

# Artigiano a la Carte

## Primi Piatti

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<b>Insalata di Barbabietola con Feta, Fagiolini e Pinoli</b>	<b>£6.50</b>
beetroot salad with feta, fine beans, toasted pine nuts and a raspberry vinaigrette	
<b>Bresaola con Peperoni Arrosto e Mozzarella di Bufala</b>	<b>£8.80</b>
bresaola with roasted peppers and buffalo mozzarella	
<b>Cestino di Parmigiano</b>	<b>£8.80</b>
crispy parmesan basket filled with goat's cheese, avocado and asparagus, topped with poached egg and herb mayonnaise	
<b>Calamari e Coriandolo Fritti</b>	<b>£7.70</b>
deep-fried calamari and coriander with herb mayonnaise	
<b>Salmone Marinato all'Aneto e Limone con Insalatina</b>	<b>£8.50</b>
dill and lemon marinated salmon with a rocket, red onion, cucumber and pink peppercorn salad	
<b>Caprino Scottato con Indivia e Cipolle Rosse Brasate</b>	<b>£8.80</b>
warm goat's cheese with orange honey braised red onion, chicory and a balsamic reduction	
<b>Timballo di Granchio ed Astice con Asparagi e Spinaci</b>	<b>£12.50</b>
crab, lobster and asparagus timbale wrapped in spinach leaves	
<b>Asparagi con Uovo in Camicia e Salsa Olandese</b>	<b>£9.00</b>
steamed asparagus with poached egg and hollandaise	
<b>Antipasto dell'Artigiano</b>	<b>£8.50/£14.50</b>
mixed platter of Parma ham, bresaola, buffalo mozzarella, grilled scamorza, artichoke, olives, grilled tomato and pickled onion <b>for one or two to share</b>	

## Zuppe

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<b>Passata di Verdure con Crostini di Polenta</b>	<b>£7.00</b>
cream of vegetable soup with polenta croutons	
<b>Zuppa di Fagioli Borlotti con Capesante Spadellate</b>	<b>£8.50</b>
borlotti bean soup with sautéed scallops	

## Paste e Risotto

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<b>Risotto al Radicchio Trevisano e Taleggio</b> risotto with Trevisano radicchio and taleggio cheese	<b>£8.00 / £11.50</b>
<b>Gnocchi di Patate con Salsa ai Funghi, Pomodorini e Calamari</b> homemade potato gnocchi with a mushroom, squid and cherry tomato sauce	<b>£9.00 / £12.50</b>
<b>Ravioli di Castagne, Zucca e Ricotta con Burro e Salvia</b> chestnut, pumpkin and ricotta cheese ravioli with a sage butter sauce	<b>£9.20 / £12.70</b>
<b>Spaghetti alla Sorrentina</b> spaghetti with a fresh tomato sauce and buffalo mozzarella	<b>£8.00 / £11.50</b>
<b>Linguine alle Vongole e Peperoncino</b> linguine with fresh clams and chilli	<b>£12.50 / £15.00</b>
<b>Pappardelle con Ragù al Profumo di Rosmarino</b> pappardelle with a rosemary beef ragù	<b>£9.20 / £12.70</b>
<b>Risotto con Astice e Capesante</b> lobster and scallop risotto	<b>£18.00</b>

## Pesce

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<b>Filetto di Branzino</b> baked fillet of sea bass served with fine beans	<b>£18.50</b>
<b>Orata alla Griglia</b> whole grilled sea bream with olive oil and herbs	<b>£16.00</b>
<b>Trancio di Tonno Scottato</b> seared tuna steak with a fresh fennel and citrus salad	<b>£18.00</b>
<b>Filetto di Merluzzo Spadellato con Lenticchie, Pomodori Secchi e Pancetta Croccante</b> sautéed fillet of cod with lentils, sun-dried tomatoes and crisp pancetta	<b>£18.00</b>
<b>Gamberoni in Guazzeto di Pomodoro e Cipollotti</b> tiger prawns in a spring onion guazzetto	<b>£17.80</b>
<b>Branzino Intero alla Griglia</b> grilled whole sea bass <b>for 2 people to share</b>	<b>£30.00</b>

## Carne

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<b>Pollo Ripieno al Prosciutto di Parma e Mozzarella di Bufala</b>	<b>£15.00</b>
breast of chicken stuffed with Parma ham and buffalo mozzarella, with a virgin olive oil, oregano and tomato concassé	
<b>Piccatine di Vitello Gratinato agli Asparagi</b>	<b>£16.50</b>
gratinated veal escalopes in a creamy asparagus and parmesan sauce	
<b>Filetto di Manzo con Gorgonzola e Crostino di Polenta al Tartufo</b>	<b>£24.50</b>
fillet of Scotch beef with a gorgonzola gratin and truffle scented crispy polenta	
<b>Fegato al Burro e Salvia</b>	<b>£15.50</b>
sautéed calf's liver with a butter and sage sauce	
<b>Scaloppa di Vitello alla Milanese con Rucola e Pomodorini</b>	<b>£16.50</b>
pan-fried breaded veal escalope with rocket and balsamic drizzled cherry tomatoes	
<b>Costolette d'Agnello alla Griglia con Caponata di Melanzane e Pomodorini</b>	<b>£18.00</b>
grilled lamb chops with an aubergine and cherry tomato caponata	

## Insalate

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<b>Tomato and Onion Salad</b>	<b>£3.50</b>
<b>Seasonal Mixed Salad</b>	<b>£3.50</b>
<b>Rocket Salad with Shaved Parmesan</b>	<b>£5.00</b>
<b>Each of these side salads are also available as a starter portion for</b>	<b>£6.00</b>

## Verdure

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<b>Sautéed Rosemary Potatoes / Mashed Potatoes / Thick-Cut Chips</b>	<b>£3.50</b>
<b>Fine Beans with Toasted Almonds</b>	<b>£3.80</b>
<b>Sautéed Spinach</b>	<b>£3.80</b>
<b>Deep-Fried Courgettes</b>	<b>£3.80</b>
<b>Broccoli with Garlic and Chilli</b>	<b>£3.80</b>

## Dolci

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<b>Pannacotta al Limone con Fragole Fresche e Riduzione al Balsamico</b> lemon pannacotta with fresh strawberries and a balsamic reduction	<b>£6.50</b>
<b>Fondente al Cioccolato con Gelato alla Vaniglia</b> warm chocolate fondant with vanilla ice cream	<b>£6.60</b>
<b>Melone Marinato al Porto con Cantucci</b> port marinated melon with cantucci biscuits	<b>£7.00</b>
<b>Mousse al Cioccolato Bianco con Sorbetto al Lampone e Salsa Mela Verde e Maraschino</b> white chocolate mousse with raspberry sorbet, a green apple sauce and Marasca cherry liqueur	<b>£6.60</b>
<b>Semifreddo alla Cannella, Amaretti e Savoiarda con Salsa Cioccolato</b> cinnamon, amaretti and Savoiarda parfait with a chocolate sauce	<b>£6.00</b>
<b>Torta della Nonna al Pistacchio</b> traditional Italian Torta della Nonna with pistachio custard	<b>£6.50</b>
<b>Selezione di Formaggi</b> selection of Italian cheese served with honey	<b>£8.00</b>
<b>Selezione di Gelati o Sorbetti</b> selection of homemade ice cream or sorbet	<b>£5.50</b>