



## ANTIPASTI

Antipasto Misto	25
Cold cuts, cheese selection, bruschetta and beans	
Bresaola, rucola e Parmigiano Reggiano	16
Dried salted beef, arugula and Parmigiano Reggiano	
Mortadella Bella	16
Mortadella, stracciatella cheese and pistachio	
Vitello tonnato	18
Veal with tuna sauce, capers and sun dried tomatoes	
 Polpo arrostito con purè di patate	19
Octopus, mashed potatoes, onion and stracciatella cheese	
 Burrata e pomodorini	16
Burrata with mixed tomatoes	
 Bruschetta della nonna	8
Toasted bread, rocket pesto, marinated tomatoes	
 Acquasale Pugliese	8
Bread, celery, cucumber, red onion and tomato	

## PASTA

 Ravioli al nero, cozze e peperoni	28
Ravioli, mussels, prawn, bell pepper cream	
Gnocchi mari e monti	26
Gnocchi, clams, porcini mushrooms, and orange zest	
 Risotto alle verdure	25
Riso Acquarello, aubergine cream, crunchy vegetables	
Carbonara	22
Eggs, pecorino cheese and guanciale	
Amatriciana	22
Tomato Sauce, pecorino and guanciale	
Bolognese	22
Ground beef, tomato sauce, parmaesan	

## SECONDI


 Filetto al tartufo (with duck liver +4)	32
Fillet steak, potato millefeuille, truffle	
Filetto d'orata	26
Sea bream fillet in bread crumble, asparagus and beans sauce	
 Pollo alla 'nduja e peperonata	26
Chicken, 'nduja, chicken "lollypop" and bell peppers stew	
Melanzana alla parmigiana	24
Eggplant, tomato sauce, mozzarella and parmaesan	

GRAZIELLA  
TRATTORIA

## CONTORNI

6	Fagioli all'uccelletto 
	White beans, parsley, oil and lemon
5	Insalata mista 
	Mixed salad
5	Verdura Ripassata
	Spicy greens, garlic and anchovies
9	Patatine Graziella
	French fries, parmaesan and truffle oil

 Our vegetarian dishes

 The signature dishes of our chefs

All our ingredients are responsibly sourced

Our Website  
[www.trattorgraziella.com](http://www.trattorgraziella.com)

# 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.