

ANTIPASTI

Carpaccio di scamone, radicchio al forno e pompelmo

Picanha carpaccio, baked chicory and grapefruit

Polipo alla zafferano, patate, capperi e pomodori

Octopus and potato with saffron, capers and tomatoes

 Burrata, crema di zucca e arancia

Burrata with pumpkin cream and orange

PASTA

Pappardelle al ragù di cinghiale, sminuzzato a mano,
Parmigiano Reggiano


Pappardelle with hand-chopped wild boar ragù and aged

Parmigiano Reggiano

Agnolotti in brodo, farciti con baccalao,
prezzemolo, limone

Agnolotti in broth, stuffed salted cod, parsley and lemon

(10 gram caviar supplement - €25)

 Risotto al cavolo nero, tuorlo d'uovo e olio al
pepe nero

Risotto with black kale, egg yolk and black pepper oil

(Black truffle supplement - €12,50)

SECONDI

Filetto di manzo stagionato, polenta al forno, indivia

Beef tenderloin with baked polenta, endive and peppercorn sauce

(Black truffle supplement - €12,50)

Baccalà al cartoccio con finocchio, zucchini e bisque

Cod fillet en papilotte with fennel, zucchini and lobster bisque

(10 gram caviar supplement - €25)

 Parmigiana di melanzane con nuvola di
Parmigiano Reggiano

Eggplant parmigiana with a foam of Parmigiano Reggiano

DOLCI

 Pera al vino tinto ripieno di crema pasticcera
e marzipan

Pears poached in red wine filled with pastry cream and marzipan

 Sfogliatella riccia con glassa al chinotto

Neapolitan pastry with ricotta and chinotto glaze

 Panettone con zabaione fresco al marsala

Panettone with marsala sabayon

GRAZIELLA
TRATTORIA

A TUTTI

We are so glad to welcome you into our Graziella family on this special day. It's time to celebrate the holidays with your nearest and dearest in true Italian fashion: with authentic, heart-warming dishes at your favourite trattoria.

MENU FESTIVO

4-course menu - €80

Wine, table water and coffee not included.

SNEAK PEEK
OF OUR DISHES



 Graziella's vegetarian dishes.

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.

