

## APERTIVO

Begin your evening with a choice of our Italian bites and drinks.

Feel free to ask the team about our Aperitivo Menu.

## ANTIPASTI

-  **Vitello tonnato** 18  
Veal, tuna sauce, capers and sun-dried tomato
-   **Burrata** 16  
Burrata, puffed beetroot, pistachio and orange
- Pesce spada** 19  
Smoked sword fish, coloured tomatoes, black olive and capers
- Carpaccio** 18  
Thin sliced beef, olive oil, 12yrs balsamic and radicchio  
*add truffle | +4*

## PASTA

-  **Pappardelle al ragú** 22  
Beef, tomato sauce and parmesan
-  **Ravioli al burro** 22  
Ravioli, ricotta, spinach, butter sauce and sage
-   **Risotto alla zucca** 22  
Carnaroli, pumpkin, grana padano, sage and pumpkin seed
- Lasagna** 24  
Beef, 20 layers and bechamel

## SPECIALS

- Ossobuco** 28  
Slow cooked veal, gremolata and pangrattato
- Cozze** 28  
Mussels, spicy nduja, tomato sauce, parsley and garlic bread
- Pesce del giorno**  
Our team loves to share everything you need to know about the fish of the day and its price.

## SIDES

- Insalata Italiana** 5  
Italian green salad
- Patate arrosto** 6  
Potato, garlic and rosemary
- Pinsa Romana** 5  
Italian flatbread

 Our vegetarian dishes  
All our ingredients are responsibly sourced.



Graziella is a place 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!

### 3 COURSE MENU | 47.5

Choose your favorite dish with a  and enjoy!

### 3 COURSE WINE PAIRING | 36

## DESSERTS

- 13 **Tiramisu**   
Ladyfingers, mascarpone and cocoa powder
- 11 **Sorbetti**   
Marinated pomelo, blood orange sorbet and 24 yrs balsamico
- 10 **Torta cioccolato**  
Chocolate ganache and whipped cream
- 10 **Cannoli alla stracciatella**  
Ricotta and chocolate
- 12 **Sgroppino**  
Prosecco, vodka and sorbetto
- 15 **Espresso Martini**  
Espresso, vodka and Kahlua

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.