

ALMUERZO

APERITIVOS PARA LA MESA APPETIZERS FOR THE TABLE

PROSCIUTTO DI PARMA, BURRATA, TOMATE, ALCAUCIL Prosciutto di parma, burrata, tomatoes, artichokes, Maldon sea salt	12.00
PROVOLETA PARRILLERA Grilled Argentine provolone cheese, fresh beefsteak tomatoes, oregano, extra virgin olive oil Add olives, red pepper and prosciutto 3.00	12.00
ALBÓNDIGAS SALSA MARINARA, RICOTTA Meatballs, tomato marinara, whipped ricotta	10.00
MOLLEJITAS DE RES Grilled sweetbread	10.00
EMPANADAS Homemade empanadas baked or fried - Beef, green olives & boiled eggs - Lamb, tomatoes & potatoes - Grilled chicken & tomato - Spinach & cheese	2.99 each / (6) 16.99 / (12) 32.99
SOPA DEL DÍA Soup of the day	10.00

ENSALADAS AL PLATO BIG LUNCH SALADS

DE ARUGULA Arugula, fresh tomatoes and shaved parmigiano Add grilled skirt steak 7.00 Add grilled chicken breast 7.00 Add tuna 7.00	12.00
PANZANELLA Tomatoes, red onions, cucumber, black olives, country bread Add burrata 7 Add canned Sicilian tuna 4	12.00
DE ATÚN Canned Sicilian tuna, spring mix, fresh tomatoes, onions and olives with fine herbs vinaigrette	12.00

CAESARE 12.00
Romaine lettuce, parmesan cheese, caesar dressing
Add grilled skirt steak 10.00
Add grilled chicken breast 7.00
Add tuna 7.00

ITALIANA 12.00
Prosciutto, marinated eggplant, fresh mozzarella,
tomatoes and spring mix
Add grilled skirt steak 10.00
Add grilled chicken breast 7.00
Add tuna 7.00

PANINI O 1/2 PANINI & SOPA
PANINI OR 1/2 PANINI AND SOUP
SERVED ON RUSTIC BREAD

NEXT DOOR 14.00
Classic panini with prosciutto di parma, mozzarella di buffalo,
tomatoes, arugula, basil

MUFFALETTA 14.00
Italian soppressata, salami, mortadella, provolone cheese, green olives,
red and yellow peppers

VEGETARIANO 14.00
Portobello mushrooms, grilled artichokes, olives, red and yellow peppers

TUNA 14.00
Imported tuna, caper aioli, tomatoes and baby greens

SANDWICH DE POLLO 15.00
Add bacon 3.00

DE LA COCINA
FROM THE KITCHEN

LASAGNA 18.00
Meat and spinach lasagna with red or pink sauce

FETTUCINE, 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

RAVIOLES DE ESPINACA Y RICOTTA CON TUCO 18.00
Spinach ricotta ravioli with beef tucco sauce

MILANESAS

SERVED WITH A SIDE DISH

MILANESA DE RES O DE POLLO 19.00
Breaded beef or chicken milanese
Add two fried eggs, capers and anchovies 2.00

MILANESA DE RES O DE POLLO A LA NAPOLITANA 19.00
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 24 OZ 49.00
Hand-cut bone-in Angus rib eye

PECHUGA DE POLLO DE GRANJA A LA MATONE, CON SALSA CRIOLLA 24.00
Grilled free-range chicken
Add sautéed mushrooms 4.00

SALMON A LA PARRILLA 25.00
Grilled salmon

PICANHA CON MARINADO DE AJÍ PANCA 12 OZ 19.00
Hand-cut culotte steak, with aji panca marinade

VACÍO DE NOVILLO ANGUS 18 OZ 19.00
Hand-cut flap meat steak

TIRAS DE ASADO 12 OZ 21.00
Hand-cut Argentine style Angus short ribs

GRAZIANO'S BUTCHER BURGER 14.00
100% beef burger, tomatoes, lettuce, sautéed onions and a fried egg
Add Miami Smokers heritage bacon 3.00

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. 05.21.20

GRAZIANO'S®

SIDES 10.00

**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 parmesan

**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**

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