

L'ARTIGIANO  
CAFÉ & RESTAURANT



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## STARTERS

MIXED OLIVES (V) (VG) (NCGI)	4.50
ZUPPA DEL GIORNO (V)	6.00
Fresh soup of the day, served with bread	
FOCACCIA AL ROSMARINO (V) (VG)	9.95
Focaccia topped with fresh rosemary and sea salt	
BRUSCHETTA CLASSICA (V) (VG)	6.50
Topped with chopped tomatoes, garlic, fresh basil and olive oil	
INSALATA CAPRESE (V) (NCGI)	9.50
Sliced tomato, D.o.p. buffalo mozzarella from Campania, fresh basil, olive oil	
POLPETTE AL SUGO	10.95
Homemade beef mince meatballs in a rich tomato sauce	
COZZE SAUTÉE	12.00
Plump mussels cooked in a rich tomato sauce with olive oil, garlic and cherry tomatoes	
CALAMARI FRITTI	11.50
Deep fried squid, served with a side salad and garlic mayonnaise	
TAGLIERE DI SALUMI E FORMAGGI	13.95
Mixed cured meat and cheese platter, served with, mixed salad and homemade bread	
PARMIGIANA DI MELANZANE (V)	11.00
Oven baked layers of aubergine in a rich tomato sauce, topped with basil, grated Parmesan and mozzarella	as a main 14.95
INSALATA DI POLLO (NCGI)	12.95
A grilled chicken salad with mixed leaves, sweetcorn, red onion, olives, tomatoes, Parmesan shavings drizzled with olive oil and lemon	
INSALATA DI TONNO (NCGI)	12.95
Tuna salad with rocket, mixed leaves, sweetcorn, red onion, tomatoes, olives, drizzled with olive oil and lemon	
SIDES	
MIX SALAD (V) (VG) (NCGI)	4.50
Mixed leaves, cucumber and tomatoes	
INSALATA DI RUCOLA (V) (NCGI)	5.50
Rocket salad, olives, parmesan shavings, olive oil	

(V) VEGETARIAN - (VG) VEGAN - (NCGI) NON-GLUTEN CONTAINING INGREDIENTS

ALLERGY NOTICE: While we take every precaution to safely prepare our dishes, we cannot guarantee that any of our menu items are completely free from allergens or other potential contaminant. Please inform us of any dietary concerns.

## GRILLED VEGETABLES (V) (VG) (NCGI)

Grilled vegetables marinated in mint, garlic, olive oil and parsley	6.50
CHIPS (V) (VG)	4.25
CHIPS AND PARMESAN (V)	4.95
<b>PASTA</b>	
SPAGHETTI CARBONARA	14.00
Spaghetti tossed with eggs, pancetta, black pepper and Parmesan cheese	
PACCHERI AL RAGU	15.50
Paccheri pasta with a classic slow cooked beef shin ragu and San Marzano passata tomatoes	
LINGUINE MARE	18.95
Linguine pasta coated with mixed sea food, garlic, white wine, cherry tomatoes and a touch of tomato sauce	
RISOTTO ZAFFERANO (V) (NCGI)	14.50
Carnaroli rice cooked in saffron, Parmesan cheese and butter	
RISOTTO ZUCCHINE E GAMBERI (NCGI)	15.95
Carnaroli rice cooked in a sauce of courgettes, king prawns and a touch of tomato sauce	
SPAGHETTI ALLE COZZE	14.95
Spaghetti pasta tossed with garlic, parsley, fresh mussels and cherry tomatoes	
GNOCCHI SORRENTINA (V)	13.95
Gnocchi tossed with garlic, fresh basil and tomato sauce, topped with smoked provola cheese	
GNOCCHI AL PESTO (V)	15.95
Gnocchi tossed with a homemade basil pesto, topped with stracciatella cheese from Puglia and crushed pistachio	
PACCHERI ALL'AMATRICIANA	14.50
Paccheri pasta tossed in a sauce of onion, pancetta, tomato sauce and Parmesan cheese	
PENNE ARRABIATA (V) (VG)	12.95
Penne pasta tossed with chilli, garlic, olive oil and tomato sauce	
RAVIOLI OF THE DAY	(POA)
Please ask for today's ravioli recipe	

## PIZZE

MARINARA (V) (VG)	9.95
Tomato sugo, oregano, garlic and olive oil	
MARGHERITA (V)	10.50
Tomato sugo, D.o.p. fior di latte mozzarella and fresh basil	
BIANCA	13.50
D.o.p. fior di latte mozzarella, oven-baked potatoes, crumbled Italian sausages	
CAPRICCIOSA	13.50
Tomato sugo, D.o.p. fior di latte mozzarella, artichokes, mushrooms, ham and olives	
PARMA	14.50
Tomato sugo, D.o.p. fior di latte mozzarella, rocket salad, Parma ham, Parmesan shavings	
PARMIGIANA (V)	14.50
Tomato sugo, D.o.p. fior di latte mozzarella, fried aubergine, ricotta cheese, fresh basil	
DIAVOLA	13.95
Tomato sugo, D.o.p. fior di latte mozzarella, Italian ventricina salami, mushrooms, Calabrian nduja and fresh chilli	
PISTACCHIO	14.95
D.o.p. fior di latte mozzarella, homemade pistachio pesto, smoked provola cheese, cured mortadella and crushed pistachio	
TARTUFATA	14.95
D.o.p. fior di latte mozzarella, porcini mushrooms, smoked provola cheese, fresh Italian sausages and truffle oil	
PIZZA DAJANA (V), (VG)	13.50
D.o.p. fior di latte mozzarella, yellow and green courgettes, oven-baked potatoes and black pepper	
<b>ADD-ONS</b>	
TOPPINGS	each 1.50
Olives, onion, garlic, fresh chilli, mushrooms	
Switch to BUFFALO MOZZARELLA	extra 2.95
Switch to VEGAN MOZZARELLA	extra 2.00
TOPPINGS	each 2.95
Fresh Italian sausages, homemade basil pesto, Calabrian nduja, Parma ham, Italian ventricina salami, smoked provola cheese, mortadella, mushrooms, crushed pistachio, ham, artichokes, fried aubergine	

PLEASE NOTE:

WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL

## STEAKS AND CHICKEN

RIB EYE STEAK	26.95
10 Oz 28 days dry aged Scottish beef rib eye steak, served with chips and a side salad	
TAGLIATA DI MANZO	27.95
10 Oz 28 days dry aged Scottish beef rib eye served with rocket, Parmesan shaving and olive oil	
SAUCES AVAILABLE	each 3.50
Peppercorn sauce, mushroom sauce	
POLLO FUNGHI E ROSMARINO	16.95
Chicken breast cooked in a sauce of wild mushrooms, onion, white wine and rosemary, served with chips	
TAGLIATA DI POLLO	16.50
Chicken breast served with rocket, cherry tomatoes, Parmesan shaving and olive oil	

## FISH

CATCH OF THE DAY	P.O.A.
Served with side salad.	

Ask your waiter for today's catch of the day

## DESSERT

DESSERT OF THE DAY	6.00
Please ask for our dessert of the day	
MIXED ICE CREAM	Per scoop 2.95
HOME-MADE TIRAMISU	7.00
Lady fingers soaked in espresso coffee, layered with mascarpone, egg yolk and sugar cream, topped with cocoa	
CHEESECAKE OF THE DAY	7.50
Please ask for today's cheesecake of the day	
CANNOLI SICILIANO	6.00
Classic cannoli from Sicily, stuffed with goat ricotta cheese and chocolate chips	