

BRAGOZZO

GRAND

dinner menu

Starters

LEMON RICOTTA POACHED PRAWNS gf

colossal tiger prawns poached in olive oil, lemon ricotta risotto, basil pesto | 22

BACCALA’ MANTECATO gf

Norwegian salted cod emulsion with garlic, extra virgin olive oil, parsley, over crispy Italian polenta | 22

CHARCUTERIE BOARD contains nuts + wheat

selected cheeses and meats, seasonal garnishes, and jams | 26
vegetarian or gf upon request

TOMATO AU GRATIN + OLIVES veg

Baked tomato with feta and breadcrumbs, Mediterranean olives, crostini | 18

GRILLED ANGUS BEEF TENDERLOIN

Parmigiano Reggiano fondue, warm cannellini beans, brined green peppercorns, crostini bread | 20
gf upon request

BRAGOZZO FRIES gf / veg

Kennebec potato, Pecorino Romano cheese, Taggiasca olives powder, rosemary, VDF beet aioli | 10

BREAD + BUTTER gf / veg

warm bread and a seasonal-flavored butter | 6

Salads

GRAND MARSH GRILLED CHICKEN gf

spring mix, Joyce Farms grilled chicken, roasted chickpeas, Roth Grand Cru Alpine cheese, VDF freeze-dried strawberries, cut tomatoes | 22
vegan/vegetarian upon request with sautéed tofu

GRILLED STEAK gf

spring mix, grilled angus beef tenderloin, bourbon-roasted grapes, pistachios, roasted tomatoes, Marcoot Creamery garlic-herb cheese curds, Tuscan balsamic dressing | 24
vegan/vegetarian upon request with sautéed tofu

Sides a la Carte | 6

GARDEN SALAD

spring mix, cucumbers, cut tomatoes, pickled Vidalia onion, shaved carrots, croutons

CAPRESE SALAD

arugula, cut tomatoes, brined mozzarella, basil, balsamic reduction

CASERECCE PASTA

basil pesto or bolognese meat sauce

FRENCH FRIES

MASHED POTATOES

SAUTEED MUSHROOMS MEDLEY

SOUPE DU JOUR

veg - vegetarian | v - vegan | gf - gluten free | *GH* - house favorite | VDF - Van Drunen Farms

Entrees

NEW ZEALAND RACK OF LAMB gf

English peas and pistachios sauce, grilled zucchini and mint, Meyer lemon olive oil, grey Celtic salt | MP

MOROCCAN CHICKEN gf

preserved lemons, dried apricots, ras el hanout spice, Castelvetrano olives, roasted tomatoes, harissa aromatic chili paste, saffron crispy rice | 32

CHILEAN SEABASS gf

8 oz. wild-caught filet, cured egg yolk, yuzu kosho limoncello grilled baby bok choy | 48

ESPRESSO RUB KANSAS CITY gf

20 oz. center cut Halperns Angus Beef, mashed potatoes, rosemary demi-glace | 58

MARSHLAND BURGER

$\frac{1}{2}$ lb. beef blend, pickled Vidalia onion, Fair Oaks Farms, 5-year-old cheddar, duck prosciutto, lingonberry sauce, brioche bun, served with french fries and coleslaw | 25
sub gf bun | 2

House-Made Pasta

RISOTTO described table-side

BIGOLI ALL’ANITRA

traditional long egg noodles from the Veneto region with slow-cooked duck ragout, orange zest, dry Kirsh cherry brandy reduction | 32

FETTUCCINE ALLA BUSERA

traditional Venetian coastal dish, colossal tiger prawns, pink gulf shrimp, tomato sauce, chardonnay, minced spicy Calabrian chili, parsley, grey Celtic sea salt | 40

LASAGNA ALLA BOLOGNESE

layers of pasta, slow-cooked ground beef and pancetta ragout, béchamel sauce, Parmigiano Reggiano cheese | 30

ZUCCHINI & PEAS CASERECCE v

short twisted pasta with zucchini and roasted almond pesto, English peas, mint coulis, nutritional yeast | 28

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.

20% gratuity will be added to parties of 6 or more. / Bragozzo Gift Cards available to purchase from your server.

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