



Artezzan

ARTEZZAN TAKES AN HONEST AND NOSTALGIC APPROACH TO MEDITERRANEAN INSPIRED FOOD SERVED IN A MODERN, FRESH, FEEL-GOOD WAY. OFFERING A UNIQUE DINING AND DRINKING EXPERIENCE CELEBRATING AN AUTHENTIC MEDITERRANEAN TASTE.

OUR MENUS HAVE BEEN DESIGNED TO TAKE YOU ON A JOURNEY THROUGH THE MEDITERRANEAN. TAKING INSPIRATION FROM SPAIN, FRANCE, ITALY AND GREECE OUR FOOD AND DRINK WILL EVOKE MEMORIES OF VISITS TO GOLDEN BEACHES AND SUN-KISSED TERRACES.

[V] VEGETARIAN [GF] GLUTEN FREE

All prices are in GBP and include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. Our dishes may contain nuts or nut traces. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

FOCACCIA

GARLIC & ROSEMARY 3.95

ROASTED TOMATO, GARLIC & BASIL 4.25

MELTED MOZZARELLA, GARLIC & ROSEMARY 4.50



Pinchos

SMALL BITES TRADITIONALLY ACCOMPANYING A GLASS OF WINE.
WE RECOMMEND ORDERING A SELECTION

NOCELLARA OLIVES [V][GF] 3.95

Italian olives drizzled with extra virgin olive oil

ARTEZZAN HUMMUS [V] 2.50

Made daily by our chefs, please ask for today's flavour; served with warm flatbread

MOROCCAN SPICED LAMB [GF] 2.95

Moroccan spiced minced lamb with homemade tzatziki

ARTEZZAN SMOKED PANCETTA & AGED MANCHEGO CROQUETTE 2.95

Smoked pancetta, aged Manchego cheese and a creamy béchamel,
fried in an herb panko crumb with homemade aioli

COD, FRESH MINT & SWEET PEA FISHCAKE 2.95

Line caught cod, fresh mint and garden peas with a sweet pea purée

INSALATA CAPRESE [V][GF] 2.50

Pearls of mozzarella, fresh basil and sweet cherry tomatoes
with extra virgin olive oil and balsamic glaze

BUTTERNUT SQUASH, FETA CHEESE & CRISPY SAGE 2.50

Butternut squash, Greek feta and crispy sage on toasted ciabatta drizzled with balsamic glaze

MOZZARELLA, PROSCIUTTO & FRESH BASIL 2.95

Fresh mozzarella, prosciutto crudo and fresh basil on toasted ciabatta

ALBONDIGAS 2.95

Spanish meatballs, slow cooked tomato sauce and Grana Padano crisp



To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

ROASTED BUTTERNUT SQUASH SOUP [V] 5.50

Made daily, served with warm focaccia

BRUSCHETTA POMODORO [V] 4.95

Tomato, fresh basil and garlic on toasted ciabatta

WITH ANCHOVIES 5.95

KALAMARI 7.95

Greek style baby squid lightly fried in seasoned flour with black olives, rocket, fresh lemon and homemade tzatziki

ALBONDIGAS 6.95

Spanish meatballs with slow cooked tomato sauce, Parmesan crisps and toasted ciabatta

GAMBAS PIL PIL 9.25

Skillet cooked king prawns with fresh chilli, shallots, lemon and parsley. Served with toasted ciabatta

MOULES MARINIÈRE 8.50

Fresh mussels steamed in white wine and served in a garlic cream sauce, with fresh lemon and focaccia

SMOKED PANCETTA & AGED MANCHEGO CROQUETTES 6.25

Smoked pancetta, aged Manchego cheese and a creamy béchamel, fried in an herb panko crumb with homemade aioli

PAN SEARED KING SCALLOPS 10.95

Served with a creamy parsnip purée, crispy pancetta and truffle oil

FOR SHARING *For 2 people*

FRITTI MISTO 19.95

King prawns, kalamari, scallops and whitebait
fried in seasoned flour and served with
courgette fritti, fresh lemon and homemade aioli

