



Antipasto

Pane All'aglio - Garlic Pizza Bread
Plain **7.50** Tomato **8.50** Cheese **9.50** Tomato & Cheese **9.95**
Focaccia - Sea Salt, Extra Virgin Olive Oil & Fresh Rosemary **7.50**

Mixed Olives (v) 5.95
Marinated olives with extra virgin olive oil, oregano, garlic & parsley topped with cheese.

Pane Della Casa 6.95
Fresh Home-made bread.

Bruschetta Toscana (V) 9.25
Toasted home-made bread with chopped vine tomato, garlic, red onion and fresh basil.

Antipasto L'Artigiano (2 to share) 24.95
Finest selection of Italian salami, Parma ham, Buffalo mozzarella, deep fried goat cheese, artichokes and mixed olives.

Caprese Salad (V) 12.50
Buffalo Mozzarella, sliced beef tomato, fresh basil and a drizzle of olive oil.

Caprino (V) 12.95
Deep fried goat cheese in breadcrumbs, served with caramelized onion and a garnish of micro herbs.

Funghi Piemontese (V) 10.95
Mixed sautéed mushrooms in a garlic butter white wine sauce served in a filo pastry basket.

Pate L'Artigiano 12.95
Home-made duck and chicken liver pate finished with port brandy in a red caramelized onion marmalade and Tuscan Bread.

Costolette dello Chef 13.95
Spare ribs in our home made chefs special sauce.

Grilled Prawns 16.95
Grilled King prawns in a garlic chilli butter sauce, white wine served with Tuscan bread.

Capesante al Forno 16.95
Panfried Scallops with olive oil, garlic and chilli topped with breadcrumbs.

Cozze all' Arrabbiata or Cream Sauce 12.95
Fresh mussels in either:
Arrabbiata: a spicy tomato sauce with chilli, garlic and shallots.
Crema: white wine, shallots, cream and parsley.

Salmone, Avocado & Gamberetti 15.95
Smoked salmon, slices of avocado, North Atlantic prawns, lemon wedge, topped with marie rose sauce.

Calamari Fritti 12.95
Fresh, tender squid rings lightly dusted in seasoned flour and flash-fried to golden. Served with a wedge of lemon and our signature garlic mayo and chilli dip.

Arancini Siciliani 14.95
Golden Sicilian rice balls filled with slow-cooked meat ragù and melting mozzarella, served with a rich Arrabbiata sauce.

Frittura di Pesce L'Artigiano (2 to share) 27.95
Tender calamari, succulent prawns, whitebait, scallops lightly battered and fried until crisp and golden, served with lemon wedges for squeezing.

Chicken Caesar Salad 16.95
Char-grilled chicken strips, crisp romaine lettuce tossed in our home-made Caesar dressing, garlic croutons, and fresh lemon. Finished with aged Grana Padana shavings.

Risotto

Risotto Di Mare 22.95
Saffron infused Arborio rice, clams, mussels, calamari, king prawns, lemon zest & parsley.

Risotto Porcini in Truffle Oil 19.95
Arborio rice, wild porcini & chestnut mushrooms, truffle oil, onions and Grana Padano shavings.

Risotto Paesana 17.95
Arborio rice, grilled chicken breast, mixed mushrooms, onions, tomato and cream sauce.

Pasta

Pasta L'Artigiano 22.95
Pappardelle pasta with fillet steak in our tomato creamy sauce finished with goat cheese cubes.

Lobster Ravioli 21.95
Homemade ravioli filled with lobster meat in a light creamy tomato sauce served with North Atlantic prawns and fresh basil.

Ravioli al Tartufo Nero (V) 22.95
Homemade ravioli filled with pecorino cheese & truffle in a creamy Grana Padano sauce and topped with black truffle.

Linguini ai Frutti di Mare 22.95
Linguini pasta with our fresh seafood mix: Clams, mussels, prawns, calamari with cherry tomato, garlic & chilli.

Tagliatelle Gamberoni 21.95
Tagliatelle pasta, king prawns, garlic, cherry tomatoes & chilli butter sauce.

Penne Salmone al Vodka 19.95
Penne pasta with smoked salmon, North Atlantic prawns, fresh spinach in a tomato creamy sauce.

Tagliatelle Pollo 18.95
Tagliatelle pasta with strips of chicken breast, sautéed onions, fresh basil, olive oil in a tomato and cream sauce.

Penne Picante 17.95
Penne pasta served with Italian spicy salami with sautéed onions, garlic, chilli, basil, fresh spinach and tomato sauce.

