

# GRAZIANO'S®

## PARA LA MESA APPETIZERS FOR THE TABLE

BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL Local burrata, heirloom tomatoes, Japanese eggplant, artichokes, maldon sea salt Add 24 month aged prosciutto di parma 7.00 Add pata negra iberico de bellota shoulder, jabugo d.o. 14.00	18.00
CARPPACCIO DE CENTRO DE RIB EYE Raw beef rib eye tender, arugula, aged grana padano shavings, extra virgin olive oil	18.00
ALBÓNDIGAS SALSA MARINARA, RICOTTA Meatballs, tomato marinara, whipped ricotta di pecora	12.00
MEJILLONES AL PUERRO Fresh Mediterranean mussels farmed in Seattle, leek and marsala wine sauce	19.00
EMPANADAS Home made empanadas baked or fried	Each 6.00 / 5 for 25.00
-Beef, green olives & boiled eggs	
-Lamb, tomatoes & potatoes	
-Asador chicken & tomato	
-Baby spinach & mozzarella cheese	
-Ham & mozzarella cheese	

## APERTIVOS DE LA PARRILLA GRILLED APPETIZERS FOR THE TABLE

PROVOLETA PARRILLERA Argentine provolone cheese, tomatoes, oregano, extra virgin olive oil Add prosciutto, roasted red pepper, grilled eggplant, olives, cherry tomatoes 5.00	16.00
PULPO AL QUEBRACHO Octopus, ají panca, fingerling potatoes	16.00
LANGOSTINO DE MADAGASCAR AL QUEBRACHO Wild-caught Madagascar giant prawn grilled on the asador, cherry tomatoes, shaved fennel, garlic mayo	25.00
CHORIZO ARGENTINO CASERO, MORRONES, SALSA CRIOLLA Grilled house sausage made with pork and beef, red peppers, criolla sauce	12.00
MORCILLA ARGENTINA CON POLENTA Y TOMATE FRESCO House Argentine style blood sausage, grilled polenta and tomato	12.00
MOLLEJAS DE RES, LIMÓN Grilled veal sweetbreads, charred lemon	16.00

## SOPAS / SOUPS

CALABAZA A LA PARRILLA Grilled butternut squash	12.00
ESPÁRRAGOS Asparagus	12.00

## DEL HUERTO FROM THE GARDEN

ALL OUR SALADS ARE CONDIMENTED  
WITH OUR HOMEMADE BACON FAT VINAIGRETTE

ENSALADA CLÁSICA Y MOLLEJA A LA PARRILLA Heirloom tomatoes, red onions, grilled lemons, grilled sweetbreads	16.00
PANZANELLA Tomatoes, red onions, cucumber, black olives, country bread Add burrata 7.00	14.00
GRAZIANO'S Tuscan mixed lettuces, tomatoes, red onions, hearts of palm and marinated olives	14.00
CAESAR ESCAROLA, BUQUERONES Fresh escarole, caesar, grana padano shavings, buquerones and house made croutons	16.00

## PASTA

RISOTTO DE MARISCOS, MEJILLONES, LANGOSTINO DE MADAGASCAR, CALAMARES, VIEIRAS Seafood risotto with Seattle mussels, Madagascar prawn, bay scallops and baby squid	45.00
RAVIOLI Spinach and ricotta ravioli, tomato sauce	22.00
RIGATONI ALL' AMATRICIANA Rigatoni pasta, tomato sauce, guancial	25.00
BUCATTINI CACIO E PEPE Bucatini, Pecorino Romano, aged grana padano, black crushed pepper	22.00
ÑOQUIS ALLA SORRENTINA Gnocchi with tomato sauce, parmesano and mozzarella	22.00
RIGATONI RUSTICANA CON PECHUGA DE POLLO A LA PARRILLA Rigatoni, free range grilled chicken, semi dried tomatoes, asparagus and creamy blue stilton sauce	25.00

**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. NATURALLY AGED FOR AT LEAST 21 DAYS

TOMAHAWK STEAK FOR TWO	139.00
BIFE DEL CARNICERO FOR TWO Hand-cut butcher's spinalis steak, limited to a few per night	125.00
LOMO DE BIFE Hand-cut center cut rib eye tender	24 OZ 69.00 / 12 OZ 39.00
LOMO REDUCCIÓN DE MALBEC Y CHAMPIÑONES Hand-cut tenderloin, just grilled or with Malbec reduction with mushrooms	12 OZ 44.00
BIFE GAUCHO CAB, OJO DE BIFE CON HUESO Hand-cut bone CAB in rib eye "cowboy" steak	22 OZ 49.00
OJO DE BIFE ARGENTINO Hand-cut Argentine rib eye steak	14 OZ 35.00
BIFE DE CHORIZO ARGENTINO Hand-cut Argentine sirloin steak	14 OZ 33.00
COSTILLAR DE CORDERO Six or eight bone grilled rack of lamb	8-BONE RACK 49.00 / 6-BONE RACK 39.00
ENTRAÑA DE NOVILLO ANGUS CAB Hand-cut CAB and peeled skirt steak	36 OZ 59.00 / 24 OZ 45.00 / 18 OZ 33.00
VACÍO DE NOVILLO ANGUS CAB Hand-CAB flap meat steak	32 OZ 55.00 / 18 OZ 29.00
TIRAS DE ASADO CAB Hand-cut flanken-style beef short ribs	21 OZ (3) 32.00 / 14 OZ (2) 22.00
PECHUGA DE POLLO DE GRANJA A LA MATONE Free-range chicken breast, black olive tapenade	16 OZ 29.00
PARRILLADA TRADICIONAL Classic mix grill – sausage, blood sausage, sweetbreads, small intestine, beef flap meat and beef short ribs	SMALL 39.00 / LARGE 49.00

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)

ADDITIONAL TO ANY PARRILLA

ENTRAÑA Certified angus skirt steak	10 OZ 25.00
LANGOSTINO Madagascar giant prawn	25.00
CHICKEN Free-range chicken	15.00

**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 GRATINADAS  
Gratin potatoes

PAPAS FINGERLING HORNEADAS  
Roasted fingerling potatoes

POLENTA CON PARMESANO GRATINADO  
Polenta with gratin of parmesan, tomato sauce

PAPAS FRITAS CASERAS O BATATAS FRITAS  
House french fries or fried sweet potatoes  
Add fried egg 2.00. Add truffle oil 2.00

PURÉ DE PAPAS O DE BATATA  
Mashed potatoes or sweet potatoes  
Add truffle oil 2.00

RISOTTO DE HONGOS PORTOBELLO  
O DE TOMATE  
Portobello mushrooms risotto  
Add truffle oil 2.00

BRUSELAS Y PANCETTA  
Grilled brussels sprouts and pancetta  
Add fried egg 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](mailto:EVENTS@GRAZIANOSGROUP.COM)**



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

**MONDAY  
\$2 DRAFT BEER**

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**TUESDAY  
\$10 PASTA**

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**WEDNESDAY  
\$10 PIZZA**

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

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**lucia**

