

# GRAZIA



## ASSAGGINI

### SMALL PLATES DESIGNED TO BE SHARED

|   |           |
|---|-----------|
| <b>FOCACCIA</b>   | <b>8</b>  |
| Traditional Roman-style focaccia, served with house churned compound butter and Chef Joey D's Chilli Crisp. (serves 2) <i>(GFO)</i> |           |
| <b>OLIVE 'BELLA DI CERIGNOLA'</b>   | <b>8</b>  |
| Large green olives from Puglia, Sardinian pane carasau. <i>(GFO)</i>  |           |
| <b>SCALIA SICILIAN ACCIUGHE</b>   | <b>14</b> |
| Tin of Scalia anchovies, crostini. <i>(GFO)</i>   |           |
| <b>ARANCINI</b>   | <b>14</b> |
| Arancini of roasted pumpkin, smoked scamorza, rosemary. (2p) <i>(V)</i>   |           |
| <b>FIORI DI ZUCCA</b>   | <b>12</b> |
| Tempura battered zucchini flower, four cheese filling, fig agrodolce dressing. (1p) <i>(V)</i>                                      |           |
| <b>GAMBERI ALLA GRIGLIA</b>   | <b>12</b> |
| Grilled Spencer Gulf king prawn, salsa verde, gremolata. (1p) <i>(GFO)</i>  |           |

## ANTIPASTI

### ENTREES

|   |              |
|---|--------------|
| <b>TAGLIERE DI SALUMI E FORMAGGI</b>  | <b>28</b>    |
| Prosciutto di San Daniele, mortadella pepata, duck salami, fior di burrata, chargrilled vegetables. <i>(GFO, DFO)</i>                       |              |
| <b>VITELLO TONNATO</b>  | <b>22</b>    |
| Poached pink veal, tuna emulsion, caperberries.   |              |
| <b>CALAMARI FRITTI</b>  | <b>22/38</b> |
| Local calamari lightly fried, shaved fennel and orange salad, saffron aioli. <i>(GFO, DFO)</i>  |              |
| <b>POLPO ALLA GRIGLIA</b>   | <b>22</b>    |
| Chargrilled Western Australian octopus, cauliflower puree, nduja dressing, pangrattato. <i>(GFO)</i>  |              |
| <b>MELANZANE PARMIGIANA</b>   | <b>20</b>    |
| Layers of baked eggplant, mozzarella, tomato, basil. <i>(V)</i>   |              |
| <b>BARBABIETOLA E CAROTE</b>  | <b>24</b>    |
| Salad of salt roasted baby beets, heirloom carrots, candied walnuts, fresh goats curd, mustard vincotto dressing. <i>(VGO, DFO, GFO, V)</i> |              |

## CRUDO RAW FISH

**OSTRICHE** 5.5 each  
Appellation oysters, Negroni granita.

**HIRAMASA KINGFISH CRUDO** 22  
Kingfish, Sicilian dressing, balsamic pearls, fermented chilli. *(DFO)*

## PASTA E RISOTTO PASTA & RISOTTO

**PAPPARDELLE CON ARAGOSTA E GAMBERONI** 44  
Artisan-made pappardelle with lobster, king prawns, cherry tomato, lobster bisque.

**GNOCCHI CON RAGU DI MANZO** 36  
Potato gnocchi with eight-hour braised beef cheek, green peas, parmigiano.

**TORTELLONI AI FUNGHI SELVATICI E SALSA TARTUFATA** 36  
Tortelloni filled with wild mushrooms, creamy porcini and black truffle sauce. *(V)*

**AGNOLOTTI CON SPINACI E RICOTTA DI BUFALA** 34  
Buffalo ricotta and spinach agnolotti with Napoli sugo, fior di latte. *(V)*

**SPAGHETTINI CON POLPETTE** 34  
Spaghettini with Nonna's beef and veal meatballs, rich tomato sugo.

**RISOTTO 'FRUTTI DI MARE'** 44  
Ferron Carnaroli rice with a selection of fresh seafood, crustacean bisque. *(GF, DFO)*

## SECONDI MAINS

**FILETTO DI MANZO (100-DAY GRAIN FED MSA GRADED )** 46  
Chargrilled centre cut 200gm eye fillet steak, new season mushrooms, charred pearl onions, mushroom jus, chimichurri dressing. *(GF, DFO)*

**COTOLETTA DI VITELLO** 39  
Escalopes of crumbed milk fed baby veal, roasted vine ripened tomatoes, rocket pesto, Pecorino Romano.

