

**C E N A**

**GRAZIANO'S®**

## PARA LA MESA

### APPETIZERS FOR THE TABLE

<b>BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL</b>	<b>16.00</b>
Local burrata, heirloom tomatoes, Japanese eggplant, artichokes, maldon sea salt	
Add 24 month aged prosciutto di parma 5.00	
With pata negra iberico de bellota shoulder, jabugo d.o. 13.00	
<b>CARPACCIO DE CENTRO DE RIB EYE</b>	<b>18.00</b>
Raw beef rib eye tender, arugula, parmigiano regiano shavings extra virgin olive oil, Worcestershire mayo	
<b>ALBÓNDIGAS SALSA MARINARA, RICOTTA</b>	<b>12.00</b>
Meatballs, tomato marinara, whipped ricotta di pecora	
<b>MEJILLONES AL PUERRO</b>	<b>19.00</b>
Fresh Mediterranean mussels farmed in Seattle, leek and marsala wine sauce	
<b>EMPANADAS</b>	<b>6.00 each / (5) 25.00</b>
Home made empanadas baked or fried	
-Beef, green olives & boiled eggs	
-Lamb, tomatoes & potatoes	
-Asador chicken & tomato	
-Baby spinach & mozzarella cheese	
-Ham & mozzarella cheese	

### SOPAS / SOUPS

<b>ESPÁRRAGOS</b>	<b>12.00</b>
Asparagus	
<b>CALABAZA A LA PARRILLA</b>	<b>12.00</b>
Grilled butternut squash	

## APERITIVOS DE LA PARRILLA

### GRILLED APPETIZERS FOR THE TABLE

<b>PROVOLETA PARRILLERA</b>	16.00
Argentine provolone cheese, tomatoes, oregano, extra virgin olive oil Add prosciutto, roasted red pepper, grilled eggplant, olives, cherry tomatoes 3.00	
<b>PULPO AL QUEBRACHO</b>	16.00
Octopus, ají panca, fingerling potatoes	
<b>LANGOSTINO DE MADAGASCAR AL QUEBRACHO</b>	22.00 each
Wild-caught Madagascar giant prawn grilled on the asador, cherry tomatoes, shaved fennel, garlic mayo	
<b>CHORIZO ARGENTINO CASERO, MORRONES, SALSA CRIOLLA</b>	10.00
Grilled house sausage made with pork and beef, red peppers, criolla sauce	
<b>MORCILLA ARGENTINA CON POLENTA Y TOMATE FRESCO</b>	10.00
House Argentine style blood sausage, grilled polenta and tomato	
<b>MOLLEJAS DE RES CLÁSICAS A LA PARRILLA</b>	16.00
Grilled beef sweetbreads	

## DEL HUERTO

FROM THE GARDEN, ALL OUR SALADS ARE CONDIMENTED  
WITH OUR HOMEMADE BACON FAT VINAIGRETTE

<b>ENSALADA CLÁSICA Y MOLLEJA A LA PARRILLA</b>	12.00
Heirloom tomatoes, red onions, grilled lemons, grilled sweetbreads	
<b>PANZANELLA</b>	12.00
Tomatoes, red onions, cucumber, black olives, country bread Add burrata 7.00	
<b>GRAZIANO'S</b>	12.00
Tuscan mixed lettuces, tomatoes, red onions, hearts of palm and marinated olives	
<b>CAESAR ESCAROLA, BUQUERONES</b>	12.00
Fresh escarole, caesar, grana padano shavings, buquerones and house made croutons	

## ASADOR AL QUEBRACHO

WE IMPORT OUR OWN QUEBRACHO WOOD FROM ARGENTINA

TOMAHAWK STEAK FOR TWO	139.00
BISTECCA ALLA FIORENTINA FOR TWO	89.00
PICANHA AL ASADOR FOR TWO Whole picanha marinated with aji panca	89.00
BIFE DEL CARNICERO FOR TWO Hand-cut butcher's spinalis steak, limited to a few per night	95.00
COSTILLAR DE RES Certified Angus Beef short ribs slowly grilled for 3 hours over quebracho wood	42.00
ENTRAÑA DE NOVILLO AL ASADOR CON O SIN CUERO Hand-cut certified Angus skirt steak	36 OZ 58.00 / 24 OZ 45.00
BRANZINO AL ASADOR Whole Mediterranean Sea bass	45.00
POLLO DE GRANJA AL LIMÓN Free-range chicken, 72 hour marinated in dijon and Torrontés, homestead French sorrel, criollo chimichurri	WHOLE 36.00 / HALF 24.00