CHARCUTERIE 18.95

Bresaola, salami Milano and prosciutto served
with spiced pickles, extra virgin olive
oil and toasted focaccia



Pasta

ALL OF OUR PASTA IS MADE WITH 100% ITALIAN GRAINS AND COOKED TO PERFECTION

ARTEZZAN GRAND CARBONARA 32.95

Carbonara made the traditional way, with egg yolks, pancetta, Grana Padano and crushed black pepper. Flambéed tableside with aged Grappa and loving rolled in a wheel of aged Pecorino Romania and topped with pancetta crisps. *Minimum of 2 people*

HOT SMOKED SALMON TAGLIATELLE 14.25

Salmon hot smoked in-house with a rich tarragon infused white wine cream sauce and sweet garden peas

SPAGHETTI PESCATORE 18.25

Fresh mussels, clams, king prawns and calamari steamed in white wine and tossed in a slow cooked tomato sauce with cherry tomatoes and rocket

GRILLED CHICKEN & BASIL PESTO 13.95

Rigatoni with grilled chicken breast, cherry tomatoes and tenderstem broccoli with toasted pine kernels and fresh basil pesto. Finished with shaved Grana Padano

TRUFFLED MUSHROOM & THYME RISOTTO [V][GF] 12.95

Risotto with truffled woodland mushrooms and thyme with rocket and vegetarian cheese

KING PRAWN SPAGHETTI 15.95

King prawns steamed with white wine, cherry tomatoes, garlic and fresh basil

RIGATONI ARRABIATA [V] 9.95

Rigatoni in a fiery chilli and garlic tomato sauce with basil and extra virgin olive oil

SPAGHETTI CARBONARA 12.95

Spaghetti in a traditional carbonara sauce, with egg yolks, pancetta, Grana Padano and crushed black pepper. Topped with strips of crispy pancetta

ALL OF OUR PASTA DISHES AVAILABLE WITH GLUTEN FREE PASTA UPON REQUEST



Stone Baked Pizza

OUR HOMEMADE PIZZA DOUGH IS HAND STRETCHED AND MADE ON SITE DAILY

MARGHERITA CLASSICO [V] 10.95

Napoletana sauce, mozzarella, basil and extra virgin olive oil

ITALIANO 12.95

Napoletana sauce, mozzarella, prosciutto crudo, cherry tomatoes and rocket

QUATTRO FROMAGGI BIANCO 14.95

Served on a white base, mozzarella, Gorgonzola, Parmesan and goat's cheese with oregano

POLLO E PESTO 13.95

Napoletana sauce, mozzarella, goat's cheese, roasted chicken, roasted red peppers, fresh rocket and basil pesto

DEL GIARDINO [V] 11.95

Napoletana sauce, mozzarella, grilled aubergine and courgettes, roasted red peppers and rocket

VEGANO [V] 12.95

Roasted butternut squash base, cherry tomatoes, tenderstem broccoli, red onion, chickpeas, fresh chilli, pine kernels and an aged balsamic glaze

FUNGHI [V] 12.95

Napoletana sauce, mozzarella, chestnut mushrooms, fresh rocket and truffle oil

MAIALONA 14.95

'LITTLE PIGGY'

Napoletana sauce, fresh mozzarella, pepperoni, 'Nduja sausage, Italian meatballs, ham and basil



From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED AND DELIVERED FRESH DAILY

SKIN ON FILLET OF SALMON [GF] 16.95

Smoked chorizo and mixed bean cassoulet, rocket and fresh lemon

FILLET OF STONE BASS [GF] 18.25

Baked and served with a creamy parsnip purée, Grana Padano potato dauphinoise, crispy pancetta and a drizzle of truffle oil

SEARED TUNA STEAK [GF] 19.95

Seared and served with a rocket, blood orange and fennel salad topped with fresh basil pesto and lime dressing

