



# 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 [VG] VEGAN [GF] GLUTEN FREE

Our dishes may contain nuts or nut traces. For all allergen information please scan the QR code. All prices are in GBP and include VAT at the current rate. A 10% discretionary service charge will be added to your bill for parties of 6 or more.



# Pinchos

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

## MIXED MEDITERRANEAN OLIVES [V][VG][GF] 3.95

Mixed olives with a dash of extra virgin olive oil

## SUNDRIED TOMATOES AND FETA [V][GF] 2.95

Ripe marinated sundried tomatoes with creamy Greek feta cheese  
and freshly ground pepper

## GRILLED PADRON PEPPERS [V][VG][GF] 2.95

Chargrilled with rosemary, thyme, salt and extra virgin olive oil

## HUMMUS OF THE DAY [V][VG] 2.95

With grilled flat bread, fresh mint,  
pomegranate and extra virgin olive oil

## HARISSA MARINATED FRIED HALLOUMI [V] 3.25

Harissa marinated halloumi fried in an herb panko crumb with  
coriander, honey, pomegranate and harissa yoghurt

## SMOKED PANCETTA & NDUJA SAUSAGE CROQUETTE 3.25

Béchamel with spicy Nduja sausage, smoky pancetta  
Gran Moravia served with a garlic and paprika aioli

## ALBONDIGA 3.25

Spanish style pork, beef and chorizo meatball with a  
rich tomato sauce and a Gran Moravia cheese crisp



# Pinchos

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

## SLOW ROASTED BELLY PORK [GF] 3.25

6-hour slow cooked, honey glazed pork belly with apple purée, crispy pancetta, and fried sage

## SARDINE PAN CON TOMATE 3.25

Grilled sardine fillets on sour dough with fresh tomato and basil

## SUNDRIED TOMATO ARANCINI [V] 2.95

Sundried tomato arancini, fried in a herb panko crumb, with basil aioli and crispy basil

## PIZZA STROMBOLI

Home-made pizza dough stuffed and rolled. With whipped garlic butter

### GARLIC & ROSEMARY [V][VG] 5.50

FIOR DI LATTE MOZZARELLA, GARLIC AND ROSEMARY [V] 5.75

### MIALONA 'LITTLE PIGGY' 6.25

Fior di latte mozzarella, spicy Nduja, meatballs and pepperoni



# To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

## SUNDRIED TOMATO ARANCINI [V] 6.95

Sundried tomato risotto, fried in a herb panko crumb,  
with basil aioli and crispy basil

## SMOKED PANCETTA & NDUJA SAUSAGE CROQUETTES 7.25

Béchamel with spicy Nduja sausage, smoky pancetta  
Gran Moravia served with a garlic and paprika aioli

## BAKED BRUSCHETTA [V] 6.95

Roasted red peppers, cherry tomatoes and fior di latte mozzarella,  
grilled sour dough, with fresh pesto, rocket and lemon

## KALAMARI 8.95

Baby squid lightly fried in an oregano and thyme seasoned flour,  
with black olives, rocket, tzatziki and lemon

## ALBONDIGAS 7.95

Spanish style pork, beef, and chorizo meatballs in a rich tomato sauce  
with a Gran Moravia crisp and grilled sour dough



# To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

## GAMBAS PIL PIL 9.95

Skillet cooked king prawns with garlic, chilli, shallots,  
smoked paprika, parsley and grilled sour dough

## APPLEWOOD SMOKED SCALLOPS WITH HONEY GLAZED BELLY PORK [GF] 12.95

Pan seared king scallops with 6-hour slow roasted belly pork,  
apple purée and pancetta crisps

*Served smoking tableside*

## GRILLED LANGOUSTINE [GF] 12.95

Grilled langoustines with whipped garlic butter and lemon

## FOR SHARING

*For 2 people*

## FRITTO MISTO 24.95

*Lightly fried in a oregano and thyme seasoned flour*

King prawns, sardine fillets, whitebait, kalamari, grilled langoustines and courgette fritti.

