

**C E N A**

**GRAZIANO'S®**

## PARA LA MESA

### APPETIZERS FOR THE TABLE

BURRATA, TOMATE HEIRLOOM, BERENJENA JAPONESA, ALCAUCIL Local burrata, heirloom tomatoes, japanese eggplant, artichokes, maldon sea salt Add 24 month aged prosciutto di parma 5.00	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 DI MANZO Raw beef tenderloin, arugula, grana padano shavings extra virgin olive oil, Worcestershire mayo	15.00
MEJILLONES AL PUERRO Fresh mediterranean mussels farmed in Seattle, leeks & marsala wine sauce	19.00
ALBÓNDIGAS, SALSA MARINARA, RICOTTA Meatballs, tomato marinara, whipped ricotta	12.00
EMPANADAS Homemade empanadas baked or fried - Beef, green olives & boiled eggs - Lamb, tomatoes & potatoes - Grilled chicken & tomato - Spinach & cheese	6.00 each / (4) 20.00

### SOPAS / SOUPS

ESPÁRRAGOS Cream of asparagus	12.00
CALABAZA A LA PARRILLA Grilled butternut squash	12.00

## APERITIVOS DE LA PARRILLA

### GRILLED APPETIZERS FOR THE TABLE

CHORIZO CASERO CON MORRONES Grilled homemade sausage made with pork and beef, lightly seasoned or our spicy version	10.00
MORCILLA CON POLENTA Y TOMATE FRESCO Grilled homemade Argentine style blood sausage, grilled polenta and tomato	9.00
PROVOLETA PARRILLERA Grilled Argentine provolone cheese, fresh beefsteak tomatoes, oregano, extra virgin olive oil Add prosciutto, roasted red pepper, grilled eggplant, olives, cherry tomatoes 3.00	16.00
MOLLEJAS DE RES, BERRO Y CHALOTE, FLAMBEADOS CON CALVADOS Grilled veal sweetbreads with watercress and shallots, Flambéed with calvados	14.00
PULPO AL QUEBRACHO Octopus, ají panca, fingerling potatoes	14.00
LANGOSTINOS DE MADAGASCAR A LA PARRILLA, AIOLI Grilled wild caught Madagascar prawns, aioli	15.00 EACH

### 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	16.00
ARUGULA, ALCAUCILES A LA ROMANA, QUESO BLUE STILTON, Y QUESO GRANA PADANO Organic arugula, roman style artichokes, blue stilton and grana padano cheese	12.00
GRAZIANO'S Tuscan mixed lettuces, beefsteak 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
PANZANELLA Tomatoes, red onions, cucumber, black olives, country bread Add burrata 7.00	12.00
CAESAR ESCAROLA, BUQUERONES Fresh escarole, caesar, grana padano shavings, buquerones and house made croutons	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

## MILANESAS

SERVED WITH A SIDE DISH

MILANESA DE RES O DE POLLO 21.00  
Panko-breaded beef or chicken milanese  
Add two fried eggs, capers and anchovies 3.00

MILANESA DE RES O DE POLLO A LA NAPOLITANA 24.00  
Panko-breaded beef or chicken milanese with tomato sauce  
and melted fontina cheese

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

## PASTA Y RISOTTO

RISOTTO DE MARISCOS, MEJILLONES, ALMEJAS, LANGOSTINOS,  
CALAMARES, VIEIRAS 39.00  
Seafood risotto with Seattle mussels, Madagascar giant prawn,  
bay scallops and baby squid

RAVIOLI 19.00  
Spinach and ricotta ravioli, tomato sauce

RIGATONI ALL' AMATRICIANA 21.00  
Rigatoni pasta, tomato sauce with guanciale

BUCATTINI CACIO E PEPE 19.00  
Bucatini, cacio cavallo, butter, black crushed pepper

GNOCCHI ALLA SORRENTINA 21.00  
Gnocchi with tomato sauce, parmesano and mozzarella

## 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 DEL CARNICERO FOR TWO 89.00  
Hand-cut butcher's spinalis steak

LOMO DE BIFE 24 OZ 69.00 / 12 OZ 39.00  
Hand-cut center cut rib eye tender

LOMO ANGUS A LA PARRILLA 12 OZ 39.00  
Hand-cut grilled tenderloin

BIFE GAUCHO, OJO DE BIFE CON HUESO 24 OZ 49.00  
Hand-cut bone-in rib eye "cowboy" steak

OJO DE BIFE 18 OZ 39.00 / 14 OZ 33.00  
Hand-cut rib eye steak

BIFE DE CHORIZO 18 OZ 35.00 / 14 OZ 29.00  
Hand-cut sirloin steak

ENTRAÑA DE NOVILLO ANGUS 36 OZ 59.00 / 24 OZ 44.00 / 18 OZ 36.00  
Hand-cut and peeled skirt steak

VACÍO DE NOVILLO ANGUS 32 OZ 49.00 / 18 OZ 29.00  
Hand-cut flap meat steak

TIRAS DE ASADO 21 OZ (3) 36.00 / 14 OZ (2) 26.00  
Hand-cut flanken-style beef short ribs

COSTILLAR DE CORDERO 8-BONE RACK 48.00 / 6-BONE RACK 36.00  
Six or eight bone grilled lowa rack of lamb

PECHUGA DE POLLO DE GRANJA A LA MATONE 26.00  
Tampa farm free-range chicken breast grilled and pressed  
with a brick, olive tapenade

CORVINA DORADA DEL ATLÁNTICO 39.00  
Atlantic golden corvina

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## PARRILLADAS

WE ARE PROUD TO SERVE CERTIFIED ANGUS BEEF  
ALL OUR GRILL MEATS ARE SERVED WITH A SIDE DISH

TRADITIONAL PARRILLADA LARGE 44.00 / SMALL 34.00  
Mix grill - sausage, blood sausage, sweetbreads, small intestine,  
beef flap meat and beef short ribs

### ADDITIONAL MEATS TO ANY PARRILLA

ENTRAÑA 10 OZ 18.00  
Certified angus skirt steak

LANGOSTINO 14.00  
Madagascar giant prawn

CHICKEN 9.00  
Free-range chicken

### GUARNICIONES PARA DOS

SIDE ORDERS FOR TWO 11.00 EACH

VEGETALES DE ESTACIÓN A LA PARRILLA  
Grilled seasonal vegetables, soy and vinegar marinade

RISOTTO DE HONGOS PORTOBELLO O DE TOMATE Y ALBAHACA  
Portobello mushrooms risotto or tomato and basil risotto  
Add truffle oil 2.00

BRUSELAS A LA PARRILLA Y PANCETTA  
Grilled brussels sprouts and pancetta  
Add fried egg 2.00

BATATAS FRITAS  
Fried sweet potatoes  
Add fried egg 2.00  
Add truffle oil 2.00

PAPAS GRATINADAS  
Gratin potatoes

ESPÁRRAGOS SALTEADOS  
Sautéed asparagus  
Add fried egg 2.00

PURÉ DE PAPAS O DE BATATA  
Mashed potatoes or sweet potatoes

PAPAS FRITAS  
House french fries  
Add fried egg 2.00  
Add truffle oil 2.00

POLENTA CON PARMESANO GRATINADO  
Polenta with gratin of parmesano

PAPA ESPAÑOLA CROCANTE CON AJO, PARMESANO  
Y ACEITE DE TRUFAS  
Spanish fried potatoes with garlic, parmesan and truffle oil

