

ANTIPASTI

- Affettati misti 25
Prosciutto di Parma, Coppa di Parma and Salame Milano
- Bresaola, rucola e Parmigiano Reggiano 16
Dried salted beef, arugula and Parmigiano Reggiano
- Mortadella, stracciatella, pistacchio e taralli 13
Mortadella, stracciatella cheese, pistachio and taralli
- Vitello tonnato 18
Veal with tuna sauce
-  Carpaccio di Gambero Rosso 19
Red prawn carpaccio
-  Burrata e pomodorini 16
Burrata and cherry tomatoes
-  Carpaccio di barbabietola, ricotta vegana e olive Taggiasche 16
Beetroot carpaccio, vegan ricotta cheese and Taggiasca olives
-  Broccoli fritti, maionese al basilico e lime 12
Fried broccoli with basil and lime mayonnaise

PASTA

- Tagliatelle al ragù di maiale, sminuzzato a mano 22
Tagliatelle pasta with hand-chopped Iberian pork ragù
- Candele Corte, pesto al cavolo nero, guanciale e fonduta al limone 22
Candele Corte pasta, black cabbage pesto, guanciale and lemon fondue
-  Risotto aragosta e zafferano 28
Risotto with lobster and saffron bisque
-  Ravioli ricotta e tartufo 28
Ravioli with ricotta and truffle

SECONDI

- Filetto di manzo stagionato, crema di polenta, indivia 28
Beef tenderloin with polenta cream, endive and peppercorn sauce
-  Baccalà con finocchio bruciato, patate al forno, bisque, zucchini e basilico 25
Cod fillet with fennel, roasted potato, bisque, zucchini and basil
-  Melanzane alla Siciliana, fichi e mandorle 23
Roasted Sicilian eggplant, figs, almonds and balsamic cream



A TUTTI

Graziella is a restaurant centered around family. It is important to us that no matter who you are or where you come from, you feel like part of our little family. Leave your worries at the door and experience the real Italian familial warmth.

Chef Arturo Casini, Restaurant Manager Giorgio Munafò and the team are more than happy to welcome you and treat you and all your favourite family to a real Italian dinner experience!

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.