Garlic and paprika aioli, chopped parsley and lemon



# Pasta

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

## ORECCHIETTE ARRABIATA [M][VG] 11.50 ADD MASCARPONE 1.50

Orecchiette pasta with red chilli, garlic, cherry tomatoes and basil in a rich tomato sauce

## SPAGHETTI CARBONARA 13.25

Spaghetti in a traditional carbonara sauce with egg yolks, smoked pancetta, Gran Moravia and cracked black pepper. Topped with strips of crispy pancetta

## LINGUINI PESTO [M] 12.95 ADD CHICKEN 2.00

Cherry tomatoes, tenderstem broccoli, fresh pesto, toasted pine kernels and shaved Gran Moravia

## ORECCHIETTE CALABRESE 14.95

Orecchiette pasta with spicy nduja, roasted chicken, red chilli, garlic, cherry tomatoes, Mascarpone and basil in a rich tomato sauce

## SMOKED HADDOCK LINGUINI 15.95

Poached smoked haddock in a white wine and cream sauce with garlic, sweet garden peas, fresh tarragon and a lightly poached egg

## GNOCCHI CON SALSICCIA 15.95

Potato gnocchi, Italian sausage, roasted garlic mushrooms and toasted fennel seeds in a rich cream sauce with shaved Gran Moravia

## RISOTTO AI FRUTTI DI MARE [GF] 18.95

Risotto with a rich seafood bisque and white wine. Sautéed king prawns, steamed kalamari, clams and grilled langoustine, garlic, diced tomatoes, fresh tarragon and fresh orange zest

## ARTEZZAN GRAND CARBONARA 17.95 PER PERSON

Made the traditional way, with egg yolks, pancetta, aged Parmesan cheese and cracked black pepper, flambéed tableside with aged grappa and lovingly rolled in a wheel of parmesan  
Topped with pancetta crisps *Minimum of 2 people*

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



# Stone Baked Pizza

TRADITIONAL NAPOLITANA STYLE PIZZA WITH A MEDITERRANEAN TWIST

PIZZA CRUST DIPS  
HUMMUS OR GARLIC & PAPRIKA AIOLI 1.50

## MARGHERITA [V] 11.50

Fior di latte mozzarella, napolitana sauce, fresh basil, and extra virgin olive oil

## PEPPERONI PICANTE 13.95

Fior di latte mozzarella, napolitana sauce, spicy pepperoni, red chilli and basil

## FUNGHI [V] 14.95

Fior di latte mozzarella, roasted chestnut mushrooms, fresh thyme on a creamy truffle and mascarpone base. Rocket, truffle oil and porcini salt

## MIALONA 'LITTLE PIGGY' 15.50

Fior di latte mozzarella, napolitana sauce, pepperoni, Nduja sausage, meatballs, prosciutto crudo and basil

## EL GRECO 15.95

Fior di latte mozzarella, napolitana sauce, 6-hr slow cooked lamb shank, black olives, cucumber, mint, creamy Greek feta, rocket, tzatziki

## CATALONIAN 15.95

Fior di latte mozzarella, napolitana sauce, smoked chorizo, garlic sauteed king prawns, smoked paprika and a grilled padron pepper

## DUCK I'ORANGE 15.95

Fior di latte mozzarella, napolitana sauce, orange glazed confit duck, caramelized onions, goat's cheese, rocket, truffle honey and orange zest



# From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED

## OVEN BAKED STONE BASS [GF] 22.50

Steamed clams, smoked pancetta with a tarragon infused cream and white wine sauce, strips of crispy pancetta served with thyme and Gran Moravia potato dauphinoise

