



BRUSCHETTA 5.95

Fresh toasted bread topped with basil, tomato, garlic, onion, and extra virgin olive oil

MOZZARELLA CAPRESE 11.95

Fresh slices of tomato and buffalo mozzarella, topped with basil, oregano, and extra virgin olive oil

MELANZANE SICILIANA 8.95

Fried eggplant served chilled with roasted red pepper, basil and balsamic vinaigrette

CALAMARI SALTATI 11.95

Calamari sautéed with white wine, tomato, black olives, capers and fresh herbs

CALAMARI FRITTI 11.95

Tender fried calamari with marinara sauce and fresh lemon

SCAMPI PICCANTI 15.95

Prawns sautéed in a deliciously spicy tomato and white wine sauce

COZZE E VONGOLE IN GUAZZETTO 12.95

Mussels and clams served in a delicate tomato and herb sauce

BRESAOLA 14.95

Dry cured beef from Lombardia; chef's selection

CARPACCIO ALLA MILANESE 13.95

Thin slices of raw beef served with shaved parmigiano cheese, capers, lemon, and extra virgin olive oil

ANTIPASTO MISTO 17.95

A plate of specialty Italian meats and cheese

Our pasta is made fresh in-house;
Whole wheat options available upon request.

Our homemade pasta is also available
for purchase: \$4.00 per bag.

Il Granaio is available for catering,
as well as private parties.



IL GRANAIO
authentic italian restaurant

DINNER MENU

MONDAY - THURSDAY / 3:30 - 9:00

FRIDAY / 3:30 - 10:00

SATURDAY / 3:00 - 10:00

SUNDAY / 3:00 - 9:00



INSALATA DEL GIARDINO 11.95

Fresh chopped tomato, kalamate olives, and cucumber tossed with our homemade balsamic vinaigrette

INSALATA DI MARE 16.95

A wonderful dish of seafood served in a delicate olive oil and lemon vinaigrette

INSALATA DEL GRANAIO 12.95

Mixed baby greens, crumbled gorgonzola, pistachios and tomatoes, tossed with our homemade balsamic vinaigrette

INSALATA ST. TROPEZ 12.95

Spinach tossed with our honey dijon dressing, topped with bay shrimp and pine nuts

GRILLED CHICKEN CAESAR 13.95

Grilled chicken breast, crisp romaine, parmigiano cheese and croutons, tossed with our Caesar dressing

**contains raw egg*

BLACKENED SALMON CAESAR 16.95

Seared blackened salmon filet on a bed of crisp romaine, tossed with our Caesar dressing, parmigiano cheese, and croutons

**contains raw egg*



ANGEL HAIR POMODORO 16.95

Diced fresh tomato, garlic, basil and olive oil, tossed with angel hair pasta

CAMPANELLE PRIMAVERA 18.95

Fresh vegetables and campanelle pasta served in your choice of cream or tomato sauce

CAMPANELLE AL SALMONE 19.95

Campanelle pasta served in a creamy sauce of smoked salmon, tomato and vodka

RIGATONI SICILIANA 18.95

Eggplant, fresh basil and tomato sauce served with rigatoni pasta

100 EAST MONTGOMERY STREET • MOUNT VERNON WA, 98273 • PHONE: 360 419 0674 • FAX: 360 419 0678 • WWW.GRANAIO.COM

18% minimum gratuity for parties of six or more • Split orders and substitutions subject to extra charge • Separate checks? Please tell your server before ordering.



Pasta
WITH SOUP OR SALAD

FUSILLI AMATRACIANA 18.95

Fusilli pasta sautéed in a spicy tomato sauce, with onion and pancetta, topped with parmesan. This dish can also be served in a spicy chicken stock base instead of tomato sauce.

