

GRAZIELLA

There is always time to recline,
relax and rejoice in a story.
To stop and appreciate the details
that reveal the essence of life.
The simplicity and the old ways
of doing things properly.
Take your time because it is
your time after all.
Indulge in the tranquility
of a boisterous kitchen.
The crescendo of conversation
rises and falls around you.
Let the food transport you,
another bridge in the city
between friends and strangers alike.
The bicycles rush by
on their own journeys,
surely to return here.
They represent a simpler
mode of commuting
and the joy in that beautiful motion.
The beautiful tranquility
of the streets and
cooking's chaos exemplified.
Switch off and relax and be truly present,
because the past and the future
are merely the ingredients of now.
Take time to speak between mouthfuls
and appreciate a time when things
were done just a little slower
and conversation was currency.
Take time to find not just
the right ingredient but the perfect one.
Those flavours in symphony
that make time itself stop.
And the time taken to create
time-honoured recipes.
Take your time. To create your own story.
Because it all begins
in a place to call your own.
It all begins, once upon a dish.

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L'APERITIVO

Olive Graziella <i>Graziella olives</i> Olijven a la Graziella	8
Pecorino Fiore Sardo, mieli, tartufo nero <i>Pecorino Fiore Sardo, honey, black truffle</i> Pecorino Fiore Sardo, honing, zwarte truffel	8
Breasaola - per 70 grammi <i>Breasaola - for 70 grams</i> Breasaolo - per 70 gram	7
Coppa di parma - per 70 grammi <i>Coppa di parma - for 70 grams</i> Coppa di parma - per 70 gram	7
Prosciutto di San Daniele - per 70 grammi <i>Prosciutto di San Daniele - for 70 grams</i> Prosciutto di San Daniele - per 70 gram	7
Ostrica con aceto di fichi - per pezzo <i>Oyster with fig vinegar - per piece</i> Oester met vijgen azijn - per stuk	4.5

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ANTIPASTI

Vongole marinate, aglio, limone, prezzemolo <i>Marinated clams, garlic, lemon, parsley</i> Gemarineerde schelpjes, knoflook, citroen, peterselie	14
Lingua di vitello, insalata puntarella, salsa verde <i>Thinly sliced veal tongue, puntarella salad, salsa verde</i> Dun gesneden kalfstong, puntarella salade, salsa verde	14
Tartare di manzo, spugnone, olio d'oliva <i>Beef tartare, morels, olive oil</i> Rundertartaar, morilles, olijfolie	14
Ribollita, fagioli barlotti, cavolo nero, parmigiano <i>Ribollita, barlotti bean, cabbage, parmesan cheese</i> Ribollita, barlottiboon, palmkool, parmezaanse kaas	12
Peperone arrosto, salsa romesco, limone <i>Roasted peppers, romesco sauce, lemon</i> Gepofte paprika, romescosaus, citroen	12
Burratini, pomodoro, fragole, olio d'oliva, petalo di rosa <i>Burratini, tomato, strawberry, olive oil, rose petal</i> Burratini, tomaat, aardbei, olijfolie, rozenblad	12

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PRIMI

Pappardella, stufato di agnello, carciofi, gremolata <i>Pappardella, lamb stew, artichoke, gremolata</i> Pappardella, lamsstoof, artisjok, gremolata	22
Ravioli paddestoel, truffel, champignon, citroen <i>Ravioli mushroom, truffle, onion, lemon</i> Ravioli paddestoel, truffel, ui, citroen	20
Rigatoni, burro e zafferano, rana pescatrice, gamberi, pomodoro <i>Rigatoni, saffron, monkfish, shrimp, tomato</i> Rigatoni, saffraan, zeeduivel, garnaal, tomaat	22

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PIATTI PRINCIPALI

Guancia di vitello, polenta, cavolo nero, cipolla <i>Veal cheek, polenta, cavolo nero, onion</i> Kalfswang, polenta, cavolo nero, ui	24
Pollo, cime di rapa, fegato di pollo, capperi <i>Small chicken, cime di rapa, chicken liver, capers</i> Piepkuiken, cime di rapa, kippenlever, kappertjes	22
Corvina, pomodoro, calamari, oliva taggiasca <i>Corvina, tomato, squid, taggiasca olive</i> Corvina, tomaat, cinktvij, taggiasca olijf	26
Barbabietola al carbone, pecorino, aceto balsamico, pistacchio <i>Charcoal beet, pecorino, balsamic, pistachio</i> Houtskool biet, pecorino, balsamico, pistache	20

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DOLCI

Pera con zabaione, chinotto, pistacchio <i>Poached pear, chinotto, zabaglione</i> Gepocheerde peer, chinotto, sabayon	8
Tiramisù, fava tonka, mora <i>Tiramisu, tonka bean, blackberry</i> Tiramisu, tonkaboon, braam	8
Affogato, nocciola <i>Hazelnut affogato</i> Affogato, hazelnoot, espresso	8
Selezione di formaggi, pane carasau <i>4 kinds of cheese, carasau bread</i> 4 soorten kazen, pane carasau	16