



Antipasto

Pane All'aglio - Garlic Pizza Bread
Tomato **£7.50**
Cheese **£8.25**
Tomato & Cheese **£8.50**
Focaccia - Sea Salt, Extra Virgin Olive Oil & Fresh Rosemary **£6.50**

Mixed Olives (v) £5.95
Marinated olives with cheese, oregano, garlic & parsley.

Pane Della Casa £6.95
Fresh Home-made bread.

Bruschetta Toscana (V) £8.45
Toasted home-made bread with chopped vine tomato, garlic, red onion and fresh basil.

Antipasto L'Artigiano (2 people to share) **£19.95**
Finest selection of Italian salami, Parma ham, buffalo mozzarella, deep fried goat cheese, artichokes and mixed olives.

Caprese Salad (V) £11.95
Buffalo Mozzarella, sliced beef tomato, fresh basil and a drizzle of olive oil.

Caprino (V) £11.95
Deep fried goat cheese in breadcrumb and served with caramelized onion.

Funghi Piemontese (V) £9.95
Mixed sautéed mushrooms in a garlic butter white wine sauce served in a filo pastry basket.

Pate L'Artigiano £11.95
Home-made duck and chicken liver pate finished with port brandy in a red caramelized onion marmalade and Tuscan Bread.

Costolette dello Chef £12.95
Spareribs in our home made special sauce.

Grilled Prawns £15.95
Grilled King prawns in a garlic chilli butter sauce, white wine served with Tuscan bread.

Capesante al Forno £15.95
Panfried Scallops with olive oil, garlic and chilli topped with breadcrumbs.

Cozze all' Arrabbiata or Cream Sauce £10.95
Fresh mussels in either:
Arrabbiata: a spicy tomato sauce with chilli, garlic and shallots.
Crema: white wine, shallots, cream and parsley.

Avocado & Gamberetti £14.95
Avocado with smoked salmon and north Atlantic prawns topped with Marie rose sauce.

Calamari Fritti £11.95
Deep fried squid rings in garlic mayo sauce and sweet chilli sauce.

Frittura di Pesce L'Artigiano (2 people to share) **£21.95**
Deep fried calamari, king prawns, whitebait, Argentinian prawns and scallops.

FOOD ALLERGIES AND INTOLERANCES

(v) Dishes suitable for vegetarians. Some of our dishes may contain nuts.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Pasta

Pasta L'Artigiano £21.95
Pappardelle pasta with fillet steak in our tomato & creamy sauce finished with goat cheese cubes.

Lobster Ravioli £19.95
Homemade ravioli filled with lobster meat in a light creamy tomato sauce served with North Atlantic prawns and fresh basil.

Ravioli al Tartufo Nero (V) £20.95
Homemade ravioli filled with pecorino cheese & truffle in a creamy Grana Padano sauce and topped with black truffle.

Linguini ai Frutti di Mare £21.95
Our fresh seafood mix: Clams, mussels, prawns, calamari with cherry tomato, garlic & chilli.

Tagliatelle Gamberoni £19.95
King prawns with garlic, chilli and cherry tomato butter sauce.

Penne Salmone al Vodka £18.95
Penne with smoked salmon, North Atlantic prawns, fresh spinach in a tomato creamy sauce.

Penne pollo e Gamberetti £17.95
Penne pasta in a creamy sauce with chicken and North Atlantic prawn.

Papardelle al Ragu di Salsiccia £19.95
Fresh Tuscan sausage and N'duja tomato sauce topped with Pecorino Romano cheese & extra virgin olive oil.

Spaghetti Bolognese £16.45
Slow cooked beef ragu sauce.

Spaghetti Carbonara £17.45
Crispy pancetta, egg yolk, Grana Padano cheese creamy sauce.

Penne Primavera (v) £16.45
Sauteed onions, peas, broccoli, spinach, courgette, extra olive oil with a touch of tomato sauce.

Lasagna Romagna £16.45
Fresh layers of pasta with slow cooked Bolognese sauce, baked with bechamel, mozzarella & Grana Padano cheese.

