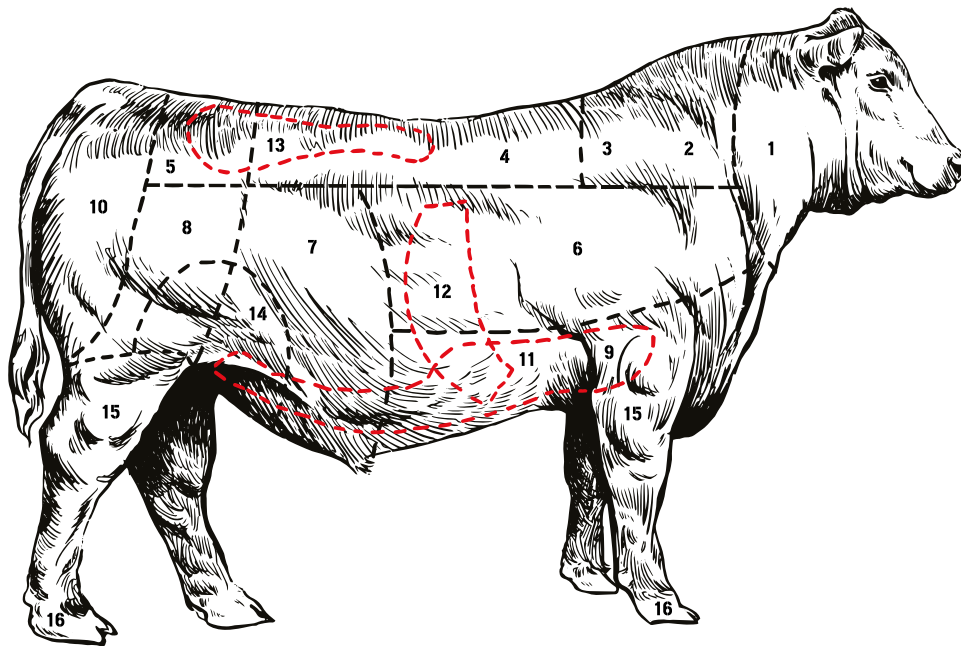


A CUT ABOVE

We proudly serve grass-fed beef from the Logros Family Ranch in Rio Segundo, Córdoba, Argentina. Our Aberdeen Angus cattle roam freely in the Argentine grasslands and are never placed in a feedlot or given antibiotics or hormones. We age all of our beef at least 21 days to ensure tenderness and flavor. Our well-loved animals produce naturally marbled beef of exceptional quality. Graziano's is also proud to be a seed-oil free restaurant, upholding the same standards of purity and care in all we serve.



1	2	3	4	5	6	7	8
AZOTILLO	OJO DE BIFE	BIFE ANCHO	BIFE ANGOSTO	CUADRIL	ASADO	VACIO	COLITA DE CUADRIL
9	10	11	12	13	14	15	16
FALDA	PECETO	MATAMBRE	ENTRANA	LOMO	BOLA DE LOMO	HUESO CON CARNE	HUESO SIN CARNE

PARA LA MESA
APPETIZERS FOR THE TABLE

BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL Local burrata, heirloom tomatoes, grilled Japanese eggplant, artichokes, Maldon sea salt Add 24 month aged Prosciutto di Parma 6.00 Pata Negra Iberico de bellota shoulder 15.00	22.00
CARPACCIO DE OJO DE BIFE ANGUS Logros Ranch, Rio Segundo, Córdoba, Argentina Rib eye tender carpaccio, aged 18 months Grana Padano shavings, fried capers, extra virgin olive oil Add Truffle 4.00	19.00
ALBÓNDIGAS SALSA MARINARA, RICOTTA SALATA Beef and pork meatballs, tomato marinara, ricotta salata	16.00
MEJILLONES AL PUERRO, SEATTLE, US Fresh Mediterranean mussels farmed in Seattle, leek and Marsala wine sauce	22.00
EMPANADAS Homemade empanadas baked or fried - Beef, green olives, and boiled eggs - Lamb, tomatoes, and potatoes - Asador chicken and tomato - Baby spinach and Mozzarella cheese - Ham and Mozzarella cheese	6.00 EACH / (5) 25.00

