



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** 5.90
Garlic & chilli oil marinated nocellara olives

POLPETTE DELLA NONNA **V** 10.00
Typical Apulia fried bread balls with mint and pecorino,
wild spinach veloute, chilli dust, smoked ricotta mousse

PANE DELLA CASA **VG*** **V** 8.80
Altamura bread, Focaccia Barese, Carasau bread, Taralli Pugliesi, served
with homemade butter flavoured with black truffle. (Vegan option served
with EVO and aged balsamic vinegar)

CROSTINI MISTI **GF*** 11.95
4 pieces of crispy Apulian focaccia topped with:
- 2 with stracchino cheese, fried courgette and speck (cured pork ham)
- 2 with stracciatella cheese, sun-dried tomato, Cantabrico anchovies

DA DIVIDERE

IL TAGLIERE **GF*** 37.00
Truffle pecorino, Taleggio cheese, smoked Apulian burrata,
homemade duck ham, venison carpaccio, Speck ham,
grilled artichokes, pickled onion, sun-dried tomato,
served with pane della casa

FRITTO MISTO 37.00
Lightly fried baby squid, king prawns, fish of the day, langoustines,
Argentinian king prawns and courgettes served with chive mayo

CRUDI E CARPACCI

CARPACCIO DI TONNO **GF*** 17.50
Sashimi grade tuna, citrus vinaigrette, saffron scraps,
kohlrabi salad

CARPACCIO DI CERVO **GF** 17.50
Thinly sliced loin of venison, roasted hazelnut mayo, lemon gel,
Jerusalem artichoke crisps

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

TARTARA DI MANZO **GF** 17.50
28 days dry aged beef fillet tartar, chives, shallot,
Parmesan mousse, shaved bone marrow, egg yolk gel

ANTIPASTI

BRUSCHETTA CLASSICA **GF*** **VG** 11.50
Toasted Altamura bread, vegan stracciatella cheese,
cherry tomatoes on vine, homemade pesto,
aged balsamic caviar

GAMBERONI **GF** 16.50
Argentinian king prawns, lemon polenta, smoked
provola cheese, bisque, olive crumb, dill oil

BURRATA **V** 15.00
Apulian Burrata cheese, fig carpaccio, truffle honey,
spicy tarallo crumb

CARDONCELLI **GF** **V** 15.50
Taleggio cheese, risotto cake, confit king oyster
mushroom, thyme oil, truffle dust, pecorino tuile

CAPELANTE **GF** **N** 17.00ST / 32.00^{MC}
Butternut squash, Cavolo nero, lardo (Italian cured Pork fat),
seared king scallops, parsley oil, roasted hazelnut

PORCHETTA **GF*** 14.95
Slow cooked pork belly, Jerusalem artichoke, whisky infused apple,
pickled onion, crispy Carasau Bread

BURRATA AFFUMICATA **GF** 16.00
Smoked Apulian burrata, orange and sage gel,
homemade duck ham, chilli angel

PARMIGIANA DI PESCE SPADA **GF** 15.50
Layers of fried aubergine and swordfish, smoked tomato and
ricotta, mint oil, shaved salted ricotta

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 18.75

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

CIME DI RAPA VG 16.95

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 19.95

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

ARAGOSTA 37.00

Fresh native half lobster, Grazie sugo, 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 🔥 19.95

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

BOSCAIOLA V* 18.9

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



CAVATELLI

Small pasta shells made from semolina.

PROFUMO DI MARE 24.00

Grazie bisque, baby squid, king prawns, langoustine, mussels, Argentinian prawns



TUBETTINI

A type of pasta that is shaped like small tubes. It has been described as "thimble-sized" and as "very short macaroni".

COZZE E FAGIOLI 🔥 21.00

Fresh mussels, cannellini beans, n'duja (Calabrian creamy spicy sausage meat)



RUOTE

Ruote more commonly known as cartwheel pasta, comes in the shape of a ridged, six-spoke wagon wheel.

