



*Merry*   
**CHRISTMAS**  
AND HAPPY NEW YEAR

L'ARTIGIANO  
CAFÉ & RESTAURANT



# CHRISTMAS MENU

2 COURSE 27.95- 3 COURSE 31.95

## STARTERS

### COZZE IN UMIDO (GF)

Sauteéd Shetland mussels cooked in a garlic, chilli, fresh parsley, cherry tomatoes and white wine sauce

### ZUPPA DI NATALE (V) (VG)

Roasted butternut squash and chickpeas soup, baby spinach, onion, garlic and served with a slice of toasted bread

### BRUSCHETTA (GF) (V)

Topped with fresh burrata cheese from Puglia, sun-dried tomato and basil purée

### ARANCINE DI NATALE

Arborio rice balls, deep fried and stuffed with Bolognese sauce and peas, served on a bed of San Marzano passata sugo

### GAMBERONI NDUJA (GF)

Pan-fried king prawns, garlic, cured nduja, fresh cherry tomato and parsley

## PIZZE

### BIANCA (V) (VG)

Tomato sugo, vegan mozzarella, mixed peppers, aubergine and fresh cherry tomatoes

### CALZONE

Stuffed with tomato sugo, D.o.p fior di latte mozzarella, ham, ventricina salami and mushrooms

### PARTENOPEA

D.o.p fior di latte mozzarella, Italian sausages, smoked provola cheese and friarielli (steamed broccoli from Campania)

## MAINS

### BACCALA IN CROSTA DI NDUJA

Pan fried cod bites, topped with crispy nduja infused with breadcrumbs and served on a bed of mushy peas

### RISOTTO ALLO ZAFFERANO

Carnaroli rice cooked with saffron sauce, butter, Parmesan cheese topped with crispy guanciale

### VELE AL TARTUFO (V)

Stuffed ravioli with black truffle cream, tossed with onion, mushrooms, cherry tomatoes and basil sauce

### FREGOLA NATALIZIA

Fregola pasta from Sardinia tossed with garlic, parsley and mixed sea food and shellfish

### BISTECCA

10 OZ 28 day dry aged Scottish rib eye steak, served with peppercorn sauce, chips and a side salad - Supplement of 8.95

## GLUTEN FREE PASTA AVAILABLE

## DESSERTS

### PANETTONE E GELATO

Traditional panettone, served with warm chocolate sauce

### CROSTATA DI NOCI E ARANCE (V) (VG)

Shortcrust pastry with layer of orange jam, chocolate hazelnut cream and crushed hazelnut

### CHRISTMAS DESSERT OF THE DAY

Ask your waiter about today's dessert

GF GLUTEN FREE - V VEGETARIAN - VG VEGAN

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETRY REQUIREMENTS

PLEASE NOTE A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL

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