

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
add truffle | +4

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, oregano
- 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!

APERITIVO

- 5 **Pinsa Romana** 
Italian focaccia, olive oil, parsley
- 8 **Prosciutto e Grissini**
San Daniele ham, breadsticks
- 8 **Zucchine alla Scapece** 
Fried courgettes, ricotta cream, vinegar, mint
- 9 **Tartelletta di Salmone**
Marinated Salmon, peach, ricotta
- 8 **Polpo Fritto**
Fried octopus, octopus mayonnaise

3 COURSE MENU | 50

Choose your favorite dish with a 
and enjoy!

3 COURSE WINE PAIRING | 36

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.