

C E N A

GRAZIANO'S®

PARA LA MESA

APPETIZERS FOR THE TABLE

BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL Local burrata, heirloom tomatoes, Japanese eggplant, artichokes, maldon sea salt Add 24 month aged prosciutto di parma 5.00 With pata negra iberico de bellota shoulder, jabugo d.o. 13.00	16.00
TABLA DE FIAMBRES Y QUESO Italian salumi selection. Bresaola, coppa picante, finochietta salami, sopressata, culotte di prosciutto, mortadella, pecorino toscano in red wine, grana padano, fried pork skin, grilled eggplant, roasted red pepper, mixed olives Add burrata 7.00	25.00
CARPACCIO DE CENTRO DE RIB EYE Raw beef rib eye tender, arugula, parmigiano regiano shavings extra virgin olive oil, Worcestershire mayo	18.00
ALBÓNDIGAS SALSA MARINARA, RICOTA Meatballs, tomato marinara, whipped ricotta di pecora	12.00
MEJILLONES AL PUERRO Fresh mediterranean mussels farmed in Seattle, leek and marsala wine sauce	19.00
EMPANADAS Home made empanadas baked or fried -Beef, green olives & boiled eggs -Lamb, tomatoes & potatoes -Asador chicken & tomato -Baby spinach & mozzarella cheese	6.00 each / (4) 20.00

SOPAS / SOUPS

ESPÁRRAGOS Asparagus	12.00
CALABAZA A LA PARRILLA Grilled butternut squash	12.00
NAGE DE ARVEJAS Sweet peas nage, crispy prosciutto	12.00

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

APERITIVOS DE LA PARRILLA

GRILLED APPETIZERS FOR THE TABLE

PROVOLETA PARRILLERA Argentine provolone cheese, tomatoes, oregano, extra virgin olive oil Add prosciutto, roasted red pepper, grilled eggplant, olives, cherry tomatoes 3.00	16.00
PULPO AL QUEBRACHO Octopus, ají panca, fingerling potatoes	14.00
LANGOSTINOS DE MADAGASCAR AL QUEBRACHO Wild-caught Madagascar giant prawns grilled on the asador, cherry tomatoes, shaved fennel, garlic mayo	15.00 EACH
CHORIZO ARGENTINO CASERO, MORRONES, SALSA CRIOLLA Grilled house sausage made with pork and beef, red peppers, criolla sauce	10.00
MORCILLA ARGENTINA CON POLENTA Y TOMATE FRESCO House Argentine style blood sausage, grilled polenta and tomato	9.00
CHORIZOS DE CAZA – JABALÍ, FAISÁN Y CORDERO MERGUEZ, FLAMBEADOS AL COGNAC Game sausages – spicy wild boar, lamb merguez, pheasant, flambéed with cognac	19.00
MOLLEJAS DE RES, BERRO Y CHALOTES, FLAMBEADOS CON CALVADOS O CLÁSICAS A LA PARRILLA Veal sweetbreads with watercress and shallots flambéed with calvados	15.00

DEL HUERTO

FROM THE GARDEN, ALL OUR SALADS ARE CONDIMENTED
WITH OUR HOMEMADE BACON FAT VINAIGRETTE

ENSALADA CLÁSICA Y MOLLEJA A LA PARRILLA Heirloom tomatoes, red onions, grilled lemons, grilled sweetbreads	12.00
PANZANELLA Tomatoes, red onions, cucumber, black olives, country bread Add burrata 7.00 Add Sicilian tuna conserva 5.00	12.00
RÚCULA ORGÁNICA, ALCAUCILES A LA ROMANA, QUESO STILTON Y PARMESANO Organic arugula, roman style artichokes, blue stilton and grana padano	12.00
GRAZIANO'S Tuscan mixed lettuces, tomatoes, red onions, hearts of palm and marinated olives	12.00
BERRO, TOMATE, AJO CROCANTE Fresh homestead watercress salad with beefsteak tomatoes and garlic chips	12.00
CAESAR ESCAROLA, BUQUERONES Fresh escarole, caesar, grana padano shavings, buquerones and house made croutons	11.00

ASADOR AL QUEBRACHO

WE IMPORT OUR OWN QUEBRACHO WOOD FROM ARGENTINA.

