

A L M U E R Z O

GRAZIANO'S®

APERITIVOS PARA LA MESA

APPETIZERS FOR THE TABLE

PROSCIUTTO DI PARMA, BURRATA, TOMATE, ALCAUCIL Prosciutto di parma, burrata, tomatoes, artichokes, Maldon sea salt	16.99
ALBÓNDIGAS SALSA MARINARA, RICOTTA Meatballs, tomato marinara, whipped ricotta	11.99
PROVOLETA Grilled Argentine provolone cheese, fresh beefsteak tomatoes, oregano, extra virgin olive oil Add olives, red pepper and prosciutto 3.00	15.99
MOLLEJITAS DE RES, BERRO Y CHALOTE, CALVADOS Grilled veal sweetbread with watercress and shallots, flambéed with calvados	12.99
EMPANADAS Homemade empanadas baked or fried - Beef, green olives & boiled eggs - Lamb, tomatoes & potatoes - Grilled chicken & tomato - Spinach & cheese	4.00 each / (4) 14.00
SOPA DEL DÍA Soup of the day	9.99

ENSALADAS AL PLATO

SALADS

DE ARUGULA Arugula, fresh tomatoes and shaved parmigiano Add grilled skirt steak 9.99 Add grilled chicken breast 6.99 Add tuna 6.99	10.99
DE LA CASA Spring mix, fresh tomatoes, onions and olives tossed in fine herbs vinaigrette Add grilled skirt steak 9.99 Add grilled chicken breast 6.99 Add tuna 6.99	10.99
DE ATÚN Canned Sicilian tuna, spring mix, fresh tomatoes, onions and olives with fine herbs vinaigrette	10.99
PALERMO Grilled artichokes, baby spinach, feta cheese, and shaved parmigiano Add grilled skirt steak 9.99 Add grilled chicken breast 6.99 Add tuna 6.99	10.99

CAESARE	10.99
Romaine lettuce, parmesan cheese, caesar dressing	
Add grilled skirt steak 9.99	
Add grilled chicken breast 6.99	
Add tuna 6.99	
ITALIANA	13.99
Prosciutto, marinated eggplant, fresh mozzarella, tomatoes and spring mix	
Add grilled skirt steak 9.99	
Add grilled chicken breast 6.99	
Add tuna 6.99	
TOMATE, PAPA Y ATÚN	18.99
Tomatoes, grilled tuna, noisette potatoes with aioli and red wine vinegar	
BURRATA DI BUFALA, TOMATES Y ENSALADA VERDE	16.99
Local burrata, tomatoes and spring mix	
PANZANELLA	13.99
Tomatoes, red onions, cucumber, black olives, country bread	
Add burrata 6.99	
Add canned Sicilian tuna 3.99	
PANINI O 1/2 PANINI & SOPA	
PANINI OR 1/2 PANINI AND SOUP SERVED ON RUSTIC BREAD	
NEXT DOOR	12.99
Classic panini with prosciutto di parma, mozzarella di buffalo, tomatoes, arugula, basil	
PARISINO	12.99
Cooked ham, soft brie cheese and Normandy butter slices in a French baguette	
MUFFALETTA	12.99
Italian soppressata, salami, mortadella, provolone cheese, green olives, red and yellow peppers	
VEGETARIANO	12.99
Portobello mushrooms, grilled artichokes, olives, red and yellow peppers	
TUNA	12.99
Imported tuna, caper aioli, tomatoes and baby greens	
MILANESA SANDWICH	15.99
Breaded meat milanese with lettuce & tomatoes	
SANDWICH DE POLLO	14.99
Add Miami Smokers bacon 3.00	

