

A L M U E R Z O

GRAZIANO'S®

PARA LA MESA

APPETIZERS FOR THE TABLE

ALBÓNDIGAS, SALSA MARINARA, RICOTTA Meatballs, marinara sauce, ricotta	12.00
MEJILLONES, CHERRY TOMATOES, CHORIZO Seattle farmed Mediterranean mussels, cherry tomatoes, chorizo & Torrontés wine	16.00
CHORIZO ARGENTINO CASERO, MORRONES, SALSA CRIOLLA Grilled house sausage made with pork and beef, red peppers, criolla sauce	10.00
PROVOLETA PARRILLERA Grilled Argentine provolone cheese, fresh beefsteak tomatoes, oregano, extra virgin olive oil	16.00

SOPAS / SOUPS

ESPÁRRAGOS Cream of asparagus	9.00
CALABAZA A LA PARRILLA Grilled butternut squash	9.00
NAGE DE ARVEJAS Sweet peas nage	9.00

CARNES A LA PARRILLA

MEATS FROM THE GRILL

ALL OUR GRILL MEATS ARE SERVED WITH A SIDE DISH

A FEW WORDS ABOUT OUR STEAK... WE PROUDLY SERVE
CERTIFIED ANGUS BEEF, RAISED BY THREE GENERATION FAMILY
RANCHERS. NATURALLY AGED FOR AT LEAST 21 DAYS.

BIFE DE CHORIZO CON MARINADO DE AJÍ PANCA Aji panca rubbed sirloin steak	25.00
PICANHA AL ASADOR DE QUEBRACHO Culotte steak grilled on the quebracho wood asador	25.00
LECHONCITO, MARY'S FARM TAMPA Y CORDERITO PATAGÓNICO Mary's Tampa farm young pork marinated with a fine herbs chimichurri and Patagonian lamb, Homestead sorrel aioli	29.00
COSTILLAR DE RES AL ASADOR DE QUEBRACHO Certified Angus beef short ribs grilled on the quebracho wood asador	29.00
PECHUGA DE POLLO DE GRANJA A LA MATONE Tampa farm free-range chicken breast grilled and pressed with a brick, olive tapenade	23.00
BUTCHER'S BURGER 100% certified Angus beef, sautéed onions, lettuce, tomatoes, fried egg on a brioche bun, served with truffled sweet potato fries	15.00

PASTA Y RISOTTO

RISOTTO DE TOMATE ROSTISADO, ATLANTIC BASS Roasted tomato risotto, Atlantic bass	21.00
PAPPARDELLE, CALABAZA A LA PARRILLA, HONGOS Y ESPINACA Pappardelle, grilled squash, mushrooms, spinach	21.00
RIGATONI RUSTICANA CON PECHUGA DE POLLO A LA PARRILLA Rigatoni, range grilled chicken, semi dried tomatoes and asparagus, creamy blue Stilton sauce	25.00

DEL HUERTO

BIG LUNCH SALADS

MOLLEJA A LA PARRILLA Y ENSALADA CLÁSICA ARGENTINA Heirloom tomatoes, red onions, grilled lemons, grilled sweetbreads	19.00
ENTRAÑA RÚCULA ORGÁNICA, QUESO STILTON Y GRANA PADANO Grilled skirt steak, organic arugula, blue Stilton cheese and grana padano	21.00
PECHUGA DE POLLO A LA PARRILLA CON ENSALADA CESAR Grilled free-range chicken breast, olive tapenade, caesar salad, croutons	19.00
BURRATINA, TOMATES, MEZCLA DE LECHUGAS Local burratina, tomatoes and mixed greens	17.00
CAMARÓN A LA PARRILLA, ENSALADA PANZANELLA Grilled giant prawn, tomatoes, red onions, cucumber, black olives, country bread	23.00
CAMARÓN A LA PARRILLA, ENSALADA PANZANELLA Aji panca rubbed picanha, artichokes, arugula, grana padano cheese, lemon	19.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially to those whom have certain medical conditions. Please let your server know of any food allergies. 11.19.18

WINE COCKTAILS

9.00 EACH

SPARKLING WHITE SANGRIA

RED OR WHITE SANGRIA

CAMPARI, WHITE WINE, SODA, ORANGE SLICE

GANCIA, TORRONTÉS WHITE, MOSCATO D'ASTI, THYME

WHITE & ROSE WINES BY THE QUARTINO

San Pedro de Yacachuya Torrontés	12.00
Mariflor Sauvignon Blanc	12.00
Rudi Wiest Rhein River Riesling	10.00
Cuvalier de los Andes Malbec Rose	11.00
Stock and Stein Spatburgunder Rose	12.00

RED WINES BY THE QUARTINO

Yacochuya Malbec 2008, Salta	21.00
Mariflor Pinot Noir, Mendoza	17.00
Las Perdices "Don Juan", Mendoza	17.00
Rutini Malbec, Mendoza	14.00
Rutini Cabernet Sauvignon, Mendoza	14.00
Las Perdices ala Colorada Cabernet Frank	14.00
Las Perdices Reserva Malbec	11.00
Rutini Encuentro Pinot Noir	11.00
Las Perdices Reserva Cabernet Sauvignon	11.00

SANGRIAS

49.00

SPARKLING SANGRIA

Prosecco, Saint Germain, fresh pears

RED SANGRIA

Malbec, Gin de Los Apostoles, Livenza aperitif, fresh fruit

WHITE SANGRIA

Torrontés, Gracias a Dios Mescal, Livenza aperitif, fresh fruit

BEER BEER

Cuervo Tradición Tequila, Livenza Aperitif, Grapefruit



**NEVER
MIX
YOUR
DRINKS**

**HAPPY
HOUR
RULES
MONDAY-FRIDAY**

5-9 PM



**WE'LL
DO IT
FOR
YOU**

**GRAZIANO'S
COCKTAILS
NOW INCLUDED
EVERY
MONDAY-FRIDAY**

5-9 PM