TOMAHAWK STEAK FOR TWO	129.00
BISTECCA ALLA FLORENTINA FOR TWO	89.00
PICANHA AL ASADOR FOR TWO Whole picanha marinated with aji panca	89.00
BIFE DEL CARNICERO FOR TWO Hand-cut butcher's spinalis steak, limited to a few per night	89.00
COSTILLAR DE RES Certified Angus Beef short ribs slowly grilled for 3 hours over quebracho wood	42.00
POLLO DE GRANJA AL LIMÓN Free-range chicken, 72 hour marinated in dijon and Torrontés, homestead French sorrel, criollo chimichurri	WHOLE 34.00 / HALF 22.00
LECHONCITO, MARY'S FARM TAMPA Mary's farm Tampa, young pork marinated with a fine herbs chimichurri	39.00
CORDERITO PATAGÓNICO Patagonian lamb, Homestead sorrel aioli	39.00
ENTRAÑA DE NOVILLO AL ASADOR CON O SIN CUERO Hand-cut certified Angus skirt steak	36 OZ 58.00 / 24 OZ 45.00
BRANZINO AL ASADOR Whole Mediterranean Sea bass	45.00

PARRILLADAS

ALL OUR GRILL MEATS ARE SERVED WITH A SIDE DISH

PARRILLADA TRADICIONAL Classic mix grill – sausage, blood sausage, sweetbreads, small intestine, beef flap meat and beef short ribs	SMALL 34.00 / LARGE 44.00
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ADDITIONALLY TO ANY PARRILLA

ENTRAÑA Certified angus skirt steak	10 OZ 18.00
LANGOSTINO Madagascar giant prawn	16.00
CHICKEN Free-range chicken	9.00
LECHÓN Mary's farm, Tampa, young pig	15.00
CORDERO Amish country, Pennsylvania farm lamb	15.00

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.

LOMO DE BIFE Hand-cut center cut rib eye tender	24 OZ 69.00 / 12 OZ 39.00
BIFE GAUCHO, OJO DE BIFE CON HUESO Hand-cut bone-in rib eye "cowboy" steak	22 OZ 49.00
LOMO REDUCCIÓN DE MALBEC Y CHAMPIÑONES Hand-cut tenderloin, just grilled or Malbec reduction with mushrooms	12 OZ 39.00
OJO DE BIFE Hand-cut rib eye steak	18 OZ 39.00 / 14 OZ 33.00
BIFE DE CHORIZO Hand-cut sirloin steak	18 OZ 35.00 / 14 OZ 29.00
ENTRAÑA DE NOVILLO ANGUS Hand-cut and peeled skirt steak	24 OZ 44.00 / 18 OZ 36.00
VACÍO DE NOVILLO ANGUS Hand-cut flat meat steak	32 OZ 49.00 / 18 OZ 29.00
TIRAS DE ASADO Hand-cut flanken-style beef short ribs	21 OZ (3) 36.00 / 14 OZ (2) 26.00
COSTILLAR DE CORDERO Six or eight bone grilled rack of lamb	8-BONE RACK 48.00 / 6-BONE RACK 36.00
PECHUGA DE POLLO DE GRANJA A LA MATONE Free-range chicken breast, black olive tapenade	16 OZ 26.00
SAUCE Malbec reduction with mushrooms 4.00 Peppercorn sauce 4.00	

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PASTA Y RISOTTO

RISOTTO DE MARISCOS, MEJILLONES, ALMEJAS, CAMARONES, CALAMARES, VIEIRAS Seafood risotto with Seattle mussels, Texas gulf prawns, bay scallops and baby squid	39.00
RAVIOLI Spinach and ricotta ravioli, tomato sauce	19.00
RIGATONI ALL' AMATRICIANA Rigatoni pasta, tomato sauce with guanciale	21.00
BUCATTINI CACIO E PEPE Bucatini, cacio cavallo, butter, black crushed pepper	19.00
GNOCCHI ALLA SORRENTINA Gnocchi with tomato sauce, parmesano and mozzarella	21.00

MILANESAS

SERVED WITH A SIDE DISH

MILANESA DE OJO DE BIFE Ribeye milanese A la napolitana 3.00 A caballo/ two fried eggs 2.00	25.00
MILANESA DE POLLO ORGÁNICO Organic chicken breast milanese A la napolitana 2.00 A caballo/ two fried eggs 3.00	21.00

All our fried dishes are made with canola and cottonseed oils, which contain 0% trans fat.

GUARNICIONES PARA DOS

SIDE ORDERS FOR TWO 11.00 EACH

VEGETALES DE ESTACIÓN A LA PARRILLA Grilled seasonal vegetables
RISOTTO DE HONGOS PORTOBELLO O DE TOMATE Y ALBAHACA Portobello mushrooms risotto Add truffle oil 2.00
BRUSELAS Y PANCETTA Grilled brussels sprouts and pancetta Add fried egg 2.00
POLENTA CON PARMESANO GRATINADO Polenta with gratin of parmesano, tomato sauce
ESPÁRRAGOS SALTEADOS Sautéed asparagus
PAPAS FRITAS CACERAS O BATATAS FRITAS House french fries or fried sweet potatoes Add fried egg 2.00 Add truffle oil 2.00
PAPAS GRATINADAS Gratin potatoes
PURÉ DE PAPAS O DE BATATA Mashed potatoes or sweet potatoes Add truffle oil 2.00
PAPA ESPAÑOLA CROCANTE CON AJO, PARMESANO Y TRUFAS Spanish fried potatoes with garlic, parmesan and truffle oil Add fried egg 2.00
PAPAS FINGERLING HORNEADAS Roasted fingerling potatoes

