



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 5.50
Garlic & chilli oil marinated nocellara olives

POLPETTE DELLA NONNA V 9.25
Typical Apulian fried bread balls, roasted butternut
squash, chilli and sage velouté, basil oil and
shaved aged Pecorino

PANE DELLA CASA VG* V 7.95
Altamura bread, focaccia Barese, Carasau bread, taralli, served with
homemade butter flavoured with wild garlic and thyme. Vegan option
served with EVO and Balsamic vinegar

CROSTINI MISTI GF* 10.50
Four pieces of crispy Apulian focaccia topped with either:
- Smoked stracciatella, Cantabrico anchovies & fresh chilli
- Stracchino cheese, zucchini poverella & capocollo di Martina Franca (cured pork neck)

DA DIVIDERE

IL TAGLIERE GF* 36.50
Capocollo di Martina Franca, Grilled Porchetta,
homemade duck prosciutto, Smoked Apulian Burrata,
Truffle aged pecorino, Gorgonzola Dolce Latte,
sundried tomatoes, grilled artichokes & baby onion
served with Pane della casa

IL FRITTO 37.00
Lightly fried baby squid, king prawns, fish of the day, langoustines,
Argentinian king prawns & courgettes served with saffron aioli

CRUDI E CARPACCI

CRUDO DI TONNO GF 16.95
Sashimi grade tuna, black olive crumble, fried capers,
smoked burrata, served with white vermouth sauce
and Campari caviar

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

CARPACCIO DI MANZO GF 17.00
Thinly sliced 28 days dry age beef fillet, wild rocket,
aged pecorino, caper mayo & crispy parsnips.

TARTARA DI CERVO 17.50
Derbyshire venison loin tartar, truffle & polenta frites,
grated egg yolk & berries gel

ANTIPASTI

BRUSCHETTA CLASSICA GF* VG 10.50
Toasted altamura bread, vegan stracciatella,
rainbow tomatoes, homemade pesto
& aged balsamic caviar

CROCCHETTA DI ZUCCA 14.25
Homemade potato croquettes coated in cereal
filled with Italian fennel sausages, roasted squash
and Gorgonzola

GUANCIA DI MAIALE GF 14.80
Slow cooked pig cheek, roasted celeriac velouté,
crispy onion, pickled apple & parsley oil

BURRATA GF* 13.90
Apulian burrata, white fava beans, fried courgette,
spicy Tarallo crumb & basil oil

GAMBERONI GF* 15.70
Black charcoal fregola, grilled whole Argentinian prawns,
smoked burrata cream, artichokes & picked baby onion

SARDINE 14.80
Fresh grilled Sardines, potato terrine, chilli gel & gremolata sauce

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 18.00

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

Apulian wild turnip tops, sundried tomatoes, vegan stracciatella & fried breadcrumbs. 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 19.50

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

CACIO E PEPE **V** 16.50

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

ARAGOSTA 57.00 for 2 or 30.00 for 1

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



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 19.25

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

BOSCAIOLA **V*** 18.95

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



CAVATELLI

Small pasta shells made from semolina & warm water



TUBETTINI

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

PROFUMO DI MARE 21.50

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

RAGU DI POLPO 20.50

Slow cooked octopus ragu, Grazie sugo, diced potato, chilli & breadcrumbs



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

ZUCCA E FUNGHI **VG** 17.00

Roasted squash, oyster mushrooms, cavolo nero, roasted walnut & winter truffle

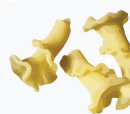
STRACCHINO E PISTACCHIO **V*** 18.00

Stracchino cheese and pistachio fondue with smoked crispy Guanciale (pork cheek) & pistachio crumb



PAPPARDELLE

Pappardelle are large, very broad, flat pasta, similar to wide fettuccine. They are two to three centimetres wide and may have fluted edges



CAMPANELLE

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

ANATRA 21.00

Shredded confit duck leg, orange and sage butter, pecorino foam & olive crumb

RAGU MISTO 19.25

Pork shoulder, beef shin, Guanciale, nduja ragu, smoked stracciatella & fried breadcrumbs

RAVIOLI E TORTELLI

CINGHIALE 20.80

Wild boar and stracchino tortelli, red wine reduction, roasted hazelnut & crispy leek

ZUCCA E NOCI **V N** 19.00

Roasted squash, buffalo ricotta and walnut ravioli, wild spinach, butter & thyme

RISOTTI E GNOCCHI

CAPELANTE E CARCIOFI 23.50

7year aged risotto acquerello, artichokes and Vermentino, seared king scallops, black caviar & oyster's leaves

GORGONZOLA E FICHI **V N** 19.90

Homemade potato gnocchi, gorgonzola fondue, caramelized figs, roasted hazelnut. Add Italian sausages crumb for £2

SECONDI DI CARNE

FILETTO GF* N 36.50

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

OSSOBUCO 25.00

Slow cooked shin of Veal, saffron and pecorino
3y aged risotto acquerello with gremolata sauce

SECONDI DI MARE

IPPOGLOSSO N 31.00

Roasted halibut, cannellini beans and nduja ragu, truffle polenta frites & crushed hazelnut

CERNIA GF 28.00

Grilled stone bass, white fava beans velouté, winter Panzanella salad & parsley oil

CONTORNI

ZUCCHINE FRITTE VG 5.75

Lightly fried courgettes

PATATE ARROSTO V 5.50

Crushed crispy roast potato, butter & sage

PANE VG 2.50

Toasted altamura bread

PATATINE FRITTE 5.00

Skin on fries

PANZANELLA VG 6.00

Butternut squash, black olives, pickled fennel, capers, tomato & red onion

GRAZIE

SOUTHERN ITALIAN PASTA LAB

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

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!

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

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