rano

drinks

cocktails

cocktaiis	
COSMOPOLITAN Odka, Cointreau, fresh lime juice & cranberry juice	£9.95
MARGARITA equila Gold, Cointreau, lime juice	£9.95
MOJITO (classic or raspberry) lavana 3yr, lime, mint, syrup & soda	£9.95
RENCH MARTINI Odka, Chambord & pineapple juice	£9.95
SEX ON THE BEACH 'odka, peach schnapps, cranberry juice & orange jui	£9.95
SPRESSO MARTINI bsolut Vodka, Kahlua, sugar syrup & a shot of espre offee	£9.95 sso
APEROL SPRITZ rosecco, Aperol liquor, soda & orange garnish	£9.95
DEN MIST eefeater Gin, elderflower cordial, cucumber, lemon j pple juice & soda water	£9.95 uice,
CIR ROYALE Crème de cassis & Champagne	£9.95
PINA COLADA acardi, Malibu, coconut syrup & pineapple juice	£9.95
NEGRONI Sin, Campari, splash orange Juice & orange garnish	£9.95
VHISKEY SOUR	£9.95

mocktails

PORNSTAR MARTINI

SHIRLEY TEMPLE	£5.95
Lemon juice granadine & ginger ale	

Vodka, Triple sec, passion fruit purée shot of Prosecco on

RASPBE	RRY	REFRESHER	£5.95

Pomegranate	cordial,	fresh	raspberr	ies & s	soda wat	er

Whiskey, lime juice, sugar syrup & egg white

ELDERFLOWER ST. CLEMENTS	£5.9
Elderflower cordial, fresh lemon Juice, orange jui	ce & bitter

ZEST FEST			£5.	95

Elderflower cordial, apple juice, lemon juice fresh mint & soda water

beer & cider

DROUGHT	1/2 Pt	Pt	BOTTLES		
Amstel	£3.00	£5.90	Corona	330ml	£4.60
Peroni	£3.30	£6.50	Peroni Libera	330ml	
Moretti	£3.20	£6.30	Dartmoor Jail Ale	500ml	£5.20
Guinness	£3.30	£6.10	Sharps Doom Bar	500ml	£4.95
Thatcher's Gold	£2.85	£5.50			
- Blood Orange	£2.85	£5.50			
- Cloud Lemon	£2.85	£5.50			

soft drinks

DROUGHT	Sml:	Lrg:	FRUIT JUICES		
Pepsi	£3.00	£5.90	Orange, Apple, Pir	neapp l e	
Pepsi Max	£3.30	£6.50	Cranberry		£2.95
Lemonade	£3.20	£6.30	Fruit Shoot		£2.95
			J2O Apple & Raspberry	275ml	£3.25
BOTTLES			J2O Orange & Passion.		
Aqua Panna (Still)		£4.50	Soda, Tonic	200ml	
San Pellegrino (Sp	arkling)	£4.50	Ginger Ale	200ml	£2.95
Coca Cola / Diet C		£3.35	Ginger Beer	200ml	£2.95
Fanta Orange		£3.35	Bitter Lemon	200ml	£2.95
Appletiser		f3 95			

spirits

APERITIFS & VERMOUTH 50ml BRANDY

Aperol		£4.95	Vecchia Romagna	£4.50	£7.95
Campari		£4.95	Courvoisier VS	£4.50	£7.95
Cinzano		£4.95	Hennessy VS	£4.50	£7.95
Martini Bianco		£4.95	Remy Martin VSOP	£4.50	£7.95
Martini Rosso		£4.95	Janneau	£4.50	£7.95
Martini Dry		£4.95			
Pimms No.1		£4.95	VODKA	25ml	50ml
PORT		50ml	Smirnoff	£4.50	£7.50
Taylors LBV		£5.50	Absolut	£4.75	
Taylors 10 Years		£5.95	Grey Goose	£5.50	£9.50
				23.30	
SHERRY		50ml	RUM	25ml	50ml
Tio Pepe		£5.50	Bacardi	£4.50	£7.50
Bristol Cream		£5.50	Havana Club 3yr	£4.75	£8.00
			Captain Morgan Dark	£4.50	£7.50
GINS	25ml	50ml	Captain Morgan Spiced	£4.50	£7.50
Gordon's	£4.50	£7.50	Malibu	£4.25	£7.00
Beefeater	£4.50	£7.50			
Bombay	£5.00		LIQUEURS	25ml	50ml
Hendricks	£5.50		Baileys	231111	£6.95
Special (please ask yo			Disaronno	£4.50	£7.50
			Cointreau	£4.50	£7.50
WILLICKEY	251	F0I	Limoncello	£4.00	
WHISKEY	25ml	50ml	Sambuca	£4.00	
Famous Grouse Be ll s	£4.50 £4.50	£7.95 £7.95	Frangelico	£5.50	
	£5.50	£8.50	Grappa	£4.50	£7.50
Jameson Jack Danie l s		£8.50	Tia Maria	£4.50	£7.50
		£9.25	Kahlua	£4.50	£7.50
Glenmorangie 10yr Glenmorangie 12yr		£9.25	Mr Black	£4.75	£8.00
Woodford Reserve		£9.25	Southern Comfort	£4.50	£7.50
woodiora keserve	23.03	19.25	Archers Peach Schnapps	£4.50	£7.50
			Drambuie		£8.00
			Pernod	£4.75	£8.00





