



GRAZIE

SOUTHERN ITALIAN PASTA LAB

MENU

There's more to Italian food than just Bolognese and Carbonara
Italy has many regions with their own traditions and delicacies and we're on a mission
to bring a little slice of Puglia to the "Outdoor City"

Please always inform your server of any allergies before placing your order as not all
ingredients can be listed & we cannot guarantee the absence of allergens in our dishes

STUZZICHINI

OLIVES VG GF 5.75
Garlic & chilli oil marinated nocellara olives

POLPETTE DELLA NONNA V 9.65
Typical Apulian fried bread balls, roasted peppers
and mint veloute, chilli oil with shaved aged Pecorino

PANE DELLA CASA VG* V 8.25
Altamura bread, Focaccia Barese, Carasau bread, Taralli Pugliesi,
served with homemade butter flavoured with aged black garlic.
(Vegan option served with EVO and aged balsamic vinegar)

CROSTINI MISTI GF* 11.25
4 pieces of crispy Apulian focaccia topped with either:
-Buffalo ricotta, cracked pepper, lemon zest, Cantabrico anchovies, black caviar
-Stracchino cheese, fried D.O.P. Mortadella, Courgettes

DA DIVIDERE

IL TAGLIERE GF* 37.00
Homemade duck ham, Dry aged beef fillet carpaccio,
D.O.P. mortadella, Truffle pecorino, Smoked Apulian burrata,
aged cheese flavoured with pears, sun dried tomatoes, baby pickled onion,
Grilled artichokes, served with Pane della casa

FRITTO MISTO 38.00
Lightly fried baby squid, king prawns, fish of the day, langoustines,
Argentinian king prawns and courgettes served with Saffron aioli

CRUDI E CARPACCI

TARTARA DI TONNO GF 17.00
Sashimi grade tuna, marinated avocado with lime,
chilli, fennel pollen, pickled radish, fried capers

CARPACCIO DI MANZO GF 17.00
Thinly sliced 28 days dry aged beef fillet, wild rocket,
lemon gel, anchovy mayo, crispy artichokes petals

OSTRICHE GF 3 for 13.00 / 6 for 24.00
Fresh Oysters served on ice with Aperol Caviar,
Lemon Caviar & Tabasco

CRUDO DI RICCIOLA GF 17.00
Marinated Amberjack in smoked Maldon salt, chives mayo,
burnt grapefruit, parsley pearl, vinaigrette

ANTIPASTI

BRUSCHETTA CLASSICA GF* VG 10.75
Toasted Altamura bread, vegan stracciatella cheese, cherry
tomatoes on vine, homemade pesto, aged balsamic caviar

BURRATA GF V 14.25
Fresh Apulian burrata, grilled peaches, chilli honey,
pickled beetroot and tarragon oil

CAPESANTE GF N 16.90ST / 30.00MC
Seared king scallops wrapped in Pancetta, hazelnut
and sage veloute, king Oyster mushroom, spring onion

GAMBERONI GF 15.90
Crispy saffron risotto, roasted Argentinian prawns,
lobster bisque, smoked stracciatella

ANATRA 14.75
Gressingham duck leg terrine, homemade crostini,
orange gel, chives mayo, provolone fondue

CARFIOFO V 13.95
Fried whole artichoke, smoked burrata cream,
truffle dust, pecorino foam

PASTA

Gluten free pasta available



ORECCHIETTE

The most famous typical pasta shape of Apulia, a region of southern Italy. Their name comes from their shape, which resembles a small ear. Made from semolina flour & warm water

RAGU AL PRIMITIVO

18.50

12 hour slow cooked Ox cheek in primitivo red wine, Grazie sugo & pecorino foam. Add N'duja for £2

CIME DI RAPA VG

16.75

Apulian famous wild turnip tops, sun-dried tomatoes, vegan stracciatella, chilli pangrattato. Add Cantabrico anchovies for £2



PACCHERO

Paccheri (pronounced Pakkeri) is a type of pasta in the shape of a very large tube. Made from 00 flour & egg yolks

PUTTANESCA DI MARE

19.85

Black cod cheeks, capers, Taggiasca olives, rainbow tomatoes, Guanciale (smoked pork cheek), chilli & basil pangrattato

CARBONARA AL TARTUFO

17.50

Italian egg yolk, aged pecorino, Fresh truffle, confit egg yolk & Guanciale crumble

