

Artigiano a la Carte

Primi Piatti

- Insalata di Barbabietola con Feta, Fagiolini e Pinoli** £7.75
beetroot salad with feta, fine beans, toasted pine nuts and a raspberry vinaigrette
- Bresaola Carpaccio con Peperoni Arrosto al Basilico e Mozzarella di Bufala** £9.00
bresaola carpaccio with roasted peppers, basil and buffalo mozzarella
- Calamari Fritti con Maionese alle Erbe Fini** £8.50
deep-fried calamari served with a fine herb mayonnaise
- Burrata Pugliese con Crostino di Pane e Caviale di Melanzane all'Aglio ed Origano** £9.25
Apulian burrata cheese with toasted bruschetta and a chilled aubergine caviar scented with garlic and oregano
- Carpaccio di Manzo con Asparagi a Crudo Marinati al Rafano e Scaglie di Parmigiano** £11.50
Surrey farm fillet of beef carpaccio with raw marinated asparagus, horseradish drizzle and aged parmesan shavings
- Timballo di Salmone Affumicato e Polpa di Granchio, Fagiolini, Mascarpone e Senape in Grani con Cetrioli Marinati al Limone e Coriandolo** £9.75
timbale of Stornoway smoked salmon and Cornish crab, fine beans, mascarpone and grain mustard served with lemon and coriander marinated cucumber
- Polenta Gialla alla Griglia con Taleggio Fuso, Funghi Misti Selvatici e Salsa al Barolo** £9.50
grilled polenta with melted Taleggio cheese, mixed wild mushrooms and a Barolo wine reduction
- Tartare di Tonno Marinato al Limone ed Erba Cipollina** £10.50
tuna tartare marinated with lemon and chives
- Antipasto dell'Artigiano** £9.00/£15.00
mixed platter of Parma ham, bresaola, buffalo mozzarella, grilled scamorza, artichoke, olives, grilled tomato and pickled onion **for one or two to share**
- ## Zuppe
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- Passata di Verdure all'Olio Extra Vergine Toscano con Crostini di Polenta Gialla** £7.00
cream of seasonal vegetable soup with Tuscan oil and polenta croutons
- Zuppa di Fagioli Borlotti, Pomodori Secchi e Rosmarino con Crostone di Pane Agliato** £7.00
borlotti bean soup with sun dried tomatoes, rosemary and sour dough garlic crouton

Paste e Risotto

Risotto ai Funghi Misti Selvatici, Timo e Parmigiano £9.00/£13.00

risotto with mixed wild mushroom, thyme and aged parmesan

Ravioli ai Porri, Gorgonzola, Noci Tostate e Pepe Nero al Burro e Salvia £9.75/£13.75

homemade ravioli filled with leeks, gorgonzola and toasted walnuts, crushed black peppercorn, butter and sage sauce

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.

Spaghetti all'Astice con Gamberi e Basilico £19.90

spaghetti with Norfolk lobster, king prawns, cherry tomatoes and fresh basil

Pesce

Filetto di Branzino Con Porri Stufati al Vermouth £18.00

roasted fillet of sea bass with vermouth braised leeks

Orata alla Griglia £16.00

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

Cartoccio di Salmone con Pomodorini, Aneto, Capperi e Cipollotto Arrosto £17.50

papillote of Stornoway salmon with tomatoes, capers, dill and roasted spring onion

Trancio di Tonno Spadellato con Indivia Brasata al Rosmarino e Salsa al Miele, Lavanda e Arancia £18.50

sautéed tuna with rosemary braised endive, honey, lavender and fresh orange sauce

Branzino Intero alla Griglia £33.00

grilled whole sea bass for 2 people to share

Carne

Filetto di Manzo alla Griglia con Gorgonzola Fuso e Crostino di Polenta Grigliata £23.50

grilled Surrey Farm fillet of beef served with melted gorgonzola and grilled polenta croutons

Scaloppine di Vitello con Salsa al Limone e Pomodorini Secchi £17.00

veal escalopes pan fried with an Amalfi lemon, white wine and sundried tomato sauce

Scaloppa di Vitello alla Milanese con Rucoletta 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 Patate Dolci e Vino Rosso £17.00

sautéed calf's liver with a sweet potato purée and red wine jus

Costolette d'Agnello alla Griglia con Spinacetti all'Aglio e Salsa al Barolo £18.00

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

Pollo Arrosto Ripieno di Prosciutto Crudo, Salvia e Brie con Porri Stufati e Salsa al Vino Rosso £16.95

roasted Shropshire chicken breast filled with Parma Ham, sage and brie with leeks and red wine reduction

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

Sautéed Rosemary Potatoes / Mashed Potatoes / Thick-Cut Chips £3.50

Fine Beans with Toasted Almonds £4.00

Sautéed Spinach £4.00

Deep-Fried Courgettes £4.00

Broccoli with Garlic and Chilli £4.00

