



Merry 
CHRISTMAS
AND HAPPY NEW YEAR

L'ARTIGIANO
CAFÉ & RESTAURANT

FESTIVE MENU

2 COURSE 29.95- 3 COURSE 33.95

STARTERS

COZZE IN UMIDO

Sautéed 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 with onion and garlic, served with a slice of toasted bread

BRUSCHETTA (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

Pan-fried king prawns with garlic, cured nduja, fresh cherry tomatoes 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, served on a bed of mushy peas

RISOTTO ALLO ZAFFERANO

Carnaroli rice cooked with saffron sauce with butter and 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 10.95

GLUTEN FREE PASTA AVAILABLE

DESSERTS

PANETTONE E GELATO

Traditional panettone served with vanilla ice cream and 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

V VEGETARIAN - VG VEGAN

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

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

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