



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 5.25 Garlic & chilli oil marinated nocellara olives	PANE DELLA CASA VG 7.25 Altamura bread, focaccia Barese, taralli, carasau bread, served with homemade vegan butter, flavoured with EVO & balsamic caviar
POLPETTE DELLA NONNA V 8.50 Typical apulian fried bread balls, roasted carrot, chilli & burnt orange velouté, basil oil & aged pecorino shavings	CROSTINI MISTI 8.75 Four pieces of crispy Altamura bread topped with: - Buffalo stracciatella cheese, cantabrico anchovies & chilli - Stracchino cheese, zucchine poverella, capocollo di Martina Franca (cured pork neck)

DA DIVIDERE

IL TAGLIERE GF* 35.00 Capocollo Di Martina Franca, salame felino I.G.P, homemade duck prosciutto, Apulian burrata, truffle aged pecorino, stracchino, sundried tomatoes & artichokes served with Pane della Casa	IL FRITTO 35.00 Lightly fried baby squid, king prawns, fish of the day, langoustine, Argentinian king prawns & courgettes served with saffron aioli
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CRUDI E CARPACCI

CARPACCIO DI TONNO GF* 16.50 Sashimi grade tuna, passion fruit & 12yo balsamic vinegar reduction, fried capers, burnt orange segment & micro parsley, served with warm carasau bread & parsley oil	PESCE SPADA CRUDO 16.50 Fresh swordfish, picked onion, cantaloupe melon, spicy tarallo crumb & Campari pearls
OSTRICHE GF 3 for 12.75 / 6 for 22.00 Fresh Oysters served on ice with Aperol Granita, Tabasco & Lemon Caviar	TARTARA DI MANZO 16.50 28 Day dry age beef fillet tartar, fried parmigiano balls, grated cured egg yolk & balsamic Caviar

ANTIPASTI

BRUSCHETTA CLASSICA GF* VG 9.75 Toasted altamura bread, vegan stracciatella, rainbow tomatoes, homemade pesto & aged balsamic glaze	BURRATA GF* V VG* 13.70 Smoked burrata, roast carrot puree, taggiasca olives, figs, grilled artichokes, rainbow tomatoes, chilli flakes & basil oil
CROCCHETTA 13.50 Italian sausages potato croquettes, wild spinach, smoked provola, coated in cereal & N'duja cream	GAMBERONI GF* 15.70 Whole Argentinian king prawn - shell off, blanched asparagus, lobster bisque, saffron cream & coffee dust
PORCHETTA ARROSTO GF 14.00 Roasted pork belly, zabaione (egg yolk emulsion), taggiasca olive crumb, pickled onion, Burrata water & basil oil	ZUPPETTA DI COZZE E VONGOLE GF* 14.70 Fresh mussels, palourde clams, celery, onion, Apulian chardonnay, chilli & garlic served with Altamura bread

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

17.75

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

CIME DI RAPA

VG

16.50

Bitter Apulian turnip tops, sundried tomatoes, vegan stracciatella & breadcrumb. Add Italian 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

18.95

Black cod cheeks, capers, taggiasca olives, rainbow tomatoes, guanciale (smoked pork cheek), garlic, chilli & basil breadcrumb

CACIO E PEPE

V

16.50

Aged pecorino and cracked black pepper sauce & fresh grated truffle. Add beef tartar for £6



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

18.95

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

BOSCAIOLA

V*

18.50

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

ARAGOSTA

55.00 for 2 or 29.00 for 1

Fresh live whole Lobster, yellow tomato, Grazie bisque & basil pangrattato



CAVATELLI

Small pasta shells made from semolina & warm water



CHITARRA

A pasta typical of the Abruzzo region of Italy, with a square cross section about 2-3 mm thick. Made from 00 flour & egg yolks

PROFUMO DI MARE

20.90

Grazie fish broth, baby squid, king prawns, mussels, palourde clams, Argentinian king prawn, langoustine, cherry tomatoes, garlic and chilli

TRIGLIA

19.50

Squid ink, red mullet ragu, fennel cream & fried mullet



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

PESTO ROSSO

VG

16.25

Sundried tomato and walnut pesto with vegan stracciatella

TALEGGIO AND PISTACCHIO

V*

18.00

Taleggio cheese and pistachio fondue with smoked crispy guanciale & pistachio crumb



MACCHERONCINO

Maccheroncini rigati are similar to rigatoni but have a smaller diameter & the classic longitudinal grooves. Made from semolina & water



CAMPANELLE

Campanelle is a type of pasta shaped like a cone with a ruffled edge, or a bell-like flower. It is also sometimes referred to as gigli or trompetti. Made from 00 flour & egg yolks

CARBONARA DI ANATRA

18.50

Homemade duck prosciutto, pecorino & duck egg yolk

RAGU MISTO

18.90

Pork shoulder, beef shin, guanciale (smoked pork cheek), N'duja ragu, smoked stracciatella & fried pangrattato

RAVIOLI E TORTELLI

PESCE SPADA

19.00

Salted ricotta & swordfish tortelli, aubergine & prosecco velouté, confit tomatoes with crispy aubergine skin

GIRELLA AL FORNO

V

18.00

Buffalo ricotta & asparagus ravioli, sage & lemon bechamel, toasted hazelnut & fried pangrattato

RISOTTI E GNOCCHI

SCAMPI

22.00

Blood orange & pecorino 7yr aged risotto acquerello, torched langoustine, smoked burrata & yellow tomatoes

CARCIOFI E CAPESANTE

VG

25.00

Artichokes & vermentino 7yr aged risotto acquerello, seared king scallops, black caviar & Oyster's leaves

VONGOLE

21.00

Homemade potato gnocchi, fresh palourde clams, fried zucchini, Bottarga & lemon zest

SECONDI DI CARNE

FILETTO **GF*** 35.50
28 days dry aged 8oz fillet mignon, wild spinach, king oyster mushroom & potato terrine served with gorgonzola DOP sauce

AGNELLO **GF** 34.00
Lamb rack, grilled asparagus, ricotta & mint cannolo, roasted onion & Lamb jus

SECONDI DI MARE

IPPOGLOSSO 29.50
Pan fried Halibut, roasted hazelnut, broad beans & Nduja butter ragout with black olives & polenta fritters

BRANZINO 27.50
Pan fried wild seabass, roast carrot and chilli puree, seared king scallops, black garlic & lobster bisque

GRIGLIATA MISTA 35.00
Tuna, swordfish, Argentinian king prawns & langoustines served with summer salad

CONTORNI

ZUCCHINE FRITTE **VG** 5.75
Lightly fried courgettes

RUCOLA E PECORINO **GF** 6.00
Rocket, aged pecorino & sundried tomato

PANE **VG** 2.50
Toasted altamura bread

PATATINE FRITTE 4.75
Skin on fries

FAVE E GUANCIALE **GF** 6.50
Broad beans, guanciale (smoked pork cheek) & chilli

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