


## STUZZICHINI

 Cestino del pane (bread basket)	6
Selezione di formaggi	15
Cheese selection	
Fiori di zucca fritti con ricotta	13
Fried courgette flower with ricotta cheese	
 Parmigiana di melanzana scomposta	13
Deconstructed eggplant parmigiana	




## ANTIPASTI

Bresaola, rucola e parmigiano reggiano	16
Vitello tonnato	20
Veal with tuna sauce	
Affettati misti	25
Prosciutto di Parma, Coppa di Parma, Salame Milano	
Polipo e fagioli cannellini	22
Octopus and cannellini beans	
 Burrata e pomodorini	18
Burrata and cherry tomatoes	
 Carpaccio di scampi	22
Langoustine, marinated artichoke, stracciatella and lemon caviar	
Melanzana alla Siciliana, fichi e mandorle	21
Roasted Sicilian eggplant, figs, almonds and balsamic cream	

## PASTA

Tagliatelle alla Bolognese sminuzzata	24
Tagliatelle pasta with Bolognese sauce	
Risotto aragosta e zafferano	28
Risotto with lobster and saffron bisque	
  Ravioli finferli, ricotta e pinoli	23
Homemade ravioli with chanterelles, pine nuts and ricotta cheese	
Tubetti rigati	22
Tubetti pasta, zucchini pesto, guanciale and stracciatella cheese	

## DOLCI

  Brioscia col tupper e gelato di foglia di fichi	12
Sicilian bun and fig leaf ice cream	
 Sbriciolata, fragole arrostate, crema pasticcera, tonka	12
Crumble, roast strawberry, pastry cream and tonka	



## COCKTAILS 16

Negroni  
Aperol Spritz  
Peach Bellini  
Gin Tonic  
Espresso Martini

## NON-ALCOHOLIC 12

Shirley Temple  
Micky Angel



## BOTTLED BEERS

33cl	5
66cl	8

Birra Moretti 33cl  
Birra Moretti 0.0 33cl  
Birra Moretti "La Siciliana" 66 cl  
Ichnusa 33cl  
Ichnusa non filtrata 33cl  
Birra Messina 33cl  
Birra Messina "Cristalli di sale" 33 cl

SNEAK PEEK  
OF OUR DISHES



 Our vegetarian dishes.  
 The signature dishes of our chefs.

All our ingredients are responsibly sourced.

# 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.