

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 5.00 With pata negra iberico de bellota shoulder, jabugo d.o. 13.00	18.00
CARPACCIO 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 -Beef, green olives & boiled eggs -Lamb, tomatoes & potatoes -Asador chicken & tomato -Baby spinach & Mozzarella cheese -Ham & Mozzarella cheese	6.00 each / (5) 25.00

SOPAS / SOUPS

ESPÁRRAGOS Asparagus	12.00
CALABAZA A LA PARRILLA Grilled butternut squash	12.00

APERITIVOS 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 each
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 CLÁSICAS A LA PARRILLA Grilled beef sweetbreads	16.00

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, charred 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

ASADOR AL QUEBRACHO

WE IMPORT OUR OWN QUEBRACHO WOOD FROM ARGENTINA

TOMAHAWK STEAK FOR TWO	139.00
BISTECCA ALLA FIORENTINA FOR TWO	99.00
PICANHA AL ASADOR FOR TWO Whole picanha marinated with aji panca	95.00
BIFE DEL CARNICERO FOR TWO Hand-cut butcher's spinalis steak, limited to a few per night	125.00
COSTILLAR DE RES Certified Angus Beef short ribs slowly grilled for 3 hours over quebracho wood	59.00
ENTRAÑA DE NOVILLO AL ASADOR CON O SIN CUERO Hand-cut certified Angus skirt steak	36 OZ 95.00 / 24 OZ 66.00
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 39.00 / HALF 29.00

PARRILLADA

PARRILLADA TRADICIONAL Classic mix grill – sausage, blood sausage, sweetbreads, small intestine, beef flap meat and beef short ribs	SMALL 59.00 / LARGE 69.00
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ADDITIONALLY TO ANY PARRILLA

ENTRAÑA Certified angus skirt steak	10 OZ 27.00
LANGOSTINO Madagascar giant prawn	25.00
CHICKEN Free-range chicken	15.00

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 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 59.00
LOMO REDUCCIÓN DE MALBEC Y CHAMPIÑONES Hand-cut tenderloin, just grilled or with Malbec reduction with mushrooms	12 OZ 49.00
OJO DE BIFE Hand-cut rib eye steak	14 OZ 39.00
BIFE DE CHORIZO Hand-cut sirloin steak	14 OZ 35.00
ENTRAÑA DE NOVILLO ANGUS Hand-cut and peeled skirt steak	24 OZ 59.00 / 18 OZ 49.00
VACÍO DE NOVILLO ANGUS Hand-cut flap meat steak	32 OZ 66.00 / 18 OZ 35.00
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 double cut bone grilled rack of lamb	8-BONE RACK 55.00 / 6-BONE RACK 45.00
PECHUGA DE POLLO DE GRANJA A LA MATONE Free-range chicken breast, black olive tapenade	16 OZ 29.00
SAUCE Malbec reduction with mushrooms 5.00 Peppercorn sauce 5.00	

PASTA Y RISOTTO

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
PACCHERI ASCILI ALL' AMATRICIANA Paccheri Ascili pasta, tomato sauce, guanciale	25.00
PICI TOSCANI CACIO E PEPE Pici Toscani, Pecorino Romano, aged Grana Padano, black crushed pepper	22.00
GNOCCHI ALLA SORRENTINA Gnocchi with tomato sauce, aged Grana Padano and Mozzarella	22.00

MILANESAS

SERVED WITH A SIDE DISH

MILANESA DE OJO 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 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



