

# Artigiano a la Carte

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| <b>Cestino di Pane Artigianale</b><br>Italian rustic bread selection and extra virgin olive oil | <b>£3.50</b> |
| <b>Olive Marinate</b><br>large green and black marinated olives                                 | <b>£3.00</b> |

## Primi Piatti

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| <b>Zuppa di Farro all'Olio Extra Vergine Toscano</b><br>spelt soup with Tuscan extra virgin olive oil | <b>£7.00</b> |
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| <b>Insalata Tricolore</b><br>buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing | <b>£9.00</b> |
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| <b>Insalata di Anguria con Feta, Olive Verdi, Cipolla Rossa e Rosa di Prosciutto di Parma</b><br>water melon salad with feta cheese, green olives, red onion and Parma ham | <b>£8.75</b> |
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| <b>Burratina Pugliese con Pasta Fresca all'Uovo Fritta e Crudaiola di Pomodorini all'Aglio ed Origano</b><br>Apulia burratina with deep fried fresh pasta served with cherry tomatoes and garlic crudité | <b>£9.25</b> |
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| <b>Carpaccio di Manzo con Salsa Senape in Grani e Miele con Insalatina Croccante di Sedano, Carote e Finocchio</b><br>Surrey farm fillet of beef carpaccio with grain mustard and honey mayonnaise with crisp salad of celery, carrots and fennel | <b>£11.50</b> |
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| <b>Calamari Fritti con Maionese alle Erbe Fini</b><br>deep-fried calamari served with a fine herb mayonnaise | <b>£8.50</b> |
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| <b>Insalata Fredda di Mare con Cozze, Seppie, e Gamberetti, con Olive e Patate Marinate all'Aneto e Limone</b><br>cold seafood salad with Scottish mussels, cuttlefish and shrimp, with olives and potatoes marinated with dill and lemon | <b>£9.50</b> |
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| <b>Tartare di Tonno Marinato al Limone ed Erba Cipollina</b><br>tuna tartare marinated with lemon and chives | <b>£10.50</b> |
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| <b>Antipasto dell'Artigiano</b><br>mixed platter of Parma ham, bresaola, buffalo mozzarella, grilled scamorza, artichoke, olives, grilled tomato and pickled onion <b>for one or two to share</b> | <b>£9.00/£15.00</b> |
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## Paste e Risotto

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**Risotto alle Melanzane Arrosto, Pomodoro ed Origano Mantecato con Ricotta di Bufala e Pinoli Tostati** £9.00/£13.00

roasted aubergine and tomato risotto with oregano, buffalo ricotta cheese and toasted pine nuts

**Ravioli Ripieni di Patate Dolci, Taleggio, Noci e Pepe Nero con Emulsione di Burro e Salvia** £9.75/£13.75

homemade ravioli filled with sweet potatoes, taleggio cheese, walnuts and a black peppercorn with butter and sage emulsion

**Spaghetti alla Sorrentina** £8.00 / £12.00

spaghetti with a fresh plum tomato sauce and buffalo mozzarella

**Linguine alle Vongole e Peperoncino** £11.00 / £15.00

linguine with fresh Venus clams and chilli

**Risotto di Polpa di Granchio e Gamberetti con Pomodori Secchi, Mantecato al Limone e Pecorino di Sardegna** £11.50 / £15.50

tiger prawn and Cornish crab risotto with sun dried tomatoes with lemon and Sardinian pecorino cheese

**Maltagliati di Pasta Fresca al Ragú Bianco di Vitello** £9.00/£13.00

homemade fresh maltagliati with a white veal ragú

## Pesce

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**Filetto di Branzino al Forno con Fagiolini all'Aglio** £18.00

oven baked fillet of sea bass with garlic fine beans

**Orata alla Griglia** £16.00

whole sea bream grilled with extra virgin olive oil and fine herbs

**Filetto di Ippoglosso in Salsa Limone e Pomodori Secchi con Asparagi** £21.50

fillet of halibut with an Amalfi lemon and sun-dried tomato sauce served with asparagus

**Trancio di Tonno Scottato alle Erbe Fini con Crudaiola di Pomodorini, Olive, Pistacchi Tostati e Capperi** £19.00

fine herb sautéed tuna steak with a cherry tomato crudité, olives, capers and roasted pistachios

**Branzino Intero alla Griglia** £33.00

grilled whole sea bass for 2 people to share

## Carne

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**Filetto di Manzo Avvolto con Prosciutto Crudo di Parma alla Griglia con Salsa al Vino Rosso e Pepe Verde** £23.50

grilled Surrey Farm fillet steak wrapped in Parma ham with red wine and a green pepper sauce

**Scaloppine di Vitello con Salsa al Limone, Asparagi, Prezzemolo e Vino Bianco** £17.00

pan fried veal scallops with a lemon, asparagus, parsley and white wine sauce

**Scaloppa di Vitello alla Milanese con Ruculetta e Scaglie di Parmigiano e Riduzione al Balsamico** £17.50

pan-fried breaded veal escalope with rocket and shaved aged Parmesan with a balsamic reduction

**Fegato Spadellato con Purea di Patate Dolci e Burro e Salvia** £17.00

sautéed calf's liver with a sweet potato purée and Butter and sage sauce.

**Costolette d'Agnello alla Griglia con Spinacetti all'Aglio e Salsa al Barolo** £19.00

grilled Welsh lamb cutlets with sautéed garlic baby spinach and Barolo wine reduction

**Petto D'Anatra all' Arancio e Miele con Purea di Sedano Rapa al Timo** £17.50

orange and honey roasted Gressingham duck breast with a celeriac and garlic purée

## Insalate

Tomato and Onion Salad £4.00

Seasonal Mixed Salad £4.00

Rocket Salad with Parmesan Shavings £5.00

Each of these side salads are also available as a starter portion for £6.50

## Verdure

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Sautéed Rosemary Potatoes / Mashed Potatoes / Thick-Cut Chips £3.80

Fine Beans with Toasted Almonds £4.00

Sautéed Spinach £4.50

Deep-Fried Courgettes £4.50

Broccoli with Garlic and Chilli £4.00

