

bragozzo

cafe

Appetizers

lunch menu

baked feta veg
roasted tomato, kalamata olives,
Greek oregano, basil, Meyer lemon
oil, arugula, crostini bread | 12
gf upon request

gnocco fritto
traditional Italian golden, fried
dough served with a selection of
cured meats and cheeses | 10

GM **bragozzo fries** gf / veg
Pecorino Romano cheese,
Taggiasca olive powder,
rosemary, VDF beets aioli | 8

bread & butter seasonal flavored butter | 4

soups of the day ask your server for today's soups

Salads

shrimp spinacina gf
spinach, pink gulf shrimp, spring mix, zucchini
carpaccio, crispy applewood smoked bacon,
Marcona almonds, Feta crumbles, served with
roasted garlic and parmigiano vinaigrette | 16
v / veg upon request with sautéed tofu | 3

GM **grilled steak** gf
spring mix, grilled beef tenderloin, bourbon-roasted
grapes, pistachios, roasted tomatoes, Marcoot
Creamery garlic-herb cheese curds, served with
Tuscan balsamic dressing | 16
v / veg upon request with sautéed tofu

grilled chicken gf
spring mix, Joyce Farms grilled chicken, roasted
chickpeas, Roth Grand Cru Alpine cheese, VDF
freeze-dried strawberries, cut tomatoes, served
with creamy herb dressing | 16
v / veg upon request with sautéed tofu

citrus kale gf / v
baby kale, spring mix, Cannellini beans, English
cucumber, honeycrisp apple, Taggiasca olives,
crispy polenta crumbs, served with Sweet Spanish
Vinegar and tomato dressing | 16
*add shrimp 5, steak 5, tofu 3, or chicken 4 upon
request*

Sandwiches

served with a pickle spear and your choice of
fries, side salad, or coleslaw
gluten free bun | 3

sausage and peppers
housemade Italian sausage, marinara, VDF fire-
roasted peppers and onions, Roth Grand Cru
Alpine cheese, served on a filone bread | 13

grouper sandwich italiano
grilled or blackened, basil pesto, roasted tomato,
caramelized Vidalia onions, arugula, housemade
balsamic reduction, served on an Italian sub | 17

GM **veggie melt** v
zucchini and roasted almond pesto, roasted
tomato, grilled baby bok choy, VDF fire-roasted
red peppers, mushrooms, housemade balsamic
reduction, served on Pugliese bread | 12

bragozzo burger
½ lb. house-blend patty, Marcoot Creamery garlic herb
cheese curds, roasted tomato, applewood smoked
bacon, BBQ sauce, served on a brioche bun | 18

the market cheeseburger
½ lb. house blend patty, Fair Oaks cheddar,
lettuce, onion, tomato, served on a brioche
bun | 16

prosciutto and pesto
Prosciutto di Parma, roasted tomato, arugula,
stracciatella cheese, basil pesto, housemade
balsamic reduction, served on filone bread | 14

veg - vegetarian \ v - vegan \ gf - gluten free
GM - house favorite \ VDF - Van Drunen Farms
All bread served is from Marconi Bakery.

Entrees

gluten-free pasta available | 3

fettuccine alla bolognese
slow-cooked ground beef and pancetta ragout,
parmigiano reggiano fondue | 15

gnocchi ai 3 pomodori veg
potato dumplings in a three-tomato pomodoro
sauce made with roasted, sun-dried and smoked
tomatoes | 14

caserecce cacio e pepe veg
curled semolina flour ribbons in a silky Parmigiano
fonduta with toasted black pepper | 15
add bacon | 2

GM **fettuccine al pesto** veg
Ligurian basil pesto crafted with VDF basil,
finished with stracciatella cheese | 14
add shrimp | 5

risotto ai funghi gf / veg
Carnaroli rice, mushroom medley, Parmigiano
Reggiano | 16
add housemade sausage | 3

tenderloin tips caprese gf
arugula, sliced tomatoes, Fair Oaks smoked
Swiss, grilled beef tenderloin, housemade
balsamic reduction | 16

Beverages

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea | 3

San Benedetto Sparking Water 1L. | 5

*Coffee drinks using Sparrow Coffee are also available;
ask your server to see the coffee menu.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.
Not all ingredients are listed, so please notify your server of any allergies you have.*

THE
Grand Marsh

The Grand Marsh was born at the meeting of two waters, and two ways of life shaped by them.

Here in Momence, along the quiet wetlands of the Kankakee, the land teaches patience. The river moves steadily, supporting farms, families, and generations who value care, hard work, and community. Across the ocean, in the Venetian lagoon, a similar rhythm exists where water has long demanded respect, resilience, and craftsmanship.

The name Bragozzo comes from a traditional Venetian working boat, hand-built, sturdy, and purposeful, once used by fishermen and traders to navigate the shallow lagoon waters. Neither grand nor ornamental, the bragozzo was designed to carry what mattered, guided by experience, weather, and trust in the journey. It is a fitting symbol for a place rooted in water, work, and welcome.

*Chef **Alessandro Farinati** comes from the city of Vicenza, where cooking is shaped by the land and has been influenced over centuries by the wider Venetian world. Its cuisine reflects movement: of trade, of seasons, of techniques passed down through the generations. At The Grand Marsh, Alessandro brings that layered heritage to the table with intention and curiosity, honoring where he comes from while allowing those traditions to live in a new place.*

*Alongside him, **Laura Emme**, Director of Hospitality and Sommelier, desires every guest to feel welcomed, translating craft into comfort through thoughtful service and carefully chosen pairings.*

*Founder **Jeff Van Drunen** envisioned The Grand Marsh as a way to give something meaningful to Momence, a place where neighbors gather, stories are shared, and the community is celebrated. We are grateful to bring this table to life here and to share it with those who call this place home.*

*Here, the wetlands meet the lagoon.
And the table becomes common ground.
Thank you for joining us!*

EST. 2026
MOMENCE



FAMILY
TRADITION