ARAGOSTA

35.00

Fresh native half lobster, yellow tomatoes, lobster bisque, basil pangrattato



MAFALDA

Mafaldine, also known as reginette or simply mafalda or mafalde, is a type of ribbon-shaped pasta. Usually about 1cm in width, with wavy edges on both sides. Made from 00 flour and egg yolks

GAMBERI E N'DUJA

19.75

King Prawns, N'duja (Calabrian Creamy Spicy Sausage Meat), lemon mascarpone, Argentinian king prawn & garlic

BOSCAIOLA V*

19.25

Wild mushrooms, Italian fennel sausages, a touch of cream, stracciatella, truffle oil, garlic, parsley & chilli

CACIO E PEPE V

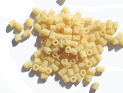
16.90

Aged pecorino & cracked pepper sauce, fresh grated truffle. Add tuna tartare for £5



CAVATELLI

Small pasta shells made from semolina & warm water



TUBETTINI

Shaped like small tubes and has been described as "very short macaroni"

VONGOLE

21.50

Fresh palourde clams, fried courgette, mint pangrattato, grated bottarga

ASSASSINA DI POLPO

21.00

Slow cooked octopus and Italian chilli ragout, Grazie sugo, smoked burrata

COZZE E CECI

19.00

Fresh mussels, roasted chickpeas, samphire, Grazie fish broth



RUOTE

Ruote pasta is more commonly known as cartwheel pasta, since it comes in the shape of a ridged, six-spoke wagon wheel. Made from semolina flour & water

MELANZANE E NOCI VG

17.25

Roasted aubergine and walnut ragout, vegan stracciatella and crispy aubergine skin

STRACCHINO E PISTACCHIO V*

18.50

Stracchino cheese and pistacchio fondue, crispy Guanciale (smoked pork cheek) pistacchio crumble



PAPPARDELLE

Pappardelle is a wide, ribbon-shaped pasta. Well-suited for absorbing rich, hearty sauces

STINCO DI MAIALE

20.80

Ham hock, grilled peas, white wine, olive crumble

CARCIOFI E GUANCIALE

19.00

Smoked burrata, artichokes, crispy guanciale (pork cheek)



CAMPANELLE

characterized by a cone shape with a ruffled edge, resembling a bellflower.

RAGU MISTO

19.50

Pork shoulder, beef shin, guanciale, n'duja ragout, smoked stracciatella and pangrattato

RAVIOLI

RANA PESCATRICE

22.00

Squid ink ravioli filled with monkfish and dill, potato and lime cream, Argentinian prawns, chilli

GNOCCHI

SCAMPI E ZAFFERANO

23.90

Homemade potato gnocchi, saffron, Grazie bisque, torched langoustines, chilli angel

TORTELLI

ANATRA

23.00

Smoked dough filled with duck ragout, red wine jus, orange butter, liquorice dust, celeriac crisps.

RISOTTO ACQUERELLO

FRUTTI DI MARE PER DUE

45.00

For two people, 7 years aged risotto "acquerello", lobster bisque, baby squid, king prawns, langoustine, mussels, Argentinian prawns

SECONDI DI TERRA

FILETTO GF*

39.50

8oz dry aged filet mignon, kink oyster mushroom, wild spinach, potato terrine, gorgonzola sauce

CARRE DI AGNELLO GF*

36.00

Grilled Derbyshire lamb rack, roast pepper and mint veloute, spinach and ricotta croquette, lamb jus

SECONDI DI MARE

IPPOGLOSSO GF*

32.00

N'duja crusted Halibut, artichoke & Prosecco veloute, fried chickpeas, tarragon oil

MERLUZZO GF*

28.00

Supreme cod fillet, Argentinian prawns in tempura, celeriac pure, baby vegetables, lemon gel

CONTORNI

ZUCCHINE FRITTE VG 5.95

Lightly fried courgettes

RUCOLA E PECORINO GF VG 6.00

Rocket, aged pecorino & sundried tomato

PANE VG 2.60

Toasted altamura bread

PATATINE FRITTE VG 5.00

Skin on fries

PANZANELLA ESTIVA VG GF* 6.50

Artichoke, peppers, black olives, red onion, croutons

PATATE ARROSTO V GF 5.75

Crushed crispy roast potatoes, garlic mayo

GRAZIE

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  [graziesheffield](https://www.instagram.com/graziesheffield)

Please note that a discretionary 10% service charge is added to the bill.

V Vegetarian V* Vegetarian Option Available VG Vegan VG* Vegan Option Available

GF Gluten Free GF* Gluten Free Option Available N Contains Nuts