



ANTIPASTI

Olive 60,-

Nocellara olive with lemon zest and rosemary

Crostini misti 135,-

Mix of different crostini

Pesce crudo 165,-

Marinated raw fish

Pappa al pomodoro 85,-

Seasonal Tuscan soup

Calamari 155,-

Danish squid with seasonal vegetables

PRIMI

Spaghetti al pomodoro di Graziano 95,-

A classic, pasta with tomato and basil

Tagliatelle al Ragù Bolognese 155,-

No explanation needed

Primo Stagionale Ask waiter,-

Inspired by the season, ask waiter

SECONDI

Pollo alla brace di Graziano 225,-

Grilled chicken with lemon and rosemary

Pesce del giorno Ask waiter,-

Grilled Fish

Bistecca alla fiorentina 90,- per 100 gr

Grilled T-Bone, minimum 800 gr

CONTORNI

Insalata verde 60,-

Salad with olive oil and vinegar

Patate arrosto di Anna 60,-

Roasted potatoes

Pomodori 60,-

Marinated tomatoes

Contorno del giorno 60,-

Side of the day, ask waiter,-

* For our younger guests under 12, all pastas are half-price.

* For allergens and dietary restrictions, please ask a waiter.

MI FIDO

Menu di Graziano 475,-

Mi Fido means “I trust” in Italian.

This is our chef’s tasting menu featuring the best from our kitchen, served family-style for the whole table to enjoy.

You will be served a selection of Antipasti, Primi, Secondi, and Contorni. Our menu is crafted for you based on table size, season, and mood. However, we promise you won’t go home hungry.

DOLCE

Bomboloni di Graziano 110,-
Famous donuts from Nonno
Graziano, with seasonal ice
cream and burnt figs

Cantucci e vin santo 75,-
Biscuits with dessert wine

Gelato 65,-
Fior di Latte, Lemon Sorbet
or Pistacchio

SHOTS

Limoncello di Graziano 55,-
Grappa 55,- / 75,-
Amaro 55,-

DRINKS

WATER

Still or Sparkling pr. pers. 25,-

COFFEE

Espresso 20,-

Americano 30,-

Coffee provided by Italo Caffè

BEER

Pilsner 55,-

Bajeur, Depanneur

IPA 65,-

Girl From Ipa-nema, Depanneur

Non-alc Pilsner 55,-

Implosion Lager, To Ø1

Non-alc IPA 65,-

Implosion IPA, To Ø1

SODAS

Limonata 45,-

Aranciata 45,-

Aranciata Rossa 45,-

Sportivo 45,-

Chinotto 45,-

Caffè Soda 45,-

Sodas provided by Depanneur.

ORGANIC JUICES

Apple juice 45,-

Orange juice 45,-

Orange carrot juice 45,-

Beetroot ginger apple juice 45,-

Juices provided by Depanneur.

COCKTAILS

Negroni 95,-

Americano 95,-

Limoncello Spritz 95,-

Gin og Tonic 85,-

Amaro Tonic 85,-

Vermouth Tonic 95,-

WINE BY THE GLASS

SPARKLING

Prosecco 70,-

Extra Dry,

Rive della Chiesa, Veneto

Pet'nat 80,-

Joanizza, Cantina Furlani,

Alto Adige, 2021

Champagne 120,-

Crucifix, Blanc de Blancs

WHITE

Chardonnay 70,-

Kellerei Bozen, Alto Adige, 2021

Pinot Grigio 70,-

Livon, Friuli, 2022

Sauvignon Blanc 80,-

Kellerei Bozen,

Mock, Alto Adige 2022

ORANGE

Ex Alba 85,-

Podere Pradarolo,

Emilia-Romagna, 2022

RED

Un Litro 70,-

Ampeleia, Toscana, 2022

Barbera d'Alba 80,-

Lodali, Piemonte, 2021

Langhe Nebbiolo 100,-

Cascina Roccalini, Piemonte, 2019

Chianti Classico 100,-

Nardi, Toscana, 2020

Rosso di Montalcino 110,-

Castello Tricerchi, Toscana, 2022

For our complete selection and bottle prices, please view the wine list

WINE LIST

Alto Adige • Champagne • Emilia-Romagna
 Friuli • Lombardia • Piemonte • Sicilia
 Toscana • Valle d'Aosta • Veneto