Papardelle al Ragù di Salsiccicia 21.95
Pappardelle pasta with Tuscan sausage, Calabrian 'Nduja tomato Ragù sauce, topped with Pecorino Romano cheese & extra virgin olive oil.

Spaghetti Bolognese 16.95
Spaghetti pasta smothered in our signature home-made beef Ragù sauce simmered with tomatoes, garlic, onions, and Italian herbs. Finished with Parmesan cheese.

Spaghetti Carbonara 17.95
Spaghetti pasta with crispy pancetta, egg yolk, Grana Padano cheese creamy sauce.

Penne Primavera (v) 16.95
Penne pasta with sautéed onions, peas, broccoli, spinach, courgette, extra olive oil with a touch of tomato sauce.

Lasagne alla Romana 16.95
Fresh layers of pasta with slow cooked Bolognese sauce, baked with bechamel, mozzarella & Grana Padano cheese.

Pizza

Our pizza is made with Neapolitan flour & San Marzano tomatoes

Pizza Margherita 14.95
San Marzano tomato, fior di latte, oregano and fresh basil.

Pizza Sorrentina 16.95
San Marzano tomato, buffalo mozzarella, 'nduja & fresh basil.

Pizza L'Artigiano 17.95
San Marzano tomato, fior di latte, Parma Ham, rocket, Grana Padano Shavings.

Pizza Picante 16.95
San Marzano tomato, fior di latte, spicy sausage , roasted peppers.

Pizza Pollo e Parmiggiano 17.95
San Marzano tomato, fior di latte, chargrilled chicken, cherry tomatoes, Grana Padano shavings & fresh basil.

Pizza Quattro Stagioni 16.95
San Marzano tomato, fior di latte, cured ham, roasted peppers, mushrooms, olives.

Pizza Capricciosa 16.95
San Marzano tomato, fior di latte, cured ham, artichokes, mushrooms, olives, oregano.

Pizza di Mare 18.95
San Marzano tomato, fior di latte, tuna, North Atlantic Prawns, Anchovies, Mussels & fresh chilli.

Pizza Gamberoni 17.95
San Marzano tomato, fior di latte, King prawns, anchovies, red onion, chilli, fresh basil, extra virgin oil & oregano.

Pizza Tonno 16.95
San Marzano tomato, fior di latte mozzarella, premium tuna, red onion, fresh basil and extra virgin olive oil.

Calzone 18.95
Folded pizza with San Marzano tomato, fior di latte, spicy salami and mushrooms.

Extra Toppings each 2.00
Parma Ham, Chicken, spicy sausage, mushrooms, roasted peppers, anchovies, olives, king prawns.

Pesce - Fish

L'Artigiano Royale (2 to share) 59.95
Our selection of fresh grilled fish and shellfish, Seabass Fillet, Monkfish, Scallops, Argentinian Prawns, Salmon Fillet, King Prawns, Calamari & Mussels. Served with veg of the day.

Branzino Valentino 29.95
Pan-fried Seabass Fillets on a bed of fresh wild spinach with extra virgin olive oil & lemon zest. Served with veg of the day.

Branzino e Vongole 28.95
Pan-roasted sea bass fillets accompanied by fresh clams in a fragrant white wine sauce, garlic, finished with extra virgin olive oil and parsley. Served with veg of the day.

Salmone e Gamberetti 29.95
Scottish Salmon steak cooked with North Atlantic Prawns, cherry tomatoes, garlic & butter sauce. Served with veg of the day.

Coda di Rospo Tricolore 30.95
Pan-fried Monkfish with garlic, cherry tomatoes, in a pink creamy tomato sauce & fresh basil. Served with veg of the day.

Braceria / Grill

"Our cattle are locally reared on grass farms, producing superior British beef. It is then matured, prior to trimming, to produce only the tastiest cuts of meat you will find."

Fiorentina "Toscana" (2 to share) 85
1.2 kg Prime aged 28 days Fiorentina Steak. Served with veg of the day. Choose your preferred sauce below.

Fillet Steak 36.95
10 oz Prime aged 28 days Fillet Steak. Served with veg of the day. Choose your preferred sauce below.

Filetto Rossini 39.95
10 oz Prime aged 28 days Fillet Steak, crouton base topped with pate & Marsala wine sauce. Served with veg of the day.

Rib-Eye Steak 31.95
12 oz Prime aged 28 days Rib-Eye Steak. Served with veg of the day. Choose your preferred sauce below.

Agnello Toscana 29.95
Gratin Rack of Lamb served in a bed of carpaccio baked potatoes with red wine, rosemary and sun blushed tomato sauce. Served with veg of the day.

Choice of Sauces:
Peppercorn, Garlic Butter, Gorgonzola, Truffle Butter.

Pollo Diavola 25.95
Pan-fried chicken breast with spicy 'nduja Calabrian sausage paste, fresh sausage & tomato. Served with veg of the day.

Pollo Alla Cacciatore 25.95
Pan-fried chicken breast with baby shallots, mixed mushrooms, thyme, garlic, tomato, brandy and red wine sauce. Served with veg of the day.

Pollo Crema e Funghi 25.95
Pan-fried chicken breast with baby shallots, mixed mushrooms, white wine and cream sauce. Served with veg of the day.

Contorini / Sides

Cherry Tomato and Red Onion Salad 5.95
Garnished with fresh basil & extra virgin olive oil.

Mixed Salad 6.95
Lollo Rosso, Lollo Bianco, Cherry Tomatoes, Mixed Olives, Red onion, Feta cheese & extra virgin olive oil.

Rocket Salad & Cherry Tomatoes 6.95
Grana Padana Shavings, extra virgin olive oil & Balsamic Glaze.

Zucchini Fritti. 5.95
Thinly sliced zucchini, lightly battered, fried until golden and crisp.

Sauteed Wild Spinach 6.95
Lemon, garlic & extra virgin olive oil.

Sauteed broccoli 5.95
Fresh chilli, garlic & extra virgin olive oil.

Hand Cut Chip 4.95
Add fresh truffle & Grana Padano. **5.95**

Avocado & Red Onion Salad 5.95
Avocado cubes, cherry tomato, red onion, extra virgin olive oil, lemon and fresh herbs.

FOOD ALLERGIES AND INTOLERANCES

(v) Dishes suitable for vegetarians. Some of our dishes may contain nuts.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we may not guarantee the total absence of allergens in our dishes.

Scan the QR Code for more information.



All prices are inclusive of VAT. Service charge is not included, however a discretionary service charge of 10% will be added to tables of 4 or more.

Payment by cheque is not accepted.

Red Wine

	175ML	250ML	BOTTLE
Merlot (Italy)	6.95	8.95	25.95
Cabernet Sauvignon (Italy)			29.95
Barbera D'Asti Superiore (Italy)			59.95
Amarone (Italy)			89.95
Chianti Classico (Italy)			39.95
Montepulciano (Italy)			32.95
Valpolicella (Italy)			34.95
Sangiovese (Italy)	7.95	8.95	26.95
Brunello di Montalcino (Italy)			109.95
Nero D'avola (Italy)			34.95
Ripasso Valpolicella (Italy)			49.95
Primitivo (Italy)	7.25	8.95	26.95
Tignanello Toscano Antinori (Italy)			249.95
Barolo (Italy)			69.95
Primitivo di Manduria (Italy)			39.95

Rose Wine

	175ML	250ML	BOTTLE
Pinot Grigio Blush (Italy)	6.95	8.95	25.95
Bardolino Chiaretto (Italy)			32.95
Zinfandel (Italy)	6.95	8.95	26.95

White Wine

	175ML	250ML	BOTTLE
Chardonnay (Italy)	6.95	8.95	26.95
Pecorino (Italy)			65.95
Frascati (Italy)			29.95
Verdichio Classico (Italy)			29.95
Pinot Grigio (Italy)	6.95	8.25	25.95
Soave Classico (Italy)			35.95
Sauvignon Blanc (Italy)	7.95	9.25	28.95

Prosecco

	GLASS	BOTTLE
Prosecco (Italy)	7.95	32.95
Prosecco Rosso (Italy)		32.95

Champagne

Moet en Chandon (France)	95.00
Bollinger NV (France)	99.00
Laurent Perrier (France)	115.00
Dom Perignon (France)	299.95

Beers

Moretti (Bottle) 5.50	Menabrea (Bottle) 5.95
Peroni (Bottle) 5.50	Ichnusa (Bottle) 5.95
Peroni (Pint Draught) 6.95	Kopparberg Mixed Fruit (Bottle) 6.95
Peroni (Half Draught) 4.50	Bulmers (Bottle) 5.95

Soft Drinks

Water Still / Sparkling (500ml Bottle) 4.95	Cranberry Juice (250ml) 3.95
Coca Cola / Diet / Zero (200ml Bottle) 3.95	Pineapple Juice (250ml) 3.95
Lemonade (200ml Bottle) 3.95	Tonic Water / Slim Line / Indian (200ml Bottle) 3.95
Orange Juice (250ml) 3.95	J20 Orange & Passion Fruit (275ml Bottle) 3.95
Apple Juice (250ml) 3.95	