Risotto Di Mare £21.45
Saffron infused Arborio rice, clams, mussels, calamari, king prawns, lemon zest & parsley.

Risotto Porcini in Truffle Oil £19.45
Arborio rice, wild porcini & chestnut mushrooms, truffle oil and Grana Padano shavings.

Pizza Our pizza is made with Neapolitan flour & San Marzano tomatoes

Pizza Margherita £14.95
San Marzano tomato, fior di latte, oregano.

Pizza Sorrentina £16.95
San Marzano tomato, buffalo mozzarella, 'nduja & fresh basil.

Pizza L'Artigiano £17.95
San Marzano tomato, fior di latte, Parma Ham, rocket, Grana Padano Shavings.

Pizza Picante £16.95
San Marzano tomato, fior di latte, spicy sausage , roasted peppers.

Pizza Pollo e Parmigiano £17.95
San Marzano tomato, fior di latte, chargrilled chicken, cherry tomatoes, Grana Padano shavings & fresh basil.

Pizza Quattro Stagioni £16.95
San Marzano tomato, fior di latte, cured ham, roasted peppers, mushrooms, olives.

Pizza Capricciosa £16.95
San Marzano tomato, fior di latte, cured ham, artichokes, mushrooms, olives, oregano.

Pizza Marinara £17.95
San Marzano tomato, fior di latte, tuna, North Atlantic Prawns, Anchovies, Muscles & fresh chilli.

Pizza Gamberoni £17.95
San Marzano tomato, fior di latte, King prawns, anchovies, red onion, chilli, fresh basil, extra virgin oil & oregano.

Calzone £17.95
Folded pizza with San Marzano tomato, fior di latte, spicy salami and mushrooms.

Extra Toppings £2.00
Parma Ham, Chicken, spicy sausage, mushrooms, roasted peppers, anchovies, olives, king prawns.

“We aim to provide you with an authentic Cucina Italiana experience, cooked by Italian chefs who have been brought up around Italian mamma’s cooking. These recipes are being brought to you using the freshest and, wherever possible, locally sourced ingredients.”

Pesce

L'Artigiano Royale (2 people to share) **£55.95**
Our selection of fresh grilled fish and shellfish, Seabass Fillet, Monkfish, Scallops, Argentinian Prawns, Salmon Fillet, King Prawns, Calamari & Muscles.

Branzino Valentino £28.95
Pan-fried Seabass Fillets on a bed of fresh wild spinach with extra virgin olive oil & lemon zest.

Salmone e Gamberetti £28.95
Scottish Salmon steak cooked with North Atlantic Prawns, cherry tomatoes, garlic & butter sauce.

Coda di Rospo Tricolore £26.95
Pan-fried Monkfish with garlic, cherry tomatoes, in a pink creamy tomato sauce & fresh basil.

Braceria / Grill

“Our cattle are locally reared on grass farms, producing superior British beef. It is then matured, prior to trimming, to produce only the tastiest cuts of meat you will find.”

Fiorentina “Toscana” (2 people to share) **£79.95**
1.2 kg Prime aged 28 days Fiorentina Steak.

Fillet Steak £35.95
10 oz Prime aged 28 days Fillet Steak.

Filetto Rossini £39.95
10 oz Prime aged 28 days Fillet Steak, crouton base topped with pate & Marsala wine sauce.

Rib-Eye Steak £29.95
12 oz Prime aged 28 days Rib-Eye Steak

Agnello Toscana £28.95
Gratin Rack of Lamb served in a bed of carpaccio baked potatoes with red wine, rosemary and sun blushed tomato sauce.

Steak Sauces & Butters
Choice of sauces: Peppercorn, Garlic Butter, Gorgonzola, Truffle Butter.
All sauces included with grill.

Pollo Diavola £24.95
Pan-fried chicken breast with spicy 'nduja Calabrian sausage, fresh sausage & tomato.

Pollo Alla Cacciatora £24.95
Pan-fried chicken breast with baby shallots, mixed mushrooms, thyme, garlic, tomato, brandy and red wine sauce.