starters

HOMEMADE BREAD	£3.00
MARINATED OLIVES V	£4.50
GARLIC BREAD	£5.50
CHEESY GARLIC BREAD	£6.50

ZUPPA DEL GIORNO £6.50

Homemade soup of the day served with Tuscan bread

TOMATO BRUSCHETTA V £7.25

Chopped vine ripened tomatoes, red onions, fresh basil, extra virgin olive oil on toasted focaccia bread, served with feta cheese

CALAMARI FRITTI £8.25

Lightly fried squid with garlic mayonnaise, mixed salad and

IL GRANO BURRATA V £9.25

Burrata cheese served with chopped tomatoes and avocado, finished with pesto

£9.95 GAMBERONI ALL'AGLIO

Salted king prawns in garlic and chilli butter on toasted Tuscan bread and lemon

BRODO CON COZZE £9.50

A bowl of fresh mussels fried with garlic shallots in white wine, finished with double cream and herbs, toasted bread

£8.50 **GOAT CHEESE**

Served with mixed fruits purée and rocket

£7.95 CAPRESE V

Vine ripened tomatoes with fresh mozzarella, basil, rocket and olive oil

ANTIPASTI DI SALUMI (for 2) £17.95

Selection of Italian cured meats, olives, cheese, homemade bread and salad pickles

FRITTO MISTO for 2 £16.95 | for 4 £29.95

Semolina coated king prawns, squid and whitebait served with homemade garlic mayo and slice of lemon

FUNGHI CON ALGIO V £7.50

Pan fried button mushrooms with garlic butter and fresh herbs, served with homemade toasted bread

POLPETTE £8.50

Homemade beef meatballs smothered with tomato sauce, served with homemade toasted bread

salads

CAESAR SALAD £14.25

Chargrilled chicken fillets, gem lettuce, parmesan shavings, croutons and caesar dressing

RUCCOLA SALAD £12.95

Rocket salad, fillet orange, beetroot, walnuts, pomegranate, parmesan shavings, olive oil & balsamic

IL GRANO SALAD £12 95

Tomato, cucumber, feta cheese, red onions, peppers & olives

pasta



£17.95 **PACCHERI IL GRANO**

Paccheri pasta, monkfish, king prawns, capri olives, cherry tomato, fish stock, garlic, tomato sauce

LINGUINI FRUTTI DI MARE £16.50

Linguine pasta, mussels, king prawns, squid, garlic, chilli butter, tomato sauce

SPAGHETTI BOLOGNESE £13.95

Traditional spaghetti with beef ragu sauce and fresh basil

LINGUINI CARBONARA

£13.95

Linguine pasta with Italian smoked bacon, parmesan cream

SPAGHETTI VERDURE V

£13.25

Spaghetti pasta with roasted peppers, broccoli, courgette, cherry tomatoes, garlic and tomato sauce

RAVIOLI AL FUNGI £14.75

Artisan hand made pasta filled with wild mushrooms and ricotta cheese, served with truffle butter sauce, rocket and parmesan shavings

£16.50 PENNE CON SALMONE

Penne pasta with king prawns, smoked salmon, cherry tomatoes, mascarpone and garlic, finished with creamy sauce and cashew nuts

£13.95

LASAGNE

Oven baked layered pasta with meat ragu, bechamel sauce, tomato and parmesan cheese

PAPPARDELLE CON TARTUFO £13.95 Pappardelle pasta, mushrooms, creamy truffle sauce and

PENNE ARRABIATA V

£12.50

Penne pasta with chilli, garlic and cherry tomatoes in homemade and basil sauce

PENNE AL FORNO

Oven-baked penne pasta with chicken, mushrooms and creamy sauce

CANNELLONI V

chopped pistachios

£13.50

£14.25

Oven-baked hand rolled lasagna sheets filled with spinach ricotta cheese, tomato sauce and mozzarella

SPAGHETTI GAMBERONI

£15.95

Spaghetti pasta with king prawns, courgette, garlic and spring onions in tomato sauce

SPAGHETTI POLPETTE £13.95

Spaghetti pasta with homemade meatballs, tomato sauce and parmesan cheese

MARGHERITA V

Tomato base, mozzarella, oregano and fresh basil

POLLO PARMIGIANO

Tomato base, mozzarella, grilled chicken, vine ripened cherry tomatoes, Parmesan shavings and fresh basil

PIZZA CAPRESE V

Tomato base, mozzarella, goat's cheese, rocket, roasted peppers

PIZZA PICCANTE

Garlic, Italian pepperoni, mozzarella, roasted peppers and chilli

PIZZA VEGETARIANA V

£13.95

£15.25

£11.95

£13.95

£14.50

£14.95

Tomato base, roasted peppers, olives, onions, artichokes and cheese

PIZZA SOPHIA

Tomato base, mozzarella, chicken, pepperoni, ham

PIZZA QUATTRO FROMAGGI 🕜

£16.50

White pizza, gorgonzola, goat cheese, mozzarella and parmesan shavings

PIZZA FRUTTI DI MARE

£16.25

Tomato base, king prawns, squid, tuna, mozzarella, garlic, black pepper, slice of lemon

CALZONE IL GRANO

£15.25

Tomato sauce, mozzarella, chicken, pepperoni, ham, mozzarella, garlic and bolognese sauce

CALZONE VEGETARIAN V

£14.50

Tomato base, mozzarella, ricotta cheese, spinach and black olives

risotto

All risottos are gluten free

RISOTTO CON BRANZINO GF



£16.95

Arborio rice, seabass, king prawns, chillies, saffron, with mascarpone

RISOTTO ALLA ZUCCA G

£13.95

£14.95

Arborio rice, butternut squash and parmesan with spinach

RISOTTO CON POLLO G

Arborio rice, chargrilled chicken, finished with roasted mushrooms and mascarpone creamy cheese

RISOTTO ALLA GORGONZOLA GF

£14.95

Arborio rice cooked with fresh slice of pear, gorgonzola dolce, finished with walnuts, mascarpone and parmesan

RISOTTO PRIMAVERA V G



£14.50 Arborio rice, courgettes, broccoli, green peas and mascarpone cheese

RISOTTO FRUTTI DI MARE G



£16.95

Arborio rice, king prawns, squid, mussels, garlic, chili and mascarpone cheese

steak

All our steaks are 30-day aged, served with mixed herbs, butter, mixed green salad, and a side of your choice

220g FILLET STEAK 280g SIRLOIN STEAK 280g RUMP STEAK

£28.95 £23.95

£21.95

Choose from a variety of sauces:

BLUE CHEESE £3.95 MUSHROOM £3.95

PEPPERCORN £3.95

RED WINE £3.95

meat & fish

STUFATO DI PESCE

potato and tomato sauce

£21.95

Fish stew with prawns, monkfish, squid, mussels, and tomato

CODA DI ROSPO ALLA SICILIA

sauce and aspargus finished with herb oil

£21.25

SALMONE CON ASPARAGI

Oven-roasted monkfish, black olives, cherry tomato, capers,

Grilled fillet of salmon, parmesan mashed potato, Stilton

£21.50

ANATRA ARROSTO £21.95

tenderstem broccoli, sweet mixed fruits sauce & spring onions

Pan-fried duck breast served with mashed potato,

LAMB SHANK £21.50

Slow cooked lamb shank, served with mashed potato, green

£22.95 Pan-fried fillets of sea bass, served with new potatoes, seasonal vegetables, capers, herb sauce and lemon

POLLO CON FUNGI

£19.95

£21.50

Chargrilled chicken breast, sautéed potatoes, root vegetables, mushrooms and creamy sauce

beans, red wine, gravy and lamb shank sauce

SALMONE ARROSTO

Pan-fried salmon fillet served with baby potatoes, spring onions and asparagus finished with creamy saffron sauce

POLLO ALLA PIZZAIOLA

Pan-fried chicken fillet with oregano in tomato sauce served with new potatoes, red onions, black olives, spring onions and vegetables

POLLO DOLCELATTE

£20.95

Pan-fried chicken fillet served with baby potatoes and asparagus finished with creamy spinach and blue cheese

sides

HAND CUT CHIPS	£3.95
SAUTÉED POTATOES	£3.95
TOMATO ONION SALAD	£4.50
MIXED VEGETABLES	£4.50
HOUSE SALAD	£4.25
TENDERSTEM BROCCOLI	£4.50
GREEN BEANS	£4.50

ALLERGEN INFORMATION

All our dishes are prepared in a kitchen where nuts and flours etc. are commonly used. Unfortunately, we cannot quarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed on the menu descriptions. Please ask your server for any advice we will try our best to accommodate your needs.





If you have specific dietery requirements, please ask your server for advice on our vegetarian, gluten and dairy free options.