



426 State Street, Schenectady, NY 12305 | 518-280-3059

Brought to you by:



Appetizers

Fried Calamari

Tender squid, dredged in seasoned flour and fried, served with cherry peppers, onions and marinara sauce

Utica Green Arancini

A combination of two Grano favorites; Utica Greens stuffed rice balls served with marinara sauce

Prince Edward Island Mussels

Sautéed with white wine, butter, garlic and spicy marinara sauce

Carpaccio

Thinly sliced tenderloin of beef served with a Horseradish Gremolata, caramelized red onions, imported Romano cheese and a Dijon vinaigrette

Soup or Salad

Choice of Tossed Salad or Italian Wedding Soup

Pasta Selections

Homemade Cavatelli

Paglia e Fieno (Straw and Hay)

Homemade spaghetti tossed with sautéed spinach and wild mushrooms, finished with a roasted garlic cream sauce and topped with crispy imported prosciutto

Pasta Primavera

Fresh garden vegetables sautéed in olive oil with garlic and grated Romano cheese, tossed with homemade Ca-serecce

Rigatoni Bolognese

Classic meat ragu with homemade rigatoni

Entrées

Zuppa di Pesce

A combination of shrimp, scallops, clams and Prince Edward Island mussels sautéed with white wine, butter, garlic and marinara sauce

Chicken Sorrento

Breaded and baked chicken cutlet topped with prosciutto, roasted peppers, eggplant, marinara sauce and mozzarella cheese

Veal and 3 Cheeses

Tender veal medallions, roasted peppers and mushrooms sautéed with Marsala wine and topped with Asiago, Gorgonzola, and Fontina Cheeses

Bronzino Picatta

Fresh filed of European Sea Bass dredged in seasoned flour, sautéed with imported olive oil and finished with capers, white wine, butter, garlic, and lemon

\$30 Per Guest Plus Beverages, Tax & Gratuity. Please base gratuity on full meal value & quality of service.

Please call restaurant for hours of service