



ANTIPASTI

	Focaccia	6
	Focaccia Bread	
	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	
	Paste della tradizione	22
	Bolognese, Carbonara e Amatriciana	

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 parmesan	



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, parmesan and truffle oil

 Our vegetarian dishes

 The signature dishes of our chefs

All our ingredients are responsibly sourced

SNEAK PEEK
OF OUR DISHES



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.