



# 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

<b>OLIVES</b> <small>VG GF</small>	5.90	<b>PANE DELLA CASA</b> <small>VG* V</small>	8.80
Garlic & chilli oil marinated nocellara olives			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)
<b>POLPETTE DELLA NONNA</b> <small>V</small>	10.00	<b>CROSTINI MISTI</b> <small>GF*</small>	11.95
Typical Apulia fried bread balls with mint and pecorino, wild spinach veloute, chilli dust, smoked ricotta mousse			4 pieces of crispy Apulian focaccia topped with: - 2 with stracchino cheese, fried courgette and speck (cured pork ham) - 2 with straciata cheese, sun-dried tomato, Cantabrico anchovies

## DA DIVIDERE

<b>IL TAGLIERE</b> <small>GF*</small>	37.00	<b>FRITTO MISTO</b>	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			Lightly fried baby squid, king prawns, fish of the day, langoustines, Argentinian king prawns and courgettes served with chive mayo

## CRUDI E CARPACCI

<b>CARPACCIO DI TONNO</b> <small>GF*</small>	17.50	<b>CARPACCIO DI CERVO</b> <small>GF</small>	17.50
Sashimi grade tuna, citrus vinaigrette, saffron scraps, kohlrabi salad			Thinly sliced loin of venison, roasted hazelnut mayo, lemon gel, Jerusalem artichoke crisps
<b>OSTRICHE</b> <small>GF</small> 3 for 13.00 / 6 for 24.00		<b>TARTARA DI MANZO</b> <small>GF</small>	17.50
Fresh Oysters served on ice with Aperol Caviar, Lemon gel & Tabasco			28 days dry aged beef fillet tartar, chives, shallot, Parmesan mousse, shaved bone marrow, egg yolk gel

## ANTIPASTI

<b>BRUSCHETTA CLASSICA</b> <small>GF* VG</small>	11.50	<b>CAPESANTE</b> <small>GF N</small>	17.00ST / 32.00MC
Toasted Altamura bread, vegan straciata cheese, cherry tomatoes on vine, homemade pesto, aged balsamic caviar			Butternut squash, Cavolo nero, lardo (Italian cured Pork fat), seared king scallops, parsley oil, roasted hazelnut
<b>GAMBERONI</b> <small>GF</small>	16.50	<b>PORCHETTA</b> <small>GF*</small>	14.95
Argentinian king prawns, lemon polenta, smoked provola cheese, bisque, olive crumb, dill oil			Slow cooked pork belly, Jerusalem artichoke, whisky infused apple, pickled onion, crispy Carasau Bread
<b>BURRATA</b> <small>V</small>	15.00	<b>BURRATA AFFUMICATA</b> <small>GF</small>	16.00
Apulian Burrata cheese, fig carpaccio, truffle honey, spicy tarallo crumb			Smoked Apulian burrata, orange and sage gel, homemade duck ham, chilli angel
<b>CARDONCELLI</b> <small>GF V</small>	15.50	<b>PARMIGIANA DI PESCE SPADA</b> <small>GF</small>	15.50
Taleggio cheese, risotto cake, confit king oyster mushroom, thyme oil, truffle dust, pecorino tuile			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 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.



### CAVATELLI

Small pasta shells made from semolina.

#### PROFUMO DI MARE 24.00

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

#### BOSCAIOLA 18.9

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



### 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



### 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)



### PAPPARDELLE

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



### 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

#### PORCINI 18.50

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



### 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

#### ZOZZONA 18.95

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

#### 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



### TORTELLI

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

#### RAGU DI TRIGLIA 21.00

Red mullet ragout, fennel cream, capers dust, dill

### CALAMARATA

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



### GNOCCHI

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

#### GORGONZOLA E FIGHI 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.

#### CAPESANTE 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

# GRAZIE

SOUTHERN ITALIAN PASTA LAB

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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