

Grano Pasta Bar

1031 W 36th St 21211-2416 · +14438693429 · Updated: Jan 14, 2026

[View online menu](#)



INSALATE E ANTIPASTI 6

Caesar

our home-made eggless dressing with garlic croutons

AVAILABLE OPTIONS

\$6.00

Half: \$3.00

Side Of Anchovies Or Side Of Olives Calabrese

\$2.50

Insalata Verde

a mixture of baby field greens tossed with granos fresh pear vinaigrette

\$6.00

Insalata Giulia

a combination of baby field greens, hardboiled egg and avocado with our balsamic vinaigrette

\$8.00

Mozzarella Caprese

fresh mozzarella cheese and vine-ripened tomatoes with calabrese olives, drizzled with basil olive oil

\$8.00

Insalata Spinaci E Noci

spinach with glazed walnuts and warm gorgonzola

\$7.50

GRANO SAUCES 10

Calamari Vesuvio

a zesty stew of fresh calamari simmered in olive oil, garlic, peeled tomatoes, red wine and our blend of herbs and spices

AVAILABLE OPTIONS

\$12.00

Calamari Without Pasta:

\$7.95

Pomodoro

prepared with peeled tomatoes, olive oil, caramelized onions, garlic and some spices

\$8.00

Puttanesca

traditionala spicy, tangy preparation including olive oil, garlic, capers, anchovies, olives, peeled tomatoes and spices

\$9.00

Ragu Alla Bolognese

originally from bologna, our version is made with hormone-free ground beef from springfield farm, with celery, onions, carrots, tomatoes and olive oil

\$11.00

Carbonara

made with pancetta from springfield farm, with garlic, olive oil, pecorino romano cheese and eggs

\$10.00

Pesto

a combination of smashed basil, garlic and olive oil, finished with nuts

\$10.00

Gorgonzola E Noci	\$11.00
a creamy mixture of butter, gorgonzola cheese, milk and walnuts	
Vodka	\$9.00
our own recipe of onions, pureed tomatoes, bechamel, pecorino romano and vodka	
Aglio-olio E Peperoncino	\$9.00
light spicy-hot combination of roasted garlic, hot chili peppers and pecorino romano cheese	
Bambini Pasta Burro E Formaggio	\$5.00
childrens pasta with butter and cheese	

GRANO SAUCES_B 7

Pomodoro	\$3.00
Puttanesca	\$4.00
Bolognese	\$5.00
Pesto	\$7.00
Gorgonzola-walnut	\$7.00
Calamari Vesuvio	\$8.00
Vodka	\$4.00

GRANO PASTAS 6

Linguine

Spaghetti

Egg Fettuccine

Farfalle

Fusilli

Penne

ACCOMPANIMENTS 2

Artisanal Bread	\$2.50
artisanal italian bread, with roasted garlic and olive oil for dipping	
Meat Ball	\$2.00
home made from grass-fed beef from springfield farm, with pecorino romano and spices	

DESSERTS 3

Cannoli**\$3.50**

a velvety cream with chocolate chips in a cannoli shell

Coconut Flan**\$3.75**

rich homemade coconut custard with caramelized sugar

Ttiramisu**\$6.50**

made on the premises, with lady fingers, espresso, rum and mascarpone cheese, dusted with cocoa powder
tiramisu (for two) 6.50 made on the premises, with lady fingers, espresso, rum and mascarpone cheese, dusted with cocoa powder
