

## STARTERS

<b>MIXED OLIVES (V) (VG)</b>	<b>2.95</b>
<b>ZUPPA DEL GIORNO (V)</b> Fresh soup of the day, served with bread	<b>4.50</b>
<b>BRUSCHETTA CLASSICA (V) (VG)</b> Topped with chopped tomatoes, garlic, fresh basil, evoo	<b>4.50</b>
<b>INSALATA CAPRESE (V)</b> Sliced tomato, buffalo mozzarella, fresh basil, evoo	<b>7.50</b>
<b>POLPETTE AL SUGO</b> Beef mince meatballs in a rich tomato sauce	<b>8.95</b>
<b>COZZE SAUTEE</b> Plump mussels cooked in a rich tomato sauce with evoo, garlic and cherry tomatoes	<b>9.50</b>
<b>CALAMARI FRITTI</b> Deep fried squid, served with a side salad and garlic mayonnaise	<b>9.50</b>
<b>FIORI DI ZUCCA IN PASTELLA (V)</b> Deep-fried courgette flower served with a butternut squash purée and a side of rocket salad	<b>9.50</b>
<b>GRILLED VEGETABLES (V)</b> Grilled vegetables marinated in mint, garlic and parsley, served with buffalo mozzarella	<b>9.50</b>
<b>ANTIPASTO MISTO</b> Mixed cured meat platter, served with buffalo mozzarella	<b>9.95</b>
<b>BURRATA E BRESAOLA</b> Burrata cheese from Puglia served with cured bresaola, rocket and drizzle with evoo	<b>10.50</b>

## PASTA

<b>SPAGHETTI CARBONARA</b> Spaghetti tossed with egg, pancetta, black pepper and parmesan cheese	<b>10.50</b>
<b>PARMIGIANA DI MELANZANE (V)</b> Oven baked layers of aubergine with a rich tomato sauce, grated parmesan and mozzarella	<b>12</b>
<b>RIGATONI BOLOGNESE</b> Rigatoni pasta tossed in a rich beef ragu	<b>10.95</b>
<b>RIGATONI VEGETARIANI (V) (VG)</b> Rigatoni pasta tossed in a sauce of cherry tomatoes, garlic, fresh basil, evoo and mixed grilled vegetables	<b>10.95</b>
<b>SPAGHETTI ALLE COZZE</b> Spaghetti pasta tossed with garlic, parsley, mussels and cherry tomatoes	<b>11.50</b>
<b>GNOCCHI SORRENTINA (V)</b> Gnocchi tossed with garlic, fresh basil, tomato sauce, topped with smoked provola cheese	<b>11.50</b>
<b>RISOTTO FUNGHI (V)</b> Carnaroli rice cooked with mix wild mushrooms and porcini, topped with truffle oil and parmesan shards	<b>13.95</b>
<b>PACCHERI ALL'AMATRICIANA</b> Paccheri pasta tossed in a sauce of onion, pancetta, tomato sauce and parmesan cheese	<b>10.95</b>
<b>PENNE ARRABIATA (V) (VG)</b> Penne pasta tossed with chilli, garlic, evoo and tomato sauce	<b>10.50</b>
<b>PACCHERI BURRATA E NDUJA</b> Paccheri pasta tossed in a sauce of evoo, onion, spicy Calabrian nduja, tomato sauce and topped with a burrata cheese	<b>12.50</b>

## PIZZE

<b>MARINARA (V) (VG)</b> Tomato sugo, oregano, garlic, evoo	<b>8</b>
<b>FOCACCIA AL ROSMARINO (V) (VG)</b> Focaccia topped with fresh rosemary and sea salt	<b>8</b>
<b>MARGHERITA (V)</b> Tomato sugo, fior di latte mozzarella, fresh basil	<b>9</b>
<b>PIZZA CARPACCIO</b> Tomato sugo, fior di latte mozzarella, cured bresaola, rocket, parmesan shavings and cherry tomatoes	<b>13.50</b>
<b>CAPRICCIOSA</b> Tomato sugo, fior di latte mozzarella, artichokes, mushrooms, ham, olives	<b>11.50</b>
<b>PARMA</b> Tomato sugo, fior di latte mozzarella, rocket salad, parma ham, parmesan shavings	<b>12.95</b>
<b>PARMIGIANA (V)</b> Tomato sugo, fior di latte mozzarella, fried aubergine, ricotta cheese, fresh basil	<b>11.50</b>
<b>DIAVOLA</b> Tomato sugo, fior di latte mozzarella, Italian ventricina salami, mushrooms and fresh chilli	<b>11.50</b>
<b>PISTACCHIO</b> Fior di latte mozzarella, smoked provola cheese, cured mortadella and crushed pistacchio	<b>13</b>
<b>TARTUFATA</b> Fior di latte mozzarella, porcini mushrooms, mushroom cream, cured speck and truffle oil	<b>13</b>
<b>PIZZA SALMONE</b> Fior di latte mozzarella, asparagus purée, buffalo mozzarella, oak smoked salmon and pink peppercorn	<b>13.95</b>
<b>ADD ON'S TOPPINGS</b> Olives, onion, garlic, fresh chilli	each <b>1.50</b>
<b>TOPPINGS</b> Mushrooms, artichokes, aubergine, salami, parma ham, rocket, parmesan shavings, tuna	each <b>1.95</b>
SWITCH TO BUFFALO MOZZARELLA	2 extra
SWITCH TO GLUTEN FREE BASE FOR	2.95 extra

## STEAKS AND CHICKEN

<b>RIB EYE STEAK</b> 10 OZ rib eye steak, served with chips and a side salad	<b>24.95</b>
<b>SAUCES AVAILABLE</b> Peppercorn sauce, mushroom sauce	each <b>2.50</b>
<b>AGNELLO E MENTA</b> Pan-fried lamb chop served with a light mint sauce, chips and topped with grated salted ricotta cheese	<b>19.95</b>
<b>POLLO FUNGHI E ROSMARINO</b> Chicken breast cooked in a sauce of wild mushrooms, onion, white wine and rosemary, served with chips	<b>13.95</b>
<b>POLLO ALLA MILANESE</b> Traditional Italian panko breaded chicken breast, served with a side salad and lemon wedge	<b>13.95</b>
<b>FISH</b>	
<b>CATCH OF THE DAY (SERVED WITH A SIDE SALAD)</b> Ask your waiter for today's catch of the day	<b>P.O.A.</b>
<b>SIDES</b>	
<b>MIX SALAD (V) (VG)</b> Mixed leaves, cucumber, tomatoes	<b>3.50</b>
<b>INSALATA DI RUCOLA (V)</b> Rocket salad, olives, parmesan shavings, evoo	<b>4</b>
<b>CHIPS (V) (VG)</b>	<b>3</b>
<b>DESSERT</b>	
<b>DESSERT OF THE DAY</b> (Please ask for our dessert of the day)	<b>4.50</b>
<b>MIX ICE CREAM</b>	per scoop <b>1.95</b>
<b>HOME-MADE TIRAMISU</b>	<b>4.50</b>
<b>FORMAGGI MISTI</b> selection of Italian cheese and chutney served with toasted bread	<b>10.50</b>

PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL



L'ARTIGIANO  
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