

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 alla Pugliese	16
	Mortadella, stracciatella cheese and pistachio	
	Vitello tonnato	18
	Veal with tuna sauce	
🔪	Carpaccio di Gambero Rosso	19
	Red prawn carpaccio	
🌿	Burrata e pomodorini	16
	Burrata with mixed tomatoes	
🌿	Carpaccio di barbabietola, ricotta e olive Taggiasche	16
	Beetroot carpaccio, ricotta cheese and Taggiasca olives	
🌿	Insalata Pantesca	12
	Potato, capers, broccoli, cherry tomato, red onion and oregano	

PASTA

•	Pappardelle al ragù	22
	Tagliatelle with ragù	
	Bucatini all'amatriciana	22
	Bucatini with tomato sauce and guanciale	
🔪	Risotto aragosta e zafferano	28
	Risotto with lobster and saffron bisque	
🌿	Ravioli con ricotta e tartufo nero	28
	Ravioli with ricotta and black truffle	
	Paccheri pomodorini e corvina	26
	Paccheri with cherry tomatoes and corvina	

SECONDI

🔪	Branzino, salsa al limone, capperi e prezzemolo	25
	Seabass with lemon sauce, capers and parsley	
	Cotoletta	27
	Traditional veal	
🌿	Melanzane alla Siciliana, fichi, radicchio e mandorle	22
	Roasted Sicilian eggplant, figs, almonds, endive and balsamic cream	
	Pollo alla cacciatora	24
	Chicken stew with peppers	

GRAZIELLA
TRATTORIA

CONTORNO

6	Fagioli alla lionese 🌿
	White beans, parsley, oil and lemon
5	Insalata verde 🌿
	Green salad
6	Fagiolini alla Fiorentina
	Green beans, speck, shallot, tomato and fennel seeds
6	Patate al forno 🌿
	Roasted potatoes

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.