

# GRAZIANO'S®

## APERITIVOS APPETIZERS

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	10.00
ALBÓNDIGAS SALSA MARINARA, RICOTTA Meatballs, tomato marinara, whipped ricotta	8.00
EMPANADAS Home made empanadas baked or fried	2.99 each / (6) 16.99 / (12) 32.99
-Beef, green olives & boiled eggs	
-Asador chicken & tomato	
-Baby spinach & mozzarella cheese	
-Ham & mozzarella cheese	
PROVOLETA PARRILLERA Argentine provolone cheese, tomatoes, oregano, extra virgin olive oil	12.00
CHORIZO ARGENTINO CASERO, MORRONES, SALSA CRIOLLA Grilled house sausage made with pork and beef, red peppers, criolla sauce	9.00
MORCILLA ARGENTINA CON POLENTA Y TOMATE FRESCO House Argentine style blood sausage, grilled polenta and tomato	9.00
MOLLEJAS DE RES, CLÁSICAS A LA PARRILLA Grilled veal sweetbreads	10.00
PULPO AL QUEBRACHO Octopus, ají panca, fingerling potatoes	16.00
LANGOSTINOS DE MADAGASCAR AL QUEBRACHO Wild-caught Madagascar giant prawn grilled on the asador, cherry tomatoes, shaved fennel, garlic mayo	22.00

## SOPAS / SOUPS

CALABAZA A LA PARRILLA Grilled butternut squash	10.00
ESPÁRRAGOS Asparagus	10.00

**DEL HUERTO  
FROM THE GARDEN**

ALL OUR SALADS ARE CONDIMENTED  
WITH OUR HOMEMADE BACON FAT VINAIGRETTE

PANZANELLA	12.00
Tomatoes, red onions, cucumber, black olives, country bread	
Add burrata 5.00	
Add Sicilian tuna conserva 3.00	
RÚCULA ORGÁNICA, ALCAUCILES A LA ROMANA, QUESO STILTON Y PARMESANO	12.00
Organic arugula, roman style artichokes, blue stilton and grana padano	
Add grilled skirt steak. 7.00	
Add grilled chicken breast 5.00	
Add tuna 3.00	
CAESAR ESCAROLA, BUQUERONES	12.00
Fresh escarole, caesar, grana padano shavings, buquerones and house made croutons	
Add grilled skirt steak. 7.00	
Add grilled chicken breast 5.00	
Add tuna 3.00	

**PASTA**

RAVIOLI	18.00
Spinach and ricotta ravioli, tomato sauce	
BUCATTINI CACIO E PEPE	18.00
Bucatini, Pecorino Romano, parmesano, black crushed pepper	
GNOCCHI ALLA SORRENTINA	18.00
Gnocchi with tomato sauce, parmesano and mozzarella	
LASAGNA	18.00
Lasagna with red or pink sauce	
FETTUCCINE, CALABAZA A LA PARRILLA, HONGOS, ESPINACA, RICOTTA	18.00
Fettuccini, grilled squash, mushroom, spinach, whipped ricotta	
RIGATONI RUSTICANA CON PECHUGA DE POLLO A LA PARRILLA	18.00
Rigatoni, free range grilled chicken, semi dried tomatoes, asparagus and creamy blue stilton sauce	

**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.

<b>PARRILLADA TRADICIONAL</b> Classic mix grill – sausage, blood sausage, sweetbreads, small intestine, beef flap meat and beef short ribs	<b>SMALL 34.00 / LARGE 44.00</b>
<b>BIFE GAUCHO, OJO DE BIFE CON HUESO</b> Hand-cut bone-in rib eye “cowboy” steak	<b>22 OZ 35.00</b>
<b>OJO DE BIFE</b> Hand-cut rib eye steak	<b>14 OZ 29.00</b>
<b>BIFE DE CHORIZO</b> Hand-cut sirloin steak	<b>14 OZ 25.00</b>
<b>COSTILLAR DE CORDERO</b> Six or eight bone grilled rack of lamb	<b>8-BONE RACK 48.00 / 6-BONE RACK 36.00</b>
<b>ENTRAÑA DE NOVILLO ANGUS</b> Hand-cut and peeled skirt steak	<b>18 OZ 25.00</b>
<b>VACÍO DE NOVILLO ANGUS</b> Hand-cut flap meat steak	<b>18 OZ 18.00</b>
<b>TIRAS DE ASADO</b> Hand-cut flanken-style beef short ribs	<b>21 OZ (3) 29.00 / 14 OZ (2) 22.00</b>
<b>PECHUGA DE POLLO DE GRANJA A LA MATONE</b> Free-range chicken breast, black olive tapenade	<b>16 OZ 22.00</b>

**MILANESAS**

SERVED WITH A SIDE DISH

<b>MILANESA DE PECETO</b> Beef eye round milanese A la napolitana 2.00 A caballo/two fried eggs 1.00	<b>18.00</b>
<b>MILANESA DE POLLO ORGÁNICO</b> Organic chicken breast milanese A la napolitana 2.00 A caballo/two fried eggs 1.00	<b>18.00</b>

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially to those whom have certain medical conditions. Please let your server know of any food allergies 05.05.21

## GUARNICIONES PARA DOS

SIDE ORDERS FOR TWO 10.00 EACH

### RISOTTO DE HONGOS PORTOBELLO

Portobello mushrooms risotto  
Add truffle oil 2.00

### ESPÁRRAGOS SALTEADOS

Sautéed asparagus

### PAPAS FINGERLING HORNEADAS

Roasted fingerling potatoes

### POLENTA CON PARMESANO GRATINADO

Polenta with gratin of parmesan, tomato sauce

### ESPÁRRAGOS SALTEADOS

Sautéed asparagus

### PAPAS FINGERLING HORNEADAS

Roasted fingerling potatoes

### PURÉ DE PAPAS O DE BATATA

Mashed potatoes or sweet potatoes  
Add truffle oil 2.00