
Fresh orange juice	£ 5.75

## BEERS

Draught beers half pint	£ 3.90
Draught beers pint	£ 5.50
Stella Artois	£ 5.30
Budweiser	£ 5.30
Corona	£ 5.30
Heineken	£ 5.30
Guinness	£ 5.30



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Siete pregati di informare il personale di sala di eventuali allergie. - Coperto £ 1.00. I prezzi si intendono tasse incluse - A discrezione del cliente verrà aggiunto al conto il 12,5% per il servizio.

Kindly inform our staff about any food intolerance and allergies we need to be aware of. - Cover Charge £ 1.00 - Prices VAT included. Discretionary 12,5% Service Charge will be added to your bill.