

merry

CHRISTMAS

AND HAPPY NEW YEAR

L'ARTIGIANO

CAFÉ & RESTAURANT

FESTIVE MENU

2 courses 36.95- 3 courses 41.95

STARTERS

FRITTURA DELLA VIGILIA
Deep fried calamari, prawns and baby octopus
CHRISTMAS SIGNATURE DISH

MERRY MEATBALLS
Homemade beef meatballs in a rich tomato sauce

SANTA'S GARDEN (V)
Burrata and grilled mixed vegetables

ZUPPA NATALIZIA
Ask your waiter for soup of the day

PIZZE

STELLA MARINA
Tomato sauce, mussels, prawns, anchovies, black olives, cherry tomatoes and garlic
CHRISTMAS SIGNATURE DISH

GIARDINO D'INVERNO (VG) (V)
Tomato sauce, mozzarella and mixed seasonal vegetables

ORO VERDE DI NATALE
White base, mozzarella, burrata, mortadella and pistachio

THE NAUGHTY LIST
Tomato sauce, mozzarella, mushrooms, red chilli, black olives, calabrian 'nduja and spicy salami

MAINS

SEA BASS
Pan-fried sea bass fillet with mixed seafood in red sauce

AGNELLO CON POLENTA E RICOTTA
Lamb served with polenta, pumpkin and salted ricotta

GNOCCHI AL RAGÙ DI MANZO
Gnocchi with slow-cooked beef shine ragu and tomato sauce
CHRISTMAS SIGNATURE DISH

CALZONE SANTA CLAUS
Ventricina, mushroom, tomato and mozzarella

DESSERTS

PANETTONE E GELATO
Traditional panettone served with vanilla ice cream and chocolate sauce
CHRISTMAS SIGNATURE DISH

CROSTATA SAMBUCO (VG)
Multigrain pastry tart filled with elderberry and raspberry jam.

LET IT SCOOP
Two scoops of ice cream: choose from chocolate, vanilla or strawberry

DESSERT OF THE DAY
Ask your waiter about today's dessert

(V) Vegan - (VG) Vegetarian - VEGAN MOZZARELLA IS AVAILABLE ON REQUEST.
ALLERGY NOTICE: Please tell a member of staff about any allergies or intolerances before ordering. A written allergen matrix is available. Our dishes are prepared in a shared kitchen; we cannot guarantee they are free from allergens or cross-contact, including gluten. PLEASE NOTE: An optional service charge may be added to your bill.

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