**PORCHETTA** 39  
Rolled and roasted crispy pork belly, celeriac purée, balsamic poached apple, pork jus. *(GF)*

**PESCE DEL GIORNO** MP  
Fish of the day. *(GFO)*

## CONTORNI

### SIDES

|   |    |
|---|----|
| <b>PATATINE FRITTE</b><br>Crispy fries, sea salt. (V)   | 12 |
| <b>PATATE ALLA ROMANA</b><br>Roasted Roman-style potatoes, rosemary. (V)                              | 12 |
| <b>INSALATA DI RUCOLA</b><br>Rocket, pear and Parmigiano. (V, VGO)                                    | 12 |
| <b>ASPARAGI CON STRACCIATELLA</b><br>Chargrilled asparagus, stracciatella cheese. (V, VGO)            | 12 |
| <b>CAVOLFIORE AL FORNO</b><br>Roasted cauliflower, white bean purée, yogurt, smoked paprika. (V, VGO) | 12 |

## PIZZE

### PIZZA

Grazia specialises in Roman-style pizza, made in our custom built “Castelli” oven. Light and crunchy in texture, our dough is slowly fermented for up to 72 hours to reach an elevated hydration of 70% plus, which is optimal for easy digestion. Magnifico!

|  |          |
|--|----------|
| <b>MARGHERITA</b><br>Italian tomatoes, fior di latte, basil, extra virgin olive oil (EVOO). (V)                            | 22       |
| <b>BUFALINA</b><br>Italian tomatoes, mozzarella di bufala, basil, EVOO. (V)  | 26       |
| <b>NAPOLETANA</b><br>Italian tomatoes, mozzarella, olives, capers, anchovies, organic oregano. (V)                         | 26       |
| <b>CAPRICCIOSA</b><br>Italian tomatoes, mozzarella, ham, mushrooms, artichokes, black olives.                              | 26       |
| <b>DIAVOLINA</b><br>Italian tomatoes, mozzarella, spicy sopressa salami, nduja, red capsicum.                              | 26       |
| <b>ORTOLANA</b><br>Italian tomatoes, mozzarella, eggplant, red capsicum, caramelised onion, mushroom, whipped ricotta. (V) | 26       |
| <b>TARTUFO</b><br>Mozzarella, wild mushrooms, porcini, confit garlic, white truffle oil.<br>Add Pancetta.                  | 28<br>+4 |
| <b>GAMBERONI GRAZIA</b><br>Mozzarella, king prawns, rocket pesto, green olives, Chef Joey D’s Chilli Crisp.                | 28       |
| <b>SAN DANIELE</b><br>Mascarpone, cherry tomatoes DOP, Prosciutto di San Daniele, olive dust, balsamic vincotto.           | 28       |
| <b>ZUCCA</b><br>Pumpkin puree, mozzarella, pine nuts, goat’s cheese, caramelised onion, hot honey. (V)                     | 28       |
| <b>GLUTEN FREE OPTION</b>  | +5       |

## DOLCI DESSERT

|   |    |
|---|----|
| <b>BOMBE ALASKA</b>   | 18 |
| Semifreddo al limone, candied lemon gel, Pan di Spagna, burnt meringue.   |    |
| <b>TIRAMISÙ CLASSICO</b>  | 15 |
| House-made Savoirdi biscuits, espresso coffee, mascarpone mousse.   |    |
| <b>SFINGI SICILIANI</b>   | 15 |
| Sicilian-style fried doughnuts, cinnamon sugar, pistachio chantilly, vanilla bean gelato. (2p)                                |    |
| <b>COPPA DI GELATO E SORBETTO</b>   | 15 |
| A selection of house churned artisan gelato and sorbet made from our master Gelataia. Flavours change daily (3 scoops). (DFO) |    |
| <b>PIATTO DI FORMAGGI</b>   | 26 |
| A selection of local and imported cheeses, condiments.  |    |
| <b>AFFOGATO</b>   | 9  |
| Home-made vanilla ice cream, topped with espresso.  |    |
| Add a shot of liqueur of your choice – Frangelico, Amaretto, Baileys, Kahlúa.   |    |
|   | +8 |

## DESSERT WINES VINI DA DESSERT

|                                      |                    |    |
|--------------------------------------|--------------------|----|
| Moscato D'Asti                       | Piedmont, Italy    | 12 |
| Passito di Pantelleria               | Sicily, Italy      | 13 |
| Kai Brothers Founders Old Tawny Port | McLaren Vale, SA   | 12 |
| Vasse Felix Cane Cut Semillon        | Margaret River, WA | 12 |

## DIGESTIVO DIGESTIF

|                         |                       |    |
|-------------------------|-----------------------|----|
| Silvio Carta Limoncello | Sardegna, Italy       | 12 |
| Amaro del Capo          | Calabria, Italy       | 9  |
| Montenegro              | Emilia-Romagna, Italy | 9  |
| Amaro Blood Orange      | Sicily, Italy         | 15 |

### Terms & Conditions

Please notify staff of any dietary requirements. Note that some items may contain traces of seafood, nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and potential cross-contamination, we are unable to 100% guarantee the absence of these ingredients from all menu items. Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

# GRAZIA

DFO Dairy Free Option  
P Pieces