BOTTLES

SPARKLING

VENETO

RIVE DELLA CHIESA

Prosecco, Extra dry 380,-

LOMBARDIA

BARONE PIZZINI

Franciacorta, Chardonnay, Golf 1927 530,-

ALTO ADIGE

CANTINA FURLANI

Pet'nat, Joannizza 475,-

CHAMPAGNE

CRUCIFIX

Blanc de Blancs 590,-

MARGUET

Yuman 19, Blanc de Noirs - Premier Cru 725,-

Shaman 17 Rosé 845,-

Shaman 19, Grand Cru Ambonnay & Bouzy 845,-

Grand Cru Ambonnay 2016 1.150,-

Les Bermonts, Blanc de Blancs, 2010 1.700,-

Les Crayères, 2012 1.700,-

Sapience, 2009 2.000,-

Sapience, 2010 2.000,-

DE SOUSA & FILS

Blanc de Blancs Brut Réserve 800,-

Cuvée des Caudalies, 2004 2.100,-

JACQUES SELOSSE

Initial, Blanc de Blancs 3.300,-

PHILIPPE LANCELOT

Cramant, Blanc de Blancs Extra-Brut, 2015
1.400,-

KRUG

Grande Cuvee 171ème Edition 2.500,-

Rose 27ème Edition 3.500,-

DOM PERIGNON

2013 2.400,-

FRÉDÉRIC SAVART

Bulle de Rose, Blanc de Noirs 1.200,-

L' Ouverture, Blanc de Noirs 1.000,-

WHITE

FRIULI

LIVON

Pinot Grigio, 2022 380,-

ALTO ADIGE

KELLEREI BOZEN

Chardonnay, 2022 380,-

Sauvignon Blanc, Mock, 2022 450,-

VENETO

MONTE DEL FRA

Custoza Superiore, Ca del Magro, 2020 450,-

VALLE D'AOSTA

LES CRÊTES

Petite Arvine, 2023 500,-

TOSCANA

MONTENIDOLI

Carato, Vernaccia di San Gimignano, 2020 700,-

ORANGE

EMILIA-ROMAGNA

PODERE PRADAROLO

Ex Alba, 2022 470,-

Ex Plana, 2022 500,-

SICILIA

CANTINA DEL MALANDRINO

Angelica, 2021 550,-

RED

TOSCANA

AMPELEIA

Un litro, 100 cl 450,-

NARDI

Baccheri Toscana IGT Rosso, 2020 450,-

Chianti Classico, 2020 490,-

CAPARSA

Chianti Classico, 2020 500,-

CASTELL'IN VILLA

Chianti Classico, 2019 500,-

TENUTA DI CARLEONE

Chianti Classico, 2021 600,-

PODERE LE BONCIE

Le Trame, 2019 700,-

POGGIO SCALETTE

Piantonaia IGT, Merlot, 2019 1.200,-

FONTODI

Flaccianello Della Pieve IGT, 2017 1.400,-

ISOLE E OLENA

Ceparello, 2016 1.400,-

SAN GIUSTO A RENTENNANO

Percarlo, 2016 1.600,-

CASTELLO TRICERCHI

Iuli'o, Sangiovese, 2021 380,-

Rosso di Montalcino, 2022 500,-

IL POGGIONE

Rosso di Montalcino, 2021 500,-

BAKKANALI

ROSSO IGT Toscana 570,-

J. G. BENDA

Rosso di Montalcino, 2021 900,-

LE RAGNAIE

Brunello di Montalcino, 2018 900,-

PODERE LE RIPI

Brunello di Montalcino Lupi e Sirene Riserva,

2016, 1.300,-

SALICUTTI

Brunello di Montalcino Sorgente, 2015 1.200,-

Brunello di Montalcino Piaggione, 2016 1.400,-

SALVIONI

Brunello di Montalcino, 2017 1.500,-

COLLEONI – SANTA MARIA

Brunello di Montalcino Riserva, 2017 1.600,-

POGGIO DI SOTTO

Rosso di Montalcino, 2020 1.000,-

Brunello di Montalcino, 2017 2.000,-

CERBAIONA

Brunello di Montalcino, 2017 2.000,-

PIAGGIA

Poggio de Colli IGT, Cabernet Franc, 2016 800,-

TENUTA SAN GUIDO

Guidalberto, 2020 700,-

Sassicaia, 2020 3.500,-

CA' MARCANDA - GAJA

Camarcanda IGT, 2015 1.700,-

PIEMONTE

LODALI

Barbera d'Alba, 2021 380,-

Barbaresco Rocche Dei 7 Fratelli, 2020 600,-

Barolo Bricco Ambrogio, 2020 650,-

CASCINA ROCCALINI

Langhe Nebbiolo, 2019 500,-

GUIDO PORRO

Barolo Santa Catarina, 2019 750,-

Barolo Lazzairasco, 2019 750,-

VIETTI

Barolo Lazzarito, 2015 2.100,-

BURLOTTO

Langhe Nebbiolo, 2020 800,-
Barolo, 2015 1.500,-
Barolo, 2018 1.400,-
Barolo Acclivi, 2015 2.200,-
Barolo Acclivi, 2018 2.100,-

CHIARA BOSCHIS

Barolo Cannubi, 2018 1.600,-

G. MASCARELLO

Barolo Monprivato, 2018 2.500,-

GIACOMO CONTERNO

Barolo Francia, 2018 2.650,-

ANGELO GAJA

Barolo Sperss, 2015 2.900,-
Langhe Nebbiolo Sperss, 1997 10.000,-
Langhe Nebbiolo Sorì San Lorenzo, 1997 10.000,-
Langhe Nebbiolo Costa Russi, 1997 10.000,-

RINALDI

Barolo Brunate, 2018 3.600,-
Barolo Tre Tine, 2019 3.700,-

PRODUTTORI DEL BARBARESCO

Barbaresco Riserva Montefico, 2017 850,-
Barbaresco Riserva Asili, 2017 850,-
Barbaresco Riserva Rabaja, 2017 850,-

LE PIANE

Boca, 2016 1.000,-
Boca, 2017 900,-

LA CA' NÖVA

Barbaresco, 2020 600,-
Barbaresco Montefico, 2020 750,-
Barbaresco Montestefano, 2020 750,-

NERVI CONTERNO

Gattinara Molsino, 2016 1.400,-

LOMBARDIA

AR.PE.PE

Rosso de Valtellina, 2021 650,-
Sassella Riserva Rocce Rosse, 2016 1.000,-
Sassella Ultimi Raggi, 2016 1.000,-

BARBACARLO

Barbacarlo, 2020 1.500,-

SICILIA

CANTINA DEL MALANDRINO

aFranco, 2021 450,-
Malandrino, 2021 550,-
DiEgo, 2021 600,-

