

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	12.00
ALBÓNDIGAS SALSA MARINARA, RICOTTA Meatballs, tomato marinara, whipped ricotta	8.00
EMPANADAS Home made empanadas baked or fried	Each 4.00 Tasting all four 12.00
-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	
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	
GRAZIANO'S	12.00
Tuscan mixed lettuces, tomatoes, red onions, hearts of palm and marinated olives	

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	
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	

ASADOR AL QUEBRACHO

WE IMPORT OUR OWN QUEBRACHO WOOD FROM ARGENTINA

BISTECCA ALLA FIORENTINA FOR TWO	89.00
PICANHA AL ASADOR FOR TWO Whole picanha marinated with aji panca	69.00
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
ENTRAÑA DE NOVILLO AL ASADOR CON O SIN CUERO Hand-cut certified Angus skirt steak	36 OZ 49.00 / 24 OZ 35.00
BRANZINO AL ASADOR Whole Mediterranean Sea bass	39.00

CARNES A LA PARRILLA MEATS FROM THE GRILL

ALL OUR GRILL MEATS ARE SERVED WITH A SIDE DISH

A CUT ABOVE. WE PROUDLY SERVE GRASS FED ARGENTINE BEEF FROM THE LOGROS FAMILY RANCH IN CÓRDOBA ARGENTINA. NEVER PLACED IN A FEEDLOT, GIVEN ANTIBIOTICS OR HORMONES OUR WELL-LOVED ANIMALS PRODUCE TENDER, NATURALLY MARBLED BEEF THAT'S AS HAPPY AND HEALTHY AS THEY ARE.

LOMO ARGENTINO, REDUCCIÓN DE MALBEC Y CHAMPIÑONES Argentine Hand-cut tenderloin, just grilled or with Malbec reduction with mushrooms	12 OZ 39.00
BIFE GAUCHO CAB, OJO DE BIFE CON HUESO Hand-cut bone CAB in rib eye "cowboy" steak	22 OZ 39.00
OJO DE BIFE ARGENTINO Hand-cut Argentine rib eye steak	14 OZ 29.00
BIFE DE CHORIZO ARGENTINO Hand-cut Argentine sirloin steak	14 OZ 25.00
COSTILLAR DE CORDERO Six or eight bone grilled rack of lamb	8-BONE RACK 48.00 / 6-BONE RACK 36.00

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 (05.18.21)

ENTRAÑA DE NOVILLO ANGUS CAB Hand-cut CAB and peeled skirt steak	18 OZ 29.00
VACÍO DE NOVILLO ANGUS CAB Hand-CAB flap meat steak	18 OZ 18.00
TIRAS DE ASADO CAB Hand-cut flanken-style beef short ribs	21 OZ (3) 29.00 / 14 OZ (2) 22.00
PECHUGA DE POLLO DE GRANJA A LA MATONE Free-range chicken breast, black olive tapenade	16 OZ 22.00
PARRILLADA TRADICIONAL Classic mix grill – sausage, blood sausage, sweetbreads, small intestine, beef flap meat and beef short ribs	SMALL 34.00 / LARGE 44.00

MILANESAS

SERVED WITH A SIDE DISH

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

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
PAPAS FRITAS O BATATAS FRITAS French fries or fried sweet potatoes Add fried egg 2.00 Add truffle oil 2.00

**GET
BOOZY.
FRI—SUN**

**\$2
DRAFT
BEERS**

**2X1 COCKTAILS
AND HOUSE
WINE**

**UNLIMITED
MIMOSAS ALL
DAY \$15**

**GRAZIANO'S
BRICKELL LOCATION ONLY**

**GET
BOOZY.
MON—THURS**

**\$2
DRAFT
BEERS**

**2X1 COCKTAILS
AND HOUSE
WINE**

**RED, WHITE,
SPARKLING OR
BEER SANGRIA \$18**

**GRAZIANO'S
BIRD ROAD / GABLES / HIALEAH**

**WEEKEND
ASADO
COMING
SOON!**

**FOLLOW US
ON SOCIAL
FOR DETAILS**

**OR CONTACT
EVENTS@GRAZIANOSGROUP.COM**



**FEELING
NAPOLITAN?
MEET US AT LUCIA.**

**MONDAY
\$2 DRAFT BEER**

**TUESDAY
\$10 PASTA**

**WEDNESDAY
\$10 PIZZA**

**THURSDAY
STRATA DI CINEMA
(OUTDOOR MOVIES)
LADIES ENJOY 1
FREE GLASS OF
WINE**

lucia