Pollo Crema e Funghi £24.95
Pan-fried chicken breast with baby shallots, mixed mushrooms, white wine and cream sauce.

Contorini / Sides

Cherry Tomato Red Onion Salad, fresh basil & extra virgin olive oil. **£5.95**

Mixed Salad with Lollo Rosso, Lollo Bianco, Cherry Tomatoes, Mixed Olives, Red onion, Feta cheese & extra virgin olive oil. **£6.95**

Rocket Salad with cherry tomatoes, Grana Padana Shavings, extra virgin olive oil & Balsamic Glaze. **£6.95**

Zucchini Fritti. £5.95

Sauteed Wild Spinach with lemon, garlic & extra virgin olive oil. **£6.95**

Sauteed broccoli with fresh chilli, garlic & extra virgin olive oil. **£5.95**

Hand Cut Chip £4.25
Add fresh truffle & Grana Padano. **£5.95**

All main grill dishes are served with fresh potatoes and vegetable of the day.

All prices are inclusive of VAT. Service charge is not included, however, a discretionary service charge of 10% will be added to tables of 4 or more.

Payment by cheque is not accepted.

Red Wine

	175ML	250ML	BOTTLE
Merlot (Italy, Trentino)	£6.25	£7.95	£24.95
Primitivo (Italy)	£6.75	£8.95	£25.95
Sangiovese (Italy, Sicily)	£7.45	£8.95	£27.95
Cabernet Sauvignon (Italy)			£28.95
Montepulciano (Italy, Veneto)			£30.95
Shiraz (Italy, Sicily)			£30.95
Nero D'avola (Italy, Sicily)			£30.95
Valpolicella (Italy, Veneto)			£32.95
Chianti Classico (Italy, Tuscany)			£34.95
Ripasso Valpolicella (Italy)			£42.95
Pino Nero (Italy)			£59.95

Rose Wine

	175ML	250ML	BOTTLE
Pinot Grigio Blush (Italy, Veneto)	£6.25	£7.95	£24.95
Zinfandel (Italy)	£6.75	£8.25	£28.95

White Wine

	175ML	250ML	BOTTLE
Pinot Grigio (Italy, Veneto)	£6.25	£7.95	£24.95
Chardonnay (Italy, Veneto)	£6.75	£8.25	£27.95
Sauvignon Blanc (Italy, Veneto)			£28.95
Frascati (Italy, Lazio)			£28.95
Verdichio Classico (Italy, Veneto)			£29.95
Gavi (Italy, Piedmont)			£31.95

Prosecco

	GLASS	BOTTLE
Prosecco (Italy, Veneto)	£7.45	£29.95
Prosecco Rosso (Italy, Veneto)		£29.95

Beers

Moretti (Bottle)	£4.95
Peroni (Bottle)	£4.95
Peroni (Pint Draught)	£6.95
Peroni (Half Draught)	£4.20
Menabrea (Bottle)	£5.45
Ichnusa (Bottle)	£5.25
Kopparberg Mixed Fruit (Bottle)	£6.95
Bulmers (Bottle)	£5.25

Soft Drinks

Water Still / Water Sparkling (500ml)	£4.55
Coca Cola / Diet Coke / Coke Zero	£3.95
Lemonade	£3.95
Orange Juice	£3.75
Apple Juice	£3.75
Cranberry Juice	£3.25
Pineapple Juice	£3.25
Tonic Water / Slim Line / Indian	£3.25

Special Wines

RED WINES

Barolo - Piemento (Italy, Veneto)	£69.95
Amarone (Italy, Veneto)	£89.95
Brunello di Montalcino (Italy, Veneto)	£109.95
Tignanello Toscano Antinori (Italy)	£249.95

WHITE WINES

Vermentino (Italy)	£49.95
Gavi Di Gavi (Italy)	£59.95
Pecorino (Italy)	£64.95
Greco di Tufo (Italy)	£69.95

Champagne

	BOTTLE
Moet en Chandon (France)	£89.95
Bollinger NV (France)	£94.95
Laurent Perrier (France)	£109.95
Dom Perignon (France)	£299.95