



Pinchos

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

SMOKED HADDOCK ARANCINI 3.25

With mint, sweet peas, lemon and dill mayonnaise

BELLY PORK 3.25

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

PADRÓN PEPPERS [V][VG][GF] 2.95

Charred and seasoned with rosemary salt and extra virgin olive oil

HARISSA MARINATED HALLOUMI [V] 3.35

Fried in a herb crumb, honey glazed, harissa yoghurt, pomegranate and fresh coriander

GRILLED CHORIZO [GF] 3.35

With honey, paprika, sumac and feta

SUNDRIED TOMATO [V][GF] 2.95

With creamy Greek feta, fresh basil and extra virgin olive oil

GREEK LAMB KOFTA 3.25

Grilled with tzatziki and fresh mint

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

With extra virgin olive oil

CHICHARRONES 2.95

Pork crackling with red chilli and rosemary salt

PANCETTA AND 'NDUJA CROQUETTE 3.35

Hand rolled, béchamel croquette with Gran Moravia and paprika aioli

MUSHROOM BRUSCHETTA [V] 3.25

Garlic and rosemary roasted chestnut mushrooms on grilled sourdough with tarragon and a Gran Moravia crisp



Breads

MADE IN HOUSE EVERY DAY. OUR 24 HOUR, DOUBLE PROVED BREAD IS STEAMED AND BAKED EACH MORNING

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

ARTEZZAN BREADS

Served warm with whipped garlic butter

SUNDRIED TOMATO AND ROSEMARY [V][VG] 4.95

'NDUJA AND SAGE 5.95



To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

SMOKED HADDOCK ARANCINI 8.25

With mint, sweet peas, lemon and dill mayonnaise

FRITTO MISTO 9.95

Lightly fried calamari, king prawns, sardine fillet and courgette fritti with lemon and dill mayonnaise

BAKED BRUSCHETTA [V] 7.25

Roasted red peppers, cherry tomatoes, Fior di Latte mozzarella, rocket and fresh pesto

SMOKED SCALLOPS WITH HONEY 13.25

GLAZED BELLY PORK

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

Served smoking tableside

PANCETTA AND 'NDUJA CROQUETTES 7.95

Hand rolled, béchamel croquettes with Gran Moravia and paprika aioli

GAMBAS AND CHORIZO PIL PIL 9.95

Skillet cooked king prawns and chorizo with shallots, red chilli, garlic and toasted sourdough

GREEK LAMB KOFTA 8.95

Grilled with warm flat breads, tzatziki, couscous salad, coriander and mint

ARTEZZAN HOUMOUS [V][VG] 6.25

Moroccan inspired houmous with warm flat bread, pomegranate, coriander, mint smoked paprika and extra virgin olive oil



Pasta and Gnocchi

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

ARTEZZAN CARBONARA 14.95

Our twist on a traditional Roman dish. Fresh linguini with egg yolks, smoked pancetta and Gran Moravia cheese

SMOKED HADDOCK LINGUINI 15.95

In a creamy white wine sauce with fresh tarragon, sweet garden peas, topped with a soft poached egg

GNOCCHI AL FORNO [V] 13.95 ADD CHICKEN 2.00

Fresh basil pesto, sundried tomatoes, tenderstem broccoli, fine beans and Gran Moravia cheese, baked and finished with rocket

FOREST MUSHROOM TORTELLINI [V] 14.95

Roasted chestnut mushrooms in a white wine, cream truffle sauce. Rocket, shaved Gran Moravia cheese and porcini

ORECCHIETTE ARRABIATA [V][VG] 13.25

Orechiette pasta in a rich tomato sauce with red chilli, garlic, sundried tomatoes and fresh basil

ORECCHIETTE CALABRESE 15.95

Orechiette pasta with spicy 'Nduja, roasted chicken, red chilli, garlic, basil, sundried tomatoes and mascarpone in a rich tomato sauce

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 aged Grana Padano
Topped with pancetta crisps *Minimum of 2 people*

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



Paella

TRADITIONAL PAELLA WITH SAFFRON, WHITE WINE, PASSATA,
RICH STOCK, RED PEPPERS, ONION AND SWEET GARDEN PEAS

PAELLA DE MARISCO [GF] 18.95

King prawns, mussels and calamari

◆ PAELLA DE TIERRA [GF] 17.95 ◆

Chicken breast and smoked chorizo

ARTEZZAN SIMPLY GIVING

We choose a local charity each quarter to receive a 25p donation from every dish sold.

