

ANTIPASTI

Carpaccio di manzo affumicato, crema di tartufo e parmigiano croccante

Smoked rib-eye carpaccio, truffle cream and crispy parmesan

Capesante gratinate, cavolfiori e salsa verde

Scallops gratin, brown butter and salsa verde

 **Torta salata della nonna alle verdure**

Vegetable quiche, nonna recipe

 **Insalata russa**

Coleslaw salad with carrots, potatoes, peas and mayonnaise

Selezione di salumi e formaggi

Selection of cheeses and cold cuts

 **Bruschetta**

Tomatoes and toasted bread

PASTA

 **Cannelloni ricotta, spinaci e tartufo**

Cannelloni with ricotta, spinach and truffle

Tortellini in brodo

Tortellini, beef, chicken broth, parmesan

Gnocchi alle vongole e peperoncino

Gnocchi with clams, parsley and chili pepper

SECONDI

Guancia di vitello, polenta e nocciole

Veal cheek with creamy polenta and hazelnuts

Branzino in crosta di sale e limone

Whole seabas in salt crust and lemon

 **Parmigiana di melanzane**

Eggplant layers with tomato sauce and mozzarella

CONTORNI

 **Patate al forno con aglio e rosmarino**

Baked potatoes with garlic and rosemary

Broccoletti con acciughee peperoncino

Wild Broccoli, garlic and chili

 **Insalata Mista**

Mix of assorted small young salad greens

 **DOLCI**

Tiramisu'

Ladyfingers, mascarpone, coffee and cocoa powder

Panettone con zabaione

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 with authentic, heartwarming dishes at your favourite trattoria. Enjoy the company of your loved ones with our shared dining experience, typical of all festivities in Italy.

105,- Adults

60,- Children (<12 years)

SNEAK PEEK
OF OUR DISHES



 Graziella's vegetarian dishes.

All our ingredients are responsibly sourced.