

# Artigiano – Main Menu

## Antipasti

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<b>Insalata Mista con Erbe e Pomodorini</b> mixed wild leaf and herb salad with cherry tomatoes	£5.60
<b>Carpaccio di Manzo con Mostarda, Rucola e Parmigiano</b> beef carpaccio with rocket, parmesan and mustard mayonnaise	£8.90
<b>Asparagi con Olandese al Limone</b> poached asparagus served with a lemon zest Hollandaise sauce	£7.90
<b>Treccia di Bufala con Verdure Grigliate</b> hand-rolled Mandara buffalo mozzarella served with grilled vegetables	£8.60
<b>Cestino di Parmigiano</b> crispy parmesan basket filled with goat's cheese, avocado and asparagus, topped with a poached egg and herb mayonnaise	£8.50
<b>Calamari Saltati con Scalogni Piccanti e Pomodorini</b> fresh squid in a light spicy shallot sauce with cherry tomatoes and rocket	£7.85
<b>Fiori di Zucchine Fritti con Mozzarella di Bufala</b> deep-fried courgette flowers filled with buffalo mozzarella, finished with a basil dressing	£9.50
<b>Fonduta con Funghi di Sottobosco e Uovo di Quaglia</b> sautéed wild mushrooms with quail's egg and a cheese fondue	£8.50
<b>Prosciutto di Parma Stagionato con Melone Siciliano</b> 24 month seasoned and traditionally cured Parma ham, served with Sicilian melon	£9.50
<b>Tartara di Tonno con Pompelmo, Avocado e Riccia</b> tuna tartare with grapefruit, avocado and frisée salad	£8.50

## Zuppe

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<b>Zuppa di Carote, Arancie e Zenzero</b> carrot, orange and ginger soup	£6.00
<b>Zuppa di Funghi e Lenticchie</b> mushroom and lentil soup	£6.00

## Pasta

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<b>Spaghetti alla Sorrentina</b> spaghetti in a fresh tomato sauce with buffalo mozzarella	£7.80	£11.50
<b>Linguine alle Vongole Veraci</b> linguine with Mediterranean clams, virgin olive oil, chilli, garlic and parsley	£9.25	£12.75
<b>Risotto con Asparagi, Zafferano e Taleggio</b> asparagus and saffron risotto with taleggio cheese	£8.50	£12.00
<b>Rigatoni Gratinati con Salmone Affumicato e Zucchine</b> rigatoni gratinée with smoked salmon and courgette	£9.25	£12.75
<b>Penne con Ragù di Salsiccia Toscana</b> penne with a Tuscan sausage ragu	£9.00	£12.50
<b>Ravioli di Ricotta, Coste e Limone al Burro e Salvia</b> ricotta, chard and lemon ravioli in a butter and sage sauce	£9.25	£12.75
<b>Tagliatelle con Gamberi, Capesante e Taccole</b> tagliatelle with scallops, tiger prawns, chilli and mangetout	£10.50	£14.50

## Pesci

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<b>Orata alla Griglia con Rosmarino e Verdure Grigliate</b> whole grilled sea bream with rosemary infused grilled vegetables	£16.20
<b>Ippoglosso Grigliato con Peperoncino, Fagiolini e Limone</b> grilled halibut steak with chilli, fine beans and lemon	£19.00
<b>Merluzzo Nero Arrosto con Origano Fresco, Olive e Pomodori</b> roasted black cod with fresh oregano, olives and tomatoes	£21.00
<b>Gamberi in Salsa di Pomodoro Piccante e Timballo di Riso</b> tiger prawns in a spicy tomato sauce served with a rice timbale	£18.50
<b>Branzino in Crosta di Patate con Rucola, Sedano e Vinaigrette</b> potato crusted fillet of sea bass with rocket, celery and a vinaigrette dressing	£18.50
<b>Tagliata di Tonno Scottato con Semi di Sesamo, Insalata d'Erbe, Miele e Soia</b> seared sliced fillet of tuna with sesame seeds, served with a herb salad and honey soy sauce	£18.00

## Carne

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<b>Carré d'Agnello con Crosta d'Erbe e Vegetali Arrosto</b> roasted herb crusted rack of lamb served with roasted vegetables	£17.80
<b>Fegato di Vitello alla Griglia con Cipolle Rosse e Balsamico</b> grilled calf's liver with braised red onions and a balsamic sauce	£15.60
<b>Stufato di Manzo al Vino Rosso con Purea di Patate</b> beef casserole in a red wine sauce, served with potato purée	£16.50
<b>Brasato di Fagiano con Purea di Radici</b> braised pheasant with a port wine and grappa jus, served with crushed root vegetables	£17.00
<b>Petto di Pollo alla Valdostana</b> pan-fried breast of chicken with Parma ham and fontina cheese	£13.80
<b>Piccatine di Vitello con Asparagi</b> dutch veal piccata with asparagus and a parmesan gratinée	£17.50
<b>Scaloppa di Vitello alla Milanese con Rucola e Pomodorini</b> dutch veal escalope dipped in breadcrumbs with cherry tomatoes and rocket salad	£16.95

## Insalate

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<b>Tomato and Basil Salad</b>	£3.50
<b>Seasonal Mixed Salad</b>	£3.50
<b>Rocket Salad with Shaved Parmesan</b>	£5.00

## Verdure

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<b>Sautéed/Mashed Potatoes/Hand Cut Chips</b>	£2.50
<b>Fine Beans</b>	£3.50
<b>Sautéed Spinach</b>	£3.75
<b>Deep-Fried Courgettes</b>	£3.75
<b>Spicy Broccoli</b>	£3.50
<b>Daily Market Vegetables</b>	£3.25