



MIENU *inner*

Grazie Ristorante Italiano | Lower Hutt





• DINNER MENU •

Proudly serving New Zealand Produce

Our **Head Chef Nitin** and his team work hard behind the scenes to bring you the best of New Zealand and make sure your dining experience with us is a memorable one.



STARTERS

Herb Focaccia <i>Extra virgin olive oil Warm marinated Olives Whipped Ricotta (V)</i>	23
Crispy Calamari <i>Polenta Crust Smoked Paprika Aioli Lemon</i>	29
Beef Carpaccio <i>Capser-lemon dressing Horseradish cream Parmesan Puffed grains (GF)</i>	30
Heirloom Tomato Carpaccio <i>Marinated burrata Beetroot agrodolce Wild rocket (V, GF)</i>	27
Mushroom Arancini <i>Truffle-honey emulsion Rocket Toasted hazelnut (V)</i>	29
Caesar Salad <i>Anchovy dressing Pancetta Grilled chicken Croutons (V*,GF*)</i>	27

PIZZA

Chorizo, Mushrooms & Gorgonzola <i>Thyme mushrooms (V*)</i>	34
Roasted Vegetables & Burrata <i>Sweet balsamic (V / VG*)</i>	35
Classic Margherita <i>San Marzano confit garlic basil (V / VG)</i>	31
Mustard Chicken <i>Pickled jalapeño</i>	34

CHARGRILL | *Chargrill dishes are served with rosemary potatoes, lemon broccolini and Thyme jus*

Pure south Lamb Rump <i>Mustard & paprika (GF)</i>	56
Angus Eye Fillet <i>(200g) (GF)</i>	58
Hand-picked Ribeye <i>(250g) (GF)</i>	60
Free range Maryland Chicken <i>Oregano garlic chili oil (GF)</i>	48
Catch of the day <i>Changes often to reflect the best of seasonality. Subject to availability.</i>	Market Price

Dietary legend: (V) Vegetarian | (VG) Vegan | (GF) Gluten free | (VG*) Can be made Vegan | (GF*) Can be made Gluten Free | (V*) Can be made Vegetarian



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PINSA (*Roman-style flatbread*)

Roman Pinsa – Lamb	24
<i>Pulled lamb brie cranberry agrodolce</i>	
Truffle Pinsa	22
<i>Truffle butter aged parmesan (V)</i>	
Spicy Pinsa	21
<i>Confit garlic pickled chilli oregano (V)</i>	

MAINS

Pappardelle Bolognese	38
<i>Slow-cooked ragù pancetta rosemary-orange crumb Grana Padano (GF*)</i>	
Mushroom Cappelletti	36
<i>Porcini cream truffle essence (V)</i>	
Basil Gnudi	36
<i>Dairy-free feta young tomato stufato young basil (VG)</i>	
Prawn Tagliatelle	42
<i>Charred prawns saffron seafood bisque confit tomato basil gremolata</i>	
Beef Brisket Cannelloni	38
<i>Nutmeg béchamel gorgonzola dolce roasted carrot jus</i>	

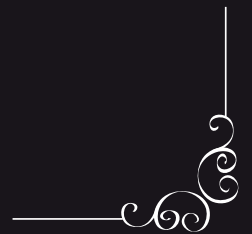
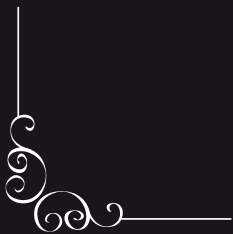
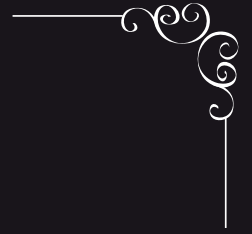
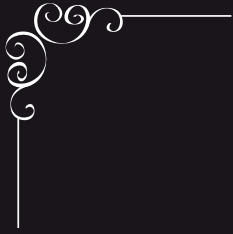
SIDES

Twice-Cooked Truffle Potatoes	18
<i>(V, GF*)</i>	
Roasted Kūmara	16
<i>Rosemary honey sea salt (V, GF)</i>	
Buttered Broccolini	16
<i>Caper butter sweet onion (V, GF)</i>	
Rocket	16
<i>Spiced beetroot Pear Aged parmesan (V, GF, VG*)</i>	
Skin-On Fries	14
<i>Truffle aioli (V)</i>	

At GRAZIE we take all reasonable efforts to accommodate guest's dietary requirements, however we cannot guarantee that any menu items will be allergen free due to potential cross contamination in our kitchen or from our suppliers.

If you have any dietary requirements or allergies, please inform one of our team members prior to ordering.
Please do not be offended if our team determines we're unable to serve you safely.

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