



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 4.95
Garlic & Chilli Marinated Nocellara Olives

PANE DELLA CASA VG 6.75
Altamura Bread, Focaccia Barese, Taralli, Carasau Bread,
Served With Terre Di San Vito EVO

POLPETTE DELLA NONNA V 7.95
Typical Apulian Fried Bread Balls, Squash And Thyme
Velouté, Basil Oil & Aged Pecorino Shavings

DA DIVIDERE

IL TAGLIERE GF* 33.00
Capocollo Di Martina Franca, Wild Boar Salami, Roasted
Porchetta, Smoked Apulian Burrata, Gorgonzola Dop,
Truffle Pecorino, Zucchine Poverella, Sundried Tomato,
Served With Pane Della Casa

IL FRITTO 33.00
Lightly Fried Baby Squid, King Prawns, Fish Of The Day, Langoustine,
Argentinian King Prawns, Courgettes Served With Saffron Aioli

CRUDI E CARPACCI

TONNO GF* 16.00
Sashimi Grade Tuna Crudo, Chardonnay And Basil Oil
Velouté, Black Olives Crumb, Fresh Chilli, Crispy Bread

CARPACCIO DI SPADA GF 16.00
Fresh Swordfish, Pickled Blackberry, Roasted Hazelnut,
Smoked Maldon Salt, Orange And Sage Gel

OSTRICHE GF 3 for 12.00 / 6 for 21.00
Fresh Oysters Served On Ice With Tabasco & Lemon Caviar

CARPACCIO DI MANZO GF 16.00
28 Day Dry Aged Beef Fillet, Wild Rocket, Aged Parmesan,
Parsnip Chips, Balsamic Caviar & Lemon

ANTIPASTI

BRUSCHETTA CLASSICA GF* VG 9.50
Toasted Altamura Bread, Vegan Stracciatella, Rainbow
Tomatoes, Homemade Pesto & Aged Balsamic Glaze

BURRATA GF* V 12.50
Wild Mushrooms, Roasted Tomatoes, Chilli Flakes, Crispy Bread,
Salsa Verde (Add Fresh Truffle For £3 Supplement)

CROCCHETTA DI MELANZANE 12.70
Fried Aubergine, N'duja And Smoked Provolone Croquettes
Coated In Cereal, Aubergine Cream, N'duja Oil, Honey
And Mascarpone

POLPETTE DI CERVO 14.00
Venison Meatballs, Provolone Cheese Curd, Fried Cauliflower,
Burnt Orange, Berries & Chilli Reduction

GUAZZETTO GF* 13.75
King Prawns, Grazie Bisque, Fried Bread, Buffalo
Stracciatella & Courgettes

TRIGLIA GF* 13.50
Herb crusted fresh fillet of red mullet, winter squash
panzanella salad, torched lardo, smoked burrata

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 16.75

12 Hour Slow Cooked Ox Cheek In Primitivo Red Wine, Grazie Sugo & Pecorino Cheese. Add N'duja For £2

CIME DI RAPA ^{VG} 16.00

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

ARAGOSTA 27.50

Fresh Live Half Lobster, Yellow Tomato, Grazie Bisque & Fried Basil

PUTTANESCA DI MARE 18.50

Black Cod Cheeks, Capers, Taggiasca Olives, Rainbow Tomatoes, Guanciale (Smoked Pork Cheek), Garlic, Chilli & Basil Breadcrumb



MAFALDA

Mafaldine, Also Known As Reginette Or Simply Mafalda Or Mafalde, Is A Type Of Ribbon-shaped Pasta. It Is T And Wide, Usually About 1cm In Width, With Wavy Edges On Both Sides. Made From 00 Flour And Egg Yolks

GAMBERI E N'DUJA 18.50

King Prawns, N'duja (Calabrian Creamy Spicy Sausage Meat) Cherry Tomatoes, Argentinian King Prawn & Garlic

BOSCAIOLA 17.50

Wild Mushroom, Italian Fennel Sausages, Touch Of Cream, Stracciatella, Truffle Oil, Garlic, Parsley & Chilli



CAVATELLI

Small Pasta Shells Made From Semolina & Warm Water

PROFUMO DI MARE 19.00

Grazie Fish Broth, Baby Squid, King Prawns, Mussels, Argentinian King Prawn, Langoustine, Cherry Tomatoes, Garlic And Chilli



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

PORCINI ^{VG} 15.90

Porcini Mushroom, Braised Leek, Crispy Onion & Salsa Verde

COZZE E FAGIOLI 17.00

Mussels, Cannellini Beans, N'duja & Breadcrumb



MACCHERONCINO

Maccheroncini Rigati Are Similar To Rigatoni But Have A Smaller Diameter & The Classic Longitudinal Grooves. Made From Semolina & Water

ZUCCA E CAVOLO ^{VG} 16.50

Roasted Squash, Cavolo Nero, Superstraccia, Crispy Sage & Fresh Truffle

AGNELLO 16.50

Lamb Shoulder, Cannellini Beans, Peas, Salted Ricotta & Mint

RAVIOLI E TORTELLI

PESCE SPADA 18.50

Ricotta & Swordfish Tortelli, Langoustine Bisque, Confit Tomatoes, Breadcrumbs & Dried Black Olives

ZUCCA ^{V N} 16.90

Squash & Ricotta Ravioli in a Butter & Sage, Wild Spinach, Walnut & Amaretti Crumb

RISOTTO ACQUERELLO ^{GF} 22.00

Rocket And Pecorino 7y Aged Risotto, Torched Langoustine, Smoked Burrata & Yellow Tomatoes

GNOCCHI ^{V N} 17.50

Homemade Potato Gnocchi In A Rich And Intense Gorgonzola Sauce, Caramelised Figs, Roasted Hazelnut (Add Italian Sausages Crumb For £2.50)

MAINS AND SIDE ORDERS ON THE BACK >

SECONDI DI CARNE

FILETTO **GF*** 35.00
28 Days Dry Aged 8oz Fillet Mignon, Wild Spinach,
King Oyster Mushroom, Potato Terrine, Parsnip Crisp
Served With Gorgonzola DOP Sauce

COSTOLETTE DI MANZO 26.00
28 Days Aged Beef Ribs Slow Cooked In Primitivo, Bone Marrow Mash
Potato & Caramelised Radicchio

SECONDI DI MARE

CERNIA 28.00
Stone Bass, Cauliflower Velouté, Argentinian
King Prawn, Crispy Guanciale & Nduja Oil

CACIUCCO 26.00
Fish Stew In Tomato Sauce With Toasted Altamura Bread

ARAGOSTA 65.00
Roasted Whole Fresh Lobster, Garlic Butter,
Parsley, Breadcrumb Served With Skin On Fries

CONTORNI

ZUCCHINE **VG** 5.75
Lightly Fried Courgettes

RUCOLA **V** **GF** 5.75
Wild Rocket And Parmigiano Salad

PANE **VG** 2.50
Toasted Altamura Bread

SPINACI **VG** **GF** 5.75
Sauteed Wild Spinach With Chilli & Garlic

GRAZIE

SOUTHERN ITALIAN PASTA LAB

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

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

V Vegetarian **VG** Vegan **VG*** Vegan Option Available **GF** Gluten Free

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