



Gramaci

small plates

Pimientos de Padrón (VG)
fried mild peppers & fleur de sel. 7€

Pulpo à la Gallega
octopus, potatoes, olive oil,
Espelette pepper. 16€

Truffle arancini (V)
truffle risotto, grated parmesan. 9€

Cured coppa
balsamic onions. 11€

Calamari skewer & nduja
calamari marinated with nduja and
grilled lime. 14€

pizzette

Fried Eggplant & Provola (V)
tomato, fried eggplant, fior di latte,
provola, parmesan, garlic & basil.

Fresh Zucchini & Bottarga
zucchini, fior di latte, brousse, bot-
targa, lemon.


Pissaladière
caramelized onion, Cetara anchovies,
provençal black olive, thyme.

Sheep's Cheese
tomato, sheep's cheese, Serrano ham.

Provençale
tomato, fior di latte, Provençal
peppers, Iberian chorizo, burrata,
basil.

8€

(V) Vegetarian (VG) Vegan
Net prices, taxes, and service included.
Please note that checks are not accepted.
If you have allergies or intolerances, please inform us.
The complete list of allergens is available on request.



Gramaci



@gramacirestaurant