



THE GRAND

PIZZERIA & BAR

Located in the heart of the ByWard Market, **The Grand** is an authentic Southern Italian Restaurant which combines old world traditional recipes with a casual & fun ambiance. Specializing in wood fired pizzas & house made pasta.

The restaurant has 150 seats inside & during the spring, summer & fall months another 170 seats outside, making it the largest patio in the city!

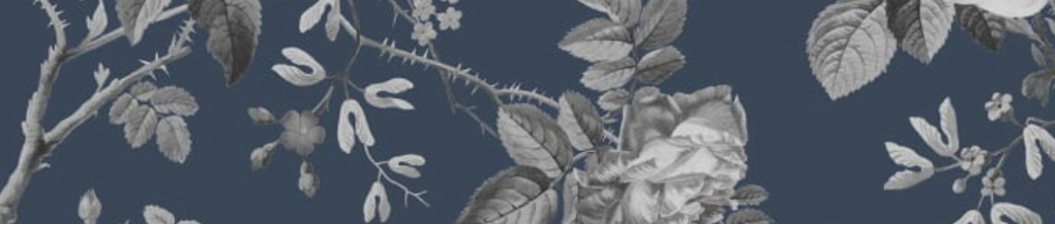
The centerpiece of The Grand is the traditional **Napoletana Pizza**, cooked in a specially constructed wood burning oven. This oven is situated in the middle of the dining room where you can watch our Pizzaioli perfecting our pizzas with authentic Italian techniques.

Come join us for the true taste of Italy in the heart of the Byward Market!

(613) 244-9995
info@thegrandpizzeria.com

www.thegrandpizzeria.com





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STUDENT GROUP
homestyle menu

- \$26.99 per person -

Spring Salad with Balsamic Dressing
Cheese & Pepperoni Pizza Slices
Spaghetti & Meatballs

Pop

2

homestyle
MENU

- \$37 per person -

Green Salad with Creamy Balsamic Dressing
Chicken Cutlets
Spaghetti Pomodoro
Vegetarian and Meat Pizza Slices
Tiramisu

+ \$2.99 non stop pop

- PRICE DO NOT INCLUDE TAXES OR GRATUITY. PRICE & ITEMS ARE SUBJECT TO CHANGE -



dinner
MENU

- \$57 per person -

Appetizer

CAPRESE SALAD

tomato / bufala mozzarella / basil / olive oil /
sweet balsamic reduction

Main

PAN SEARED SALMON

parmesan truffle risotto / roasted cherry tomato / caper cream sauce

or

CHICKEN PARMIGIANA

panko-crusted chicken / mozzarella /
spaghetti pomodoro

or

VERDURE

spinach fettuccini / cherry tomato / broccoli / mushroom /
light tomato sauce / parmesan

Dessert

TIRAMISU

espresso-soaked tiramisu sponge cake /
mascarpone mousse / cocoa dusting

*BEVERAGES ARE NOT INCLUDED WITH MENUS.

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BEVERAGES

Non alcoholic

POP 2⁹⁹ *free refills*
pepsi / diet pepsi / gingerale / tonic

SWEETENED ICED TEA 2⁹⁹ *free refills*

SAN PELLEGRINO 3⁷⁵
aranciata rosso / limonata / aranciata



Beer & Cocktails

BAR RAIL
[1oz] \$7

PREMIUM
[1oz] \$8 - \$14

BOTTLED BEER
\$6.69 - \$7.49

DRAFT BEER
\$7.99 - \$8.99

COCKTAILS
[1.5 - 2oz] \$12 - \$14

MARTINIS [2oz] \$10 - \$14

APERITIFS [2oz] \$6 - \$8

Wine

White

Chardonnay, Peller Estates,
Niagara, Canada \$52 btl

PINOT GRIGIO,
Veneto, Italy \$50 btl

SAUVIGNON BLANC, Peller Estates,
Niagara, Canada \$45 btl

Red

Cabernet/Merlot, Peller Estates,
Niagara, Canada \$52 btl

Malbec, Septima, Mendoza,
Argentina \$50 btl

CHIANTI DOCG, Sinopie,
Tuscany, Italy \$55 btl

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The Finer Details

A minimum of 20 guests are required for all of our group menus.

We require menu selections at least 48 hours ahead of time to ensure quick accurate service

Please include any allergies and dietary restrictions with your menu selections to ensure appropriate accommodations can be made.

Please confirm the number of guests attending 24 hours prior to your event.

All food and beverage charges are subject to applicable taxes as well as an 18% gratuity.

The appropriate number of seats will be available in a designated area for your group. Clients must sit in said designated area, to ensure available seating for other guests.

Kindly adhere to the booked reservation time. If you will be late, please call the restaurant directly to let us know. In some cases, we may be able to receive your group early. Again, kindly call ahead to see if this is possible

If you would like to pay with a company check, the check must be provided to us at the time of the reservation.

We DO NOT invoice.

