

dinner menu

Entrées

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

*selected cheeses and meats, seasonal garnishes,
and jams* | 26

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

warm bread and a seasonal-flavored butter | 6
gf upon request

English peas and pistachios sauce, grilled zucchini and mint, Meyer lemon olive oil, grey Celtic salt | 48

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

20 oz. center cut Halperns Angus Beef, mashed
potatoes, rosmory demi-glace | 58
gf upon request

½ 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 | 3

vegan/vegetarian upon request with sautéed tofu

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gluten free pasta available | 3

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

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

RISOTTO *described table-side*

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

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

basil pesto or bolognese meat sauce

SOUPE DU JOUR

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

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 are available to purchase from your server.

THE
Grand Marsh

The Grand Marsh was born where two waters meet, and where two ways of life are shaped by them. Here in Momence, along the quiet wetlands of the Kankakee River, the landscape teaches patience. The river moves steadily through the community, sustaining farms, families, and generations shaped by hard work, stewardship, and connection. Across the ocean, in the Venetian Lagoon, a similar rhythm endures, where life on the water has long demanded resilience, craftsmanship, and respect for nature.

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

*Chef **Alessandro Farinati** comes from the city of Vicenza, where the culinary traditions of the Veneto region have evolved through centuries of trade, travel, and seasonal abundance. The cuisine reflects movement and exchange, with techniques and recipes passed from one generation to the next. At The Grand Marsh, Alessandro brings that heritage to the table with both reverence and creativity, honoring where he comes from while allowing those traditions to take root in a new place.*

*Alongside him, **Laura Emme**, Director of Hospitality and Sommelier, is devoted to making every guest feel genuinely welcomed. Through attentive service and thoughtfully chosen wine pairings, she helps transform fine craftsmanship into memorable experiences.*

*Founder **Jeff Van Drunen** envisioned The Grand Marsh as a gift to the Momence community, a place where neighbors gather, stories are shared, and meaningful connections are formed around the table. We are grateful for the opportunity to bring this vision to life and honored to share it with those who call this place home.*

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

EST. 2026
MOMENCE



FAMILY
TRADITION