

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	16.00
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	10.00
MORCILLA ARGENTINA CON POLENTA Y TOMATE FRESCO House Argentine style blood sausage, grilled polenta and tomato	10.00
MOLLEJAS DE RES, LIMÓN Grilled veal sweetbreads, charred lemon	16.00

SOPAS / SOUPS

CALABAZA A LA PARRILLA 12.00
Grilled butternut squash

ESPÁRRAGOS 12.00
Asparagus

DEL HUERTO FROM THE GARDEN

ALL OUR SALADS ARE CONDIMENTED
WITH OUR HOMEMADE BACON FAT VINAIGRETTE

ENSALADA CLÁSICA Y MOLLEJA A LA PARRILLA 12.00
Heirloom tomatoes, red onions, grilled lemons, grilled sweetbreads

PANZANELLA 12.00
Tomatoes, red onions, cucumber, black olives, country bread
Add burrata 7.00

GRAZIANO'S 12.00
Tuscan mixed lettuces, tomatoes, red onions,
hearts of palm and marinated olives

CAESAR ESCAROLA, BUQUERONES 12.00
Fresh escarole, caesar, grana padano shavings, buquerones
and house made croutons

PASTA

RISOTTO DE MARISCOS, MEJILLONES, 39.00
LANGOSTINO DE MADAGASCAR, CALAMARES, VIEIRAS
Seafood risotto with Seattle mussels, Madagascar prawn, bay scallops and baby squid

RAVIOLI 19.00
Spinach and ricotta ravioli, tomato sauce

PACCHERI ASCILI ALL' AMATRICIANA 21.00
Paccheri Ascili pasta, tomato sauce, guancial

PICI TOSCANI CACIO E PEPE 19.00
Pici Toscani, Pecorino Romano, aged grana padano, black crushed pepper

ÑOQUIS ALLA SORRENTINA 18.00
Gnocchi with tomato sauce, parmesano and mozzarella

RIGATONI RUSTICANA CON PECHUGA DE POLLO A LA PARRILLA 25.00
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 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 49.00
BIFE GAUCHO CAB, OJO DE BIFE CON HUESO Hand-cut bone CAB in rib eye "cowboy" steak	22 OZ 55.00
OJO DE BIFE ARGENTINO Hand-cut Argentine rib eye steak	14 OZ 39.00
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 48.00 / 6-BONE RACK 36.00
ENTRAÑA DE NOVILLO ANGUS CAB Hand-cut CAB and peeled skirt steak	FOR TWO 89.00 / 24 OZ 59.00 / 18 OZ 49.00
VACÍO DE NOVILLO ANGUS CAB Hand-CAB flap meat steak	32 OZ 66.00 / 18 OZ 33.00
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 26.00
PARRILLADA TRADICIONAL Classic mix grill – sausage, blood sausage, sweetbreads, small intestine, beef flap meat and beef short ribs	SMALL 34.00 / LARGE 44.00

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

ADDITIONAL TO ANY PARRILLA

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

MILANESAS
SERVED WITH A SIDE DISH

MILANESA DE PECETO Eye round 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

**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