MELANZANE E NOCI VG N 17.50

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



CAMPANELLE

Campanelle is a type of pasta shaped like a cone with a ruffled edge, or a bell-like flower.

RAGU MISTO 19.95

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



PAPPARDELLE

Large, very broad, flat pasta, similar to wide fettuccine. Two to three centimetres wide and may have fluted edges.

CARCIOFI E GUANCIALE 19.50

Smoked burrata, artichokes, crispy guanciale (pork cheek)

PORCINI V 18.50

Porcini mushroom, parmesan veloute, parsley. Add Italian sausages for £2.50



RADIATORI

Radiatori are small, squat pasta shapes that are said to resemble radiators.

STRACCHINO E PISTACCHIO V* N 18.95

Stracchino cheese and pistacchio fondue, Italian fennel sausages, pistacchio crumble

ZOZZONA 18.95

Grazie sugo, egg yolk and pecorino, guanciale (cured Pork cheek), n'duja bread crumb



RAVIOLI

A type of stuffed pasta comprising a filling. Usually served in broth or with a sauce.

RANA PESCATRICE 23.00

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



TORTELLI

Tortellini is a type of stuffed pasta. Traditionally it is filled with a mix of meat, Parmesan cheese, egg & nutmeg & served in broth.

AGNELLO LENTO 24.50

8h slow cooked lamb leg, Red wine reduction, taleggio cream, crispy cavolo nero, mint dust



PICI

Pici is a thick, hand-rolled pasta from the Tuscan region that resembles a rustic, irregular spaghetti.

CACIO E PEPE 18.00

Aged pecorino & cracked pepper sauce, fresh grated truffle. Add beef fillet tartar for £6.00



CALAMARATA

A pasta shape that resembles calamari or squid rings. The ring-like shape is perfect for capturing sauces.

RAGU DI TRIGLIA 21.00

Red mullet ragout, fennel cream, capers dust, dill



GNOCCHI

Italian dumplings made from potatoes, flour & eggs.
Shaped into small pillows with ridges to catch sauce.

GORGONZOLA E FICHI 19.90

Homemade potato gnocchi, gorgonzola fondue, caramelised figs, roasted hazelnut. Add Italian sausages crumb for £2.50



RISOTTO

A creamy Italian rice dish made by adding broth to a starchy, short-grain rice like arborio.

CAPELANTE E CAVIALE 24.00

7 years aged risotto "acquerello", roasted butternut squash, seared scallops, black caviar, oyster leaves

SECONDI DI CARNE

FILETTO GF* 39.50

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

GUANCIA GF 28.50

Slow cooked Derbyshire beef cheek, Aged parmesan mash potato, chives, red wine jus

SECONDI DI MARE

MERLUZZO GF 29.00

Supreme cod fillet, crispy polenta, black olives, capers, cherry tomato

CERNIA GF 29.00

Grilled stone bass, potato crust, peperonata, parsley oil

CONTORNI

ZUCCHINE FRITTE VG 6.00

Lightly fried courgettes

RUCOLA E PECORINO V GF 6.00

Rocket, aged pecorino & sundried tomato

PANE VG GF* 2.60

Toasted altamura bread

PATATINE AL TARTUFO V GF 6.50

Skin on fries, black truffle and pecorino

PATATE ARROSTO V GF 5.95

Crushed crispy roast potatoes, garlic mayo

PEPERONATA VG GF 6.00

Slow cooked roast peppers and red onion

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Please note, we add a discretionary 10% service fee to your bill that goes straight to the team making the magic happen—front of house and back of house.

Look at it as showing a little extra love to the people who bring your pasta and pour your wine.

No hidden tricks—just appreciation for the legends serving you!

Vegetarian Vegetarian Option Available Vegan Vegan Option Available

Gluten Free Gluten Free Option Available Contains Nuts Spicy