LINE CAUGHT FILLETS OF SEABASS [GF] 18.95

Pan seared with a delicate crispy skin and served with sautéed samphire and cherry tomatoes. Finished with fresh lime dressing



From the Land

OUR MEAT IS FREE RANGE AND GRASS FED

FRENCH TRIM CHICKEN BREAST [GF] 15.95

Oven roasted and served with Grana Padano potato dauphinoise, sautéed mushrooms and a rich masala and tarragon sauce

MOROCCAN SPICED SHANK OF LAMB 18.50

Slow cooked Moroccan spiced lamb shank with a sweet potato and chickpea stew, pomegranate couscous and mint

BREADED PORK CHOP SERVED ON THE BONE 17.50

Pan fried and roasted with butter in a herb infused crumb, served with braised red cabbage, seasoned fried potatoes and a red wine sauce

PAN SEARED BREAST OF DUCK [GF] 18.95

With toasted figs, black olives, Grana Padano potato dauphinoise and a honey and red wine reduction

OUR STEAKS [GF]

8oz SIRLOIN STEAK 19.95 8oz RIBEYE STEAK 26.95

8oz FILLET STEAK 28.95

Matured for a minimum of 28 days and served with our signature seasoned fries, rocket and Grana Padano

Add Red Wine [GF], Peppercorn and Calvados [GF], Gorgonzola Cream Cheese [GF] 1.95

CHARGRILLED SOUVLAKI

MARINATED BREAST OF CHICKEN 14.95

MARINATED LEG OF LAMB 15.95

MARINATED STEAK 16.95

MARINATED CHUNKS OF HALLOUMI [M] 14.95

Our Greek style kebabs are marinated in our Artezian marinade. Grilled on the skewer with red onion and peppers. Served with a fresh Greek salad, homemade tzatziki, and warm flat breads





From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS

CLASSIC CAESAR SALAD 11.95

Baby gem lettuce, anchovies and baked garlic croutons in a homemade

Caesar dressing with shaved Grana Padano

ADD CHICKEN 13.95

GREEK SALAD [GF] 12.95

Cherry tomatoes, cucumber, black olives, red onion, feta, extra virgin olive oil and fresh lemon

SAUTÉED CHORIZO, BUTTERNUT SQUASH AND GOAT'S CHEESE SALAD 13.95

Sauteed chorizo, roasted butternut squash, goat's cheese, rocket and roasted red peppers
topped with crispy pancetta

VEGETABLE MOUSSAKA [V][GF] 14.95

Roasted Mediterranean vegetables layered with chargrilled aubergine, creamy béchamel and
vegetarian Parmesan. Topped with a herb crumb, fresh rocket and basil

SHARING SALADS FOR THE TABLE

GREEK SALAD [GF] 12.95

ROCKET AND GRANA PADANO SALAD [GF] 11.95

CLASSIC CAESAR SALAD 11.95



On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

SKIN ON FRIES [V][GF] 3.95

Artezzan signature seasoning

PATATAS BRAVAS [V][GF] 4.25

Fried cubes of potato in a spicy tomato sauce topped with aioli

COURGETTE FRITTI [V] 4.25

Courgettes fried in seasoned flour

MEDITERRANEAN VEGETABLE RATATOUILLE [V][GF] 3.95

Garlic roasted Mediterranean vegetables in a rich tomato sauce

ROCKET & GRANA PADANO SALAD [GF] 3.95

Rocket with shaved Grana Padano and extra virgin olive oil

GRILLED ASPARAGUS WITH LEMON [V][GF] 4.25

Fresh asparagus simply grilled and served with fresh lemon

GREEK SALAD [GF] 4.25

Cherry tomatoes, cucumber, black olives, red onion, feta, extra virgin olive oil and fresh lemon

GRANA PADANO & THYME
POTATO DAUPHINOISE [V][GF] 4.25

Thinly sliced potatoes layered with Grana Padano and thyme with cream and garlic

GARLIC & SHALLOT SAUTÉED GREEN BEANS [V][GF] 3.95

Fresh green beans sautéed with finely sliced shallots