APERITIVOS DE LA PARRILLA
GRILLED APPETIZERS FOR THE TABLE

PROVOLETA PARRILLERA, ESTANCIA SANTA ROSA, SANTA FE, ARGENTINA Aged provolone cheese, tomatoes, oregano, extra virgin olive oil. Add Prosciutto, roasted red pepper, grilled eggplant, olives, cherry tomatoes 7.00	18.00
PULPO AL ASADOR, ALICANTE, SPAIN Octopus grilled on the asador, romesco, with cannellini beans, kalamata olives and guanciale salad	25.00
LANGOSTINOS DE MADAGASCAR AL QUEBRACHO Madagascar prawns grilled on the asador,	32.00
CHORIZO ARGENTINO CASERO, MORRONES, SALSA CRIOLLA House-made sausage made with pork and beef, red peppers, criolla sauce	16.00
MORCILLA ARGENTINA CON POLENTA Y TOMATE FRESCO House-made Argentine-style blood sausage, grilled polenta, and tomato	16.00
MOLLEJAS DE RES CLÁSICAS A LA PARRILLA Grilled beef sweetbreads, grilled lemons	16.00

DEL HUERTO

FROM THE GARDEN , OUR SALAD DRESSING IS PREPARED WITH OLIVE OIL.

ENSALADA DEL CARNICERO Butcher's chopped, soppressata, romaine, semi-dried tomatoes, pepperoncini , cannellini beans, Kalamata olives, red onions, shaved provolone	18.00
GRAZIANO'S Tuscan mixed lettuces, beefsteak tomatoes, red onions, hearts of palm, marinated olives	16.00
CAESAR Fresh romaine, Grana Padano shavings, boquerones, toasted bread crumbs	16.00
ENSALADA DE TOMATE Heirloom and beefsteak tomatoes, fresh garlic, basil, Argentine oregano. Add Cantabrian anchovies 5.00 Mozzarella di bufala 9.00	18.00
ENSALADA DE HINOJO Fennel, green fava, shaved pecorino cheese	18.00

SOPAS SOUPS

ESPÁRRAGOS Asparagus	14.00
CALABAZA A LA PARILLA Grilled Butternut Squash, EVOO	14.00

CORTES DEL CARNICERO AL ASADOR DE QUEBRACHO
THE BUTCHER CUTS ON QUEBRACHO WOOD

TOMAHAWK STEAK FOR TWO	169.00
Certified angus beef, family-owned ranches	
BISTECCA ALLA FIORENTINA FOR TWO	99.00
Certified angus beef, family-owned ranches	
PICANHA AL ASADOR FOR TWO	95.00
Logros Ranch, Rio Segundo, Córdoba, Argentina	
Whole picanha culote marinated with aji panca	
BIFE DEL CARNICERO FOR TWO	165.00
Logros Ranch, Rio Segundo, Córdoba, Argentina	
Hand-cut butcher's spinalis steak (limited to a few per night)	
COSTILLAR DE RES	75.00
Certified Angus Beef, family-owned ranches	
Short ribs, slowly grilled for 3 hours over quebracho wood	
ENTRAÑA DE NOVILLO AL ASADOR	36 OZ 95.00
Certified angus beef, family owned-ranches	
Hand-cut certified Angus skirt steak	
BRANZINO AL ASADOR	45.00
Whole Mediterranean sea bass, salmoriglio	
POLLO DE GRANJA	WHOLE 49.00 / HALF 32.00
Foster Farms grilled chicken. Cage free, 100% all natural,	
No antibiotics, No hormones or steroids. Marinated for 72 hours	
in Dijon and Torrontés wine, homestead French sorrel, salsa criolla	