STROZZAPRETI CALABRESE 19.95

Strozzapreti pasta with spicy Italian sausage, roasted bell peppers, capers and garlic, served in a hearty red sauce

FETTUCINE IL GRANAIO 21.95

Fettucine with breast of chicken, mushrooms and broccoli, served in cream sauce

FETTUCINE DI MARE 22.95

Fettucine with scallops, prawns, shrimp and mushrooms, served in a creamy white wine sauce

FETTUCINE GAMBERONI 22.95

Fettucine with sautéed jumbo tiger prawns and mushrooms, served in a curry cream sauce

SPAGHETTI CARBONARA 19.95

Spaghetti with pancetta and black pepper, served in a creamy parmigiano sauce

GNOCCHI AL GORGONZOLA 19.95

Italian potato dumplings served in a creamy gorgonzola sauce

RAVIOLI NOSTRANI 19.95

Homemade ravioli; chef's selection.

LASAGNA AL FORNO 18.95

Delicious baked layers of parmigiano, mozzarella, and bolognese sauce

MANICOTTI FIORENTINA 19.95

Manicotti filled with spinach, ricotta, mozzarella and parmigiano, baked in tomato cream sauce

CANNELLONI PORTOFINO 22.95

Cannelloni filled with crab, shrimp, mushrooms and spinach, oven-baked in cream sauce

LINGUINE VONGOLE 20.95

Linguine and fresh clams sautéed with garlic, herbs, tomato, served in a white wine sauce

LINGUINE PESCATORE 22.95

Linguine with prawns, shrimp, calamari, clams, mussels and scallops, served in a white wine tomato sauce



Pollo
CHICKEN

WITH SOUP OR SALAD AND SIDE OF PASTA

POLLO ALLA CALABRESE 19.95

Breast of chicken sautéed with Italian sausage, onion, roasted red pepper and rosemary in red wine tomato sauce.

POLLO GORGONZOLA 19.95

Breast of chicken served in a creamy gorgonzola sauce, topped with pistachios

POLLO PARMIGIANA 19.95

Lightly-breaded breast of chicken, served in our tomato sauce and topped with mozzarella and parmigiano



Vitello
VEAL

WITH SOUP OR SALAD AND SIDE OF PASTA

VITELLO MARSALA 23.95

Veal medallions sautéed with mushrooms, served in a marsala wine demiglace

VITELLO PICCATA 23.95

Veal medallions sautéed with capers and garlic, served in a lemon butter and white wine sauce

VITELLO PARMIGIANA 23.95

Breaded veal medallions in a zesty red sauce, topped with mozzarella and parmigiano

SALTIMBOCCA ALLA ROMANO 23.95

Meaning 'jump in your mouth', veal medallions topped with sage and prosciutto, sautéed in a white wine demiglace

HAPPY HOUR: Monday - Friday, 4 p.m. - 6 p.m.

**Unwind after work at Il Granaio!
30% off cocktails, wine by the glass and appetizers**

SUNSET SPECIALS: Sunday-Thursday, 4 p.m. - 6 p.m.

**Four-course dinners at a very special price: \$15.95
Visit granaio.com for more details.**



Pesce
SEAFOOD

WITH SOUP OR SALAD AND SIDE OF PASTA

GAMBERONI ALLA DIAVOLA 23.95

Sautéed prawns served in a spicy tomato herb sauce

GAMBERONI AL LIMONE 23.95

Prawns sautéed with fresh herbs and garlic in a buttery lemon anisette sauce

SALMONE ALLA MOSTARDA 23.95

Poached salmon filet served in a luscious dill and dijon mustard cream sauce

SALMONE CON PISELLI 23.95

Poached salmon filet served with sweet green peas in a light butter sauce



Agnello
LAMB

WITH SOUP OR SALAD AND SIDE OF PASTA

AGNELLO AL TIMO 34.95

Rack of lamb braised in thyme sauce

AGNELLO IN AGRODOLCE 34.95

Rack of lamb braised in balsamic vinaigrette



Manzo
BEEF

WITH SOUP OR SALAD AND SIDE OF PASTA

FILETTO AL MADERA 33.95

Tender filet mignon served with mushrooms, madiera wine, finished with gorgonzola

FILETTO BOSCAIOLA 33.95

Tender filet mignon braised with mushrooms, red wine, fresh herbs and a touch of cream

FILETTO GORGONZOLA 33.95

Tender filet mignon served in a creamy gorgonzola sauce