## PARRILLADA

ALL OUR GRILL MEATS ARE SERVED WITH A SIDE DISH

PARRILLADA TRADICIONAL Classic mix grill – sausage, blood sausage, sweetbreads, small intestine, beef flap meat and beef short ribs	SMALL 34.00 / LARGE 44.00
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## ADDITIONALLY TO ANY PARRILLA

ENTRAÑA Certified angus skirt steak	10 OZ 18.00
LANGOSTINO Madagascar giant prawn	18.00
CHICKEN Free-range chicken	9.00

## 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.

LOMO DE BIFE Hand-cut center cut rib eye tender	24 OZ 69.00 / 12 OZ 39.00
BIFE GAUCHO, OJO DE BIFE CON HUESO Hand-cut bone-in rib eye "cowboy" steak	22 OZ 49.00
LOMO REDUCCIÓN DE MALBEC Y CHAMPIÑONES Hand-cut tenderloin, just grilled or with Malbec reduction with mushrooms	12 OZ 39.00
OJO DE BIFE Hand-cut rib eye steak	18 OZ 39.00 / 14 OZ 33.00
BIFE DE CHORIZO Hand-cut sirloin steak	18 OZ 35.00 / 14 OZ 29.00
ENTRAÑA DE NOVILLO ANGUS Hand-cut and peeled skirt steak	24 OZ 39.00 / 18 OZ 29.00
VACÍO DE NOVILLO ANGUS Hand-cut flap meat steak	32 OZ 49.00 / 18 OZ 29.00
TIRAS DE ASADO Hand-cut flanken-style beef short ribs	21 OZ (3) 32.00 / 14 OZ (2) 22.00
COSTILLAR DE CORDERO Six or eight bone grilled rack of lamb	8-BONE RACK 48.00 / 6-BONE RACK 36.00
PECHUGA DE POLLO DE GRANJA A LA MATONE Free-range chicken breast, black olive tapenade	16 OZ 26.00
SAUCE Malbec reduction with mushrooms 5.00 Peppercorn sauce 5.00	

## PASTA Y RISOTTO

RISOTTO DE MARISCOS, MEJILLONES, LANGOSTINO, CALAMARES, VIEIRAS Seafood risotto with Seattle mussels, prawn, bay scallops and baby squid	39.00
RAVIOLI Spinach and ricotta ravioli, tomato sauce	19.00
RIGATONI ALL' AMATRICIANA Rigatoni pasta, tomato sauce with guanciale	21.00
BUCATTINI CACIO E PEPE Bucatini, Pecorino Romano, parmesano, black crushed pepper	19.00
GNOCCHI ALLA SORRENTINA Gnocchi with tomato sauce, parmesano and mozzarella	21.00

## MILANESAS

### SERVED WITH A SIDE DISH

MILANESA DE OJO DE BIFE Ribeye milanese A la napolitana 3.00 A caballo/ two fried eggs 2.00	25.00
MILANESA DE POLLO ORGÁNICO Organic chicken breast milanese A la napolitana 2.00 A caballo/ two fried eggs 3.00	21.00

## GUARNICIONES PARA DOS

### SIDE ORDERS FOR TWO 12.00 EACH

VEGETALES DE ESTACIÓN A LA PARRILLA Grilled seasonal vegetables	PAPAS FRITAS CASERAS O BATATAS FRITAS House french fries or fried sweet potatoes Add fried egg 2.00 Add truffle oil 2.00
RISOTTO DE HONGOS PORTOBELLO O DE TOMATE Y ALBAHACA Portobello mushrooms risotto Add truffle oil 2.00	PAPAS GRATINADAS Gratin potatoes
BRUSELAS Y PANCETTA Grilled brussels sprouts and pancetta Add fried egg 2.00	PURÉ DE PAPAS O DE BATATA Mashed potatoes or sweet potatoes Add truffle oil 2.00
POLENTA CON PARMESANO GRATINADO Polenta with gratin of parmesan, tomato sauce	PAPAS FINGERLING HORNEADAS Roasted fingerling potatoes
ESPÁRRAGOS SALTEADOS Sautéed asparagus	

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 whom have certain medical conditions. Please let your server know of any food allergies 01.03.20

