

ANTIPASTI

Bruschetta	16
Toasted sourdough bread with seasonal condiments	
 Burrata	16
Burrata, Tomatoes panzanella, Olive oil	
 Vitello Tonnato	18
Veal, Dried cherry tomatoes, Tuna sauce	
Carpaccio di Capesante	18
Scallops, Orange gel, Basil cream, Blackberries coulie, Lemon	
Battuta di Manzo	18
Beef, Capers, Shallot, Chives, Mimosa egg, Balsamic vinaigrette, Carasau bread	
<i>add truffle +4</i>	

PASTA

 Paste della Tradizione	24
Tonnarelli/Rigatoni	
Carbonara/Amatriciana/Bolognese	
 Risotto alla Milanese	26
Saffron, Parmesan, Butter	
Ziti alla Genovese	26
Ziti, white pulled beef ragu, Parmesan cheese	
  Tagliatelle alla Nerano	27
Tagliatelle, Courgettes, Provolone del Monaco, Basil	
Ravioli alla Guancia	28
Veal cheek Ravioli, Brown stock, Crispy parmesan cheese	

SPECIALS

Pollo alla Cacciatora	26
Chicken lollipops, Cacciatora Sauce, Dried Olives	
Branzino	26
Sea Bass Fillet, Roasted vegetables, Tomato, Burned leak sauce	
Pomodoro Ripieno	24
Tomato, Spelt salad, Potato cream	

SIDES

Insalata Italiana	6
Italian green salad	
Patate arrosto	6
Roasted potatoes, Parmesan, Origano	
Verdure Grigliate	7
Grilled mix vegetables, hot or cold	

 Our vegetarian dishes
All our ingredients are responsibly sourced.

GRAZIELLA TRATTORIA

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 | 50

Choose your favorite dish with a  and enjoy!

3 COURSE WINE PAIRING | 36

APERITIVO

5	Pinsa Romana 
	Italian Flatbread, Olive oil, Parsley
8	Prosciutto e Grissini
	San Daniele Ham, Breadsticks
8	Zucchine alla Scapece 
	Fried courgettes, Ricotta cream, Vinegar, Mint
9	Ravioli Aperti con cocktail di Gamberi
	Open Ravioli with shrimps cocktail
8	Polpo Fritto
	Fried octopus, octopus mayonnese

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.