

IL GRAZIA

Starters

EGGPLANTS PARMIGIANA - 13

WITH OUR FRESH EGGPLANTS AND MOZZARELLA FROM SORRENTO

SQUID - 17

WITH BELGIAN CHICORY, POTATOES
AND CRISPY NEAPOLITAN SALAMI

BURRATA CHEESE - 12

WITH EGGPLANT IN CHERRY TOMATO AND BASIL

BEEF TARTARE - 18

ITALIAN BEEF FILET WITH SUMMER TRUFFLE AND EGG YOLK

SEA FOOD SALAD - 16

WITH OCTOPUS, SEPIA
AND CALAMARI MARINATED WITH LEMON VINAIGRETTE

VEGETABLE MILLE FEUILLE - 14

CRUNCHY PUFF PASTRY WITH LOCAL VEGETABLES
AND CREAM OF SAFFRON CHEESE

Second Courses

RED TUNA FILET - 24

WITH SICILIAN EGGPLANT CAPONATA

FRIED CALAMARI - 17

WITH TARTAR SAUCE
AND MIXED VEGETABLES

CRISPY OCTOPUS - 24

ON CHICKPEA CREAM AND CHERRY TOMATOES

LITTLE TUNNY FILET - 35

IN LEMON SAUCE

MIXED ROW FISH FILET - 60

CATCH OF THE DAY

FRESH FISH - CATCH OF THE DAY - 120

SERVED AND FILET AT YOUR TABLE

CUT OF BEEF - 24

WITH ROCKET, CHERRY TOMATOES AND GRANA

CHICKEN SUPREME - 18

WITH SUMMER TRUFFLE SAUCE, POTATOES
AND BUTTERED VEGETABLES

Main Courses

CALAMARATA - 16

PASTA WITH TUNA AND ONIONS SAUCE

FETTUCCELLA - 17

PASTA WITH ANCHOVIES, CHILLY PEPPER
AND YELLOW CHERRY TOMATOES

SPAGHETTONI - 20

SPAGHETTI WITH CLAMS

TAGLIATELLA - 16

TAGLIATELLA WITH CHERRY TOMATOES, FRESH BASIL AND BURRATA

PACCHERI - 16

PASTA WITH LOCAL FRESH EGGPLANTS
AND FLAKES OF PECORINO CHEESE

LINGUINE - 16

LINGUINE PASTA WITH ZUCCHINI

WE ARE OPEN EVERYDAY FROM 7PM TILL 11PM

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Soft Drinks

COCA, COCA ZERO, FANTA, SPRITE - 4
CL33

FEVER GINGER BEER, FEVER SODA - 5

CRODINO, TONICA - 5

JUICES- 5
PINAPPLE, GRAPEFRUIT, PEACH

ACQUA MINERALE - 3
SPARKLING AND STILL

ESPRESSO - 2

CAPPUCCINO - 4

Beers

BIRRA SYRENTUM - 10
CRAFT BREWERY

NASTRO AZURRO - 5
ROMA

ICHNUSA - 7
SARDEGNA

PERONI - 5
33 CL

White Wines

BIANCOLELLA ISCHIA D'AMBRA - 32
ISCHIA

FIANO DI AVELLINO - 36
FEUDI SAN GREGORIO

FURORE BIANCO - 58
MARISA CUOMO

GEWURZTRAMINER - 40
S.M. APPIANO

BLANCHÈ ARNAIS - 65
CERRETTO

LACRIMA CRISTI - 25
CANTINA VESUVIO

FALANGHINA - 28
FEUDI SAN GREGORIO

PINOT GRIGIO CA'BOLANI - 38
CANTINA ANTICHI PODERI BOLANI - FRIULI 2018

CERVANO DELLA SALA - 120
FERMENTAZIONE MALOLATTICA ED AFFINAMENTO IN BARRIQUES

GRECO DI TUFO PETRA NERA - 38
CANTINA LE OTTO TERRE - AVELLINO 2018

BLANCHÈ ARNAIS - 65
CERRETTO

LACRIMA CRISTI (ROSATO) - 27
UVE DEL VESUVIO BIOLOGICHE - SORRENTO 2019

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Sparkling wines & Champagne

FERRARI BRUT - 60

MOET & CHANDON BRUT IMPERIAL - 150

SPUMANTE CA' DEL BOSCO - 150

VEUVE CLICQUOT - 160

MOET ICE IMPERIAL - 200

DOM PÉRIGNON MILLÉSIMÉ - 450

Red Wines

MONTEPULCIANO - 28

MASCIARELLI CLASSICA

PINOT NOIR - 40

PICENO

VETERE ROSATO - 48

CANTINA SAN SALVATORE

TAURASI - 65

VILLA RAIANO

BAROLO - 75

BERSANO

BARBARESCO - 55

BERSANO

SANGUE DI GIUDA - 40

CONTE VISTARINO

NOVELLO POMPEIANO - 29

CANTINA VESUVIO

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