CARNES A LA PARRILLA
MEATS FROM THE GRILL

LOMO DE CENTRO DE BIFE Logros Ranch, Rio Segundo, Córdoba, Argentina Hand-cut center-cut rib eye tender	24 OZ 69.00 / 12 OZ 39.00
BIFE GAUCHO, OJO DE BIFE CON HUESO, Certified Angus Beef, family-owned ranches Hand-cut bone-in rib eye “cowboy” steak	22 OZ 69.00
LOMO Logros Ranch, Rio Segundo, Córdoba, Argentina Hand-cut tenderloin	12 OZ 65.00
OJO DE BIFE Logros Ranch, Rio Segundo, Córdoba, Argentina Hand-cut rib eye steak	14 OZ 49.00
BIFE DE CHORIZO Logros Ranch, Rio Segundo, Córdoba, Argentina Hand-cut sirloin steak	14 OZ 45.00
ENTRAÑA DE NOVILLO Certified Angus Beef, family-owned ranches Hand-cut and peeled skirt steak	18 OZ 52.00
VACÍO DE NOVILLO ANGUS Certified Angus Beef, family-owned ranches Hand-cut flap meat steak	32 OZ 72.00 / 18 OZ 39.00
TIRAS DE ASADO Certified Angus Beef, family-owned ranches Hand-cut flanken-style beef short ribs	21 OZ (3) 39.00
COSTILLAR DE CORDERO Double-cut bone grilled rack of lamb	8-BONE RACK 59.00/
PECHUGA DE POLLO DE GRANJA A LA MATONE Free-range chicken breast, criolla, black olive tapenade	16 OZ 32.00
SAUCE Malbec reduction with mushrooms 5.00 Peppercorn sauce 5.00	

PARRILLADA

PARRILLADA TRADICIONAL

SMALL 69.00 / LARGE 85.00

Classic mix grill — sausage, blood sausage, sweetbreads,
small intestine, beef flap meat, beef short ribs

ADDITIONALLY TO ANY PARRILLA

PICANHA

12 OZ 29.00

Certified angus Culote

POLLO DE GRANJA

15.00

Foster Farms grilled half chicken.

Cage free, 100% all natural, No antibiotics, No hormones or steroids.

PASTA Y RISOTTO

RISOTTO DE MARISCOS, MEJILLONES, LANGOSTINO PATAGÓNICOS, CALAMARES, VIEIRAS

59.00

Seafood risotto, Seattle mussels, Madagascar Prawns,
bay scallops, baby squid

RAVIOLI

24.00

Spinach and ricotta ravioli, tomato sauce

PACCHERI ASCILI ALL' AMATRICIANA

25.00

Paccheri Ascili pasta, tomato sauce, guanciale

PICI TOSCANI CACIO E PEPE

24.00

Pici Toscani, Pecorino Romano, aged Grana Padano,
black crushed pepper

GNOCCHI ALLA SORRENTINA

24.00

Gnocchi, tomato sauce, aged Grana Padano and mozzarella

MILANESAS

FRIED ON BEEF TALLOW AND SERVED WITH A SIDE DISH

MILANESA DE OJO DE BIFE 29.00

Logros Ranch, Rio Segundo, Córdoba, Argentina

Ribeye milanese

Add A la napolitana 3.00

A caballo / two fried eggs 2.00

Con fideos con manteca y queso 4.00

MILANESA DE POLLO ORGÁNICO 29.00

Organic chicken breast milanese

Add A la napolitana 3.00

A caballo / two fried eggs 2.00

Con fideos con manteca y queso 4.00

GUARNICIONES PARA DOS

SIDE ORDERS FOR TWO 12.00 EACH

VEGETALES DE ESTACIÓN A LA PARRILLA

Grilled seasonal vegetables

RISOTTO DE HONGOS PORTOBELLO

Portobello mushrooms risotto

Add Truffle 4.00

BRUSELAS Y PANCETTA

Grilled brussels sprouts and pancetta

Add Fried egg 2.00

ESPÁRRAGOS SALTEADOS

Asparagus

PAPAS FRITAS CASERAS, FRITAS EN GRASA VACUNA

House french fries, fried on beef tallow

Add Fried egg 2.00

Truffle 4.00

PAPAS GRATINADAS

Gratin potatoes

PURÉ DE PAPAS

Mashed potatoes

Add Truffle 4.00

RESCOLDO DE PAPAS

Potatoes cooked on the asador

Add Truffle 4.00

POLENTA FRITA EN GRASA VACUNA

Polenta fries, fried in beef tallow

For your convenience, 22% tip will be added to parties of 12 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially to those who have certain medical conditions. Please let your server know of any food allergies.