## PAN ROASTED RED SNAPPER [GF] 20.95

Sapphire and cherry tomatoes, garlic butter sautéed king prawns and lemon zest

## SEARED TUNA STEAK [GF] 21.95

Lightly seared on our chargrill with a pickled fennel and blood orange salad, fresh pesto, charred blood orange and lime dressing

## PAN ROASTED LOIN OF COD [GF] 19.95

Pan roasted loin of cod, fresh mint and sweet garden pea risotto with a lightly poached egg, lime zest





# From the Land

OUR MEAT IS FREE RANGE AND GRASS FED

## OVEN ROASTED FRENCH TRIM BREAST OF CHICKEN [GF] 17.95

Roasted king oyster mushroom, thyme, and Gran Moravia dauphinoise with a Madeira wine and tarragon jus

## MOROCCAN LAMB SHANK TAJINE [GF] 21.95

6-hour slow cooked lamb shank in an authentic blend of Moroccan spices with mint and pomegranate pearl cous cous and a rich apricot and sweet potato stew. Spiced harissa yogurt and fresh mint

## PAN SEARED BREAST OF DUCK [GF] 19.95

Honey glazed baked fig, truffle, thyme and Gran Moravia dauphinoise and a honey and black olive reduction

## HONEY GLAZED BELLY PORK 18.95

6-hour slow roasted with thyme and sage, whole grain mustard pomme purée, poached apple, red wine sauce, crispy pancetta and fried sage

## STEAKS

### SOLOMILLO ESPAÑA 23.95

8oz Sirloin steak seasoned with our house seasoning and chargrilled with smoked paprika butter, spicy patatas bravas and chargrilled padron peppers

### FILET MIGNON 31.95

8oz filet mignon seared in a cast iron skillet with thyme and garlic. Truffle and parmesan pomme purée, caramelised white onion and rich red wine jus

### COSTATA DI MANZO 31.95

16oz dry aged Ribeye steak served on the bone. Seasoned with our house seasoning and chargrilled with roasted king oyster and mushrooms, truffle, thyme and Gran Moravia dauphinoise, finished with truffle and garlic butter



# From the Land

OUR MEAT IS FREE RANGE AND GRASS FED

## SOUVLAKI

All of our Souvlaki are marinated in our house marinade,  
seasoned with our oregano seasoning and chargrilled to perfection

## CHICKEN 17.95

Marinated fillet of chicken, grilled flatbreads,  
Greek salad, tzatziki and lemon

## PORK BELLY 18.95

6-hour slow roasted belly pork with thyme and sage,  
grilled flatbread, Greek salad, tzatziki and lemon

## BAKED HALLOUMI [V] 17.95

Marinated chunks of halloumi, grilled and served  
with warm flat breads, Greek salad, tzatziki and lemon



# From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS

## CHORIZO AND GOAT'S CHEESE SALAD [GF] 14.95

Smokey chorizo, garlic roasted red peppers and goat's cheese with rocket, aged balsamic, pomegranate and crispy pancetta

## BEETROOT, APPLE AND FETA SALAD [V][GF] 13.95

Beetroot, pink lady apple, creamy Greek feta and mixed leaves with a honey and mustard dressing topped with toasted pine kernels

## GREEK SALAD [V][GF] 12.95

Vine cherry tomatoes, cucumber, red onion, black olives and oregano. With creamy Greek feta and lemon

## HONEY & ORANGE GLAZED CONFIT DUCK SALAD 16.95

Pickled fennel, blood orange and mixed leaf salad with a honey and orange dressing

### FOR THE TABLE

Large portions to share amongst your guests

## ROCKET & GRAN MORAVIA SALAD [V][GF] 12.95

Rocket, shaved Gran Moravia, cracked black pepper and extra virgin olive oil

## MIXED LEAF SALAD [V][VG][GF] 11.95

Mixed baby leaves, toasted pine kernels, aged balsamic and extra virgin olive oil



# On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

## TRUFFLE POMME PURÉE [V][GF] 4.95

Finished with truffle oil and shaved Gran Moravia

## HOUSE SALAD [V][VG][GF] 4.50

Mixed leaf, cucumber, olives and red onion and cherry tomatoes with oregano and extra virgin olive oil

## ROCKET AND GRAN MORAVIA SALAD [V][GF] 4.25

Finished with extra virgin olive oil and ground black pepper

## COURGETTE FRITTI [V] 4.25

Lightly fried in oregano and thyme seasoned flour

## FRENCH BEANS [V][VG] 4.25

Sautéed with garlic, parsley and shallots

## PATATAS BRAVAS [V] 4.95

Potatoes, lightly fried with a spicy tomato sauce and a garlic and paprika aioli

## GREEK SALAD [V][GF] 4.25

Cherry tomatoes, red onion, cucumber, black olives, oregano, creamy Greek feta and lemon

## SKIN ON FRIES 4.25

House seasoning

## TRUFFLE AND GRAN MORAVIA SKIN ON FRIES [V] 4.95

Skin on fries finished with Gran Moravia, truffle oil and porcini salt

## TENDERSTEM BROCCOLI [V][VG] 4.50

Sautéed with chilli and garlic



# Something Sweet

A LITTLE INDULGENCE NEVER HURT

## LIMONCELLO PANNA COTTA 7.25

Limoncello, lemon zest, fresh mint and citrus biscotti

## SALTED CARAMEL & CHOCOLATE TORTE [V] 7.95

Salted caramel ice cream and a dark chocolate sauce

## CHOCOLATE MOUSSE [V] 7.95

Espresso cream and citrus biscotti

## LOUCKOMADIES [V] 7.95

Lightly fried Greek doughnuts rolled in cinnamon and Biscoff crumb with a Lotus Biscoff dip

## CHERRY BAKED ALASKA [V] 8.95

Delicate sponge, dark cherry ice cream, encased in soft Italian meringue  
flambéed tableside with cherry gin and black cherry syrup

## TRIO OF ICE CREAM *Nicolls of Parkgate* [V][GF] 6.25

Vanilla panna cotta, dark cherry, lemon and lime, Turkish Delight, salted caramel, tiramisu

## AMALFI LEMON SORBET *Nicolls of Parkgate* 5.95

Lemon zest and fresh mint

ADD LIMONCELLO 3.00

## AMARENA CHERRY CALZONE [V] 8.95

Amarena cherry and mascarpone calzone with black cherry ice cream and a cherry syrup

## LOTUS BISCOFF & MASCARPONE CALZONE [V] 8.95

Salted caramel ice cream



# Something Sweet

A LITTLE INDULGENCE NEVER HURT

## COFFEE AND CARAMEL ALEXANDER 8.50

Metaxa, coffee liqueur, caramel syrup and cream. Garnished with Abracci dust

## ESPRESSO MARTINI 8.50

Vanilla Vodka, Tia Maria, coffee and vanilla syrup. Garnished with coffee beans and chocolate dust

## COCOA AND CHERRY SMOKED MANHATTAN 11.00

Woodford Reserve, cherry brandy, Curacao liqueur and cherry syrup smoked in a cloche with apple wood chips

## HOT DRINKS

*All served with a lemon short bread style biscuit! A perfect Italian accompaniment*

ESPRESSO 2.80 SGL. 3.00 DBL.

MACCHIATO 2.90 SGL. 3.10 DBL.

AMERICANO 3.00

CAPPUCCINO 3.25

CAFFE LATTE 3.25

FLAT WHITE 2.95

CAFFE MOCHA 3.50

HOT CHOCOLATE 3.95

TEA 3.10

*Choose from: English breakfast, Earl grey, rooibos, lemon & ginger, mojito mint, China green tea or camomile flowers*

IRISH COFFEE 7.00

CALYPSO COFFEE 7.00

FRENCH COFFEE 7.00

AMARETTO COFFEE 7.00