DE LA COCINA

FROM THE KITCHEN

LASAGNA	16.99
Meat and spinach lasagna with red or pink sauce	
FETTUCCINE, CALABAZA A LA PARRILLA, HONGOS, ESPINACA, RICOTTA	16.99
Fettuccini, grilled squash, mushroom, spinach, whipped ricotta	
RIGATONI RUSTICANA CON PECHUGA DE POLLO A LA PARRILLA	25.99
Rigatoni, free range grilled chicken, semi dried tomatoes, asparagus and creamy blue Stilton sauce	
RAVIOLES DE ESPINACA Y RICOTTA CON TUCCO	14.99
Spinach ricotta ravioli with beef tucco sauce	

MILANESAS

SERVED WITH A SIDE DISH

MILANESA DE RES O DE POLLO	15.99
Panko-breaded beef or chicken milanese	
Add two fried eggs, capers and anchovies 2.00	
MILANESA DE RES O DE POLLO A LA NAPOLITANA	17.99
Pano 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.

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 GAUCHO	18 OZ 36.99
Hand-cut bone-in Angus rib eye	
BIFE DE CHORIZO MARINADO DE AJÍ PANCA	19.99
Ají Panca rubbed sirlion steak	
MEDALLONES DE LOMO CON PROSCIUTTO A LA PARRILLA	10 OZ 19.99
PECHUGA DE POLLO DE GRANJA A LA MATONE, CON SALSA CRIOLLA	19.99
Grilled free-range chicken.	
Add sautéed mushrooms 4.00	
SALMON A LA PARRILLA	24.99
Grilled salmon	

PICANHA CON MARINADO DE AJÍ PANCA Hand-cut culottes steak, with aji panca marinade	12 OZ 18.99
VACÍO Hand-cut flat meat churrasco	12 OZ 19.99
TIRAS DE ASADO Hand-cut Argentine style Angus short ribs	12 OZ 19.99
COSTILLAR DE CORDERO 4-BONE RACK Grilled Iowa rack of lamb	24.99

GRILLED BURGERS & SANDWICHES

CHORIPÁN Argentine sausage sandwich with chimichurri mayo	11.99
GRAZIANO'S BUTCHER BURGER 100% beef burger, tomatoes, lettuce, sautéed onions and a fried egg Add Miami Smokers heritage bacon 3.00	12.99
GRAZIANO'S "CHIVITO" Grilled steak with tomatoes, lettuce, ham, grilled portobello mushrooms, heritage bacon and a fried egg	15.99

SIDES 6.00

RISOTTO DE HONGOS PORTOBELLO O DE TOMATE Y ALBAHACA Portobello mushrooms risotto or tomato and basil risotto Add truffle oil 2.00
BATATAS FRITAS 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
PAPAS FRITAS House french fries Add fried egg 2.00, Add truffle oil 2.00
POLENTA CON PARMESANO GRATINADO Polenta with gratin of parmesano
GRAZIANO'S SALAD Tuscan mixed lettuces, beefsteak tomatoes, red onions, hearts of palm and marinated olives

VINOS AL QUARTINO

SPARKLINGS

WINE BY THE GLASS

Rutini Encuentro Brut Nature	12.00
Las Perdices Brut Rose	12.00
Casa Martelletti Prosecco	12.00

WHITE & ROSE WINES BY THE QUARTINO

Cantina Lavis Pinot Grigio	12.00
Poggio Argentato Sauvignon Blanc, Fattoria Le Pupille	12.00
Rutini encuentro Chardonnay	12.00
San Pedro de Yacachuya Torrontes	15.00
Mariflor Sauvignon Blanc	15.00
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
Las Perdices Reserva Malbec	11.00
Las Perdices Reserva Cabernet Sauvignon	11.00
Fattoria le Pupille Morellino di Sacansano	11.00

WINE COCKTAILS

15.00 EACH

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

CAMPARI, WHITE WINE, SODA, ORANGE SLICE

GANCIA, TORRONTÉS WHITE, MOSCATO D'ASTI, THYME



**NEVER
MIX
YOUR
DRINKS**

**HAPPY
HOUR
RULES
MONDAY-FRIDAY**

5-8 PM



**WE'LL
DO IT
FOR
YOU**

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