The dish is marked on your menu with our ◆ symbol.

For more information, please ask your server.



Neapolitan Style Pizza

TRADITIONAL NAPOLITANA STYLE PIZZA WITH A MEDITERRANEAN TWIST

WE MAKE OUR DOUGH ON SITE EVERY DAY. WE ALLOW THE DOUGH TO DOUBLE PROVE FOR 24 HOURS BEFORE ROLLING IT INTO 'DOUGH BALLS'. IT'S THEN HAND STRETCHED AND BAKED WITH LOVE.

ALL OF OUR NEAPOLITAN PIZZA'S ARE MADE USING FIOR DI LATTE MOZZARELLA WHICH TRANSLATES TO 'FLOWER OF MILK' AND OUR HOMEMADE NEAPOLITANA SAUCE

MARGHERITA [V] 11.95

Fior di Latte, Neapolitana sauce, basil, extra virgin olive oil and a touch of rosemary salt

PEPPERONI 13.95

Fior di Latte, Neapolitana sauce and pepperoni, basil and a touch of rosemary salt

PORCHETTA 14.95

Roasted porchetta, Italian sausage, caramelised onions and prosciutto

MAROCCHINA 14.95

6-hour slow cooked lamb, roasted butternut squash, ras el hanout, red onion, harissa yoghurt, pomegranate, pine nuts, mint and coriander

SERRANO 15.95

Chorizo, roasted red peppers, serrano ham, paprika, charred padrón peppers and a cracked egg

LA RUSTIQUE 15.95

Camembert, bacon, red onion, crème fraîche, fresh spinach and crispy pancetta

VEGANO [V][VG] 14.95

Vegan mozzarella, roasted butternut squash, tenderstem broccoli, red chilli, sundried tomatoes, rocket and balsamic



From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED

BATTERED FILLET OF HAKE 17.95

Estrella Damm and paprika infused batter.

Patatas bravas, fresh lime, paprika aioli and grilled padrón peppers

RED SNAPPER FILLET [GF] 20.95

Pan roasted with garlic butter king prawns, sautéed samphire and cherry tomatoes. Lime and lemon dressing

SWORDFISH STEAK [GF] 21.95

Pan roasted in a 'Nduja butter with a smoky chorizo and mixed bean cassoulet with fresh lime and coriander

OVEN BAKED STONE BASS [GF] 22.50

White wine and tarragon cream sauce, Gran Moravia and thyme potato dauphinoise and crispy pancetta

WHOLE SALT BAKED BREAM 24.95

Stuffed with aromatic herbs and lemon.

Served with sautéed fine beans and fresh lemon

Served tableside



From the Land

OUR MEAT IS FREE RANGE AND GRASS FED

ROASTED FRENCH TRIM BREAST OF CHICKEN [GF] 18.95

Roasted chestnut mushrooms, thyme and Gran Moravia potato dauphinoise, marsala and tarragon jus

LAMB SHANK TAJINE 22.95

6-hour slow cooked lamb shank in an authentic blend of Moroccan spices, with mint and pomegranate pearl couscous, apricot and sweet potato stew, candied pine kernels

PAN ROASTED BREAST OF DUCK [GF] 20.95

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

CHICKEN SOUVLAKI 18.95

Chicken breast in a traditional marinade with Greek salad, warm flat breads, tzatziki and lemon

PORK SALTIMBOCCA [GF] 18.95

Roasted tenderloin of pork with sage, wrapped in prosciutto with wholegrain mustard pomme purée, creamy sage and onion jus, crispy pancetta, pork crumb and fried sage

'CHERMOULA' FLATTENED RUMP STEAK 19.95

170g pave rump steak

Marinated in a traditional Moroccan chermoula blend with an eastern inspired couscous salad, pomegranate, coriander and fresh lime

'TERRA ET MER' 27.95

226g sirloin steak

Garlic sautéed king prawns and a bisque, white wine cream sauce with rosemary salted French fries

'COSTATA DI MANZO' 34.95

452g 28 day – dry aged rib eye steak

Served on the bone with Gran Moravia and truffle fries, roasted chestnut mushrooms and truffle oil



From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS

MILANESE CAESAR SALAD 14.95

Baby gem lettuce, shaved Gran Moravia cheese and a creamy Caesar dressing with a breaded chicken Milanese

CHORIZO AND GOATS CHEESE SALAD [GF] 15.95

Sautéed chorizo, roasted red peppers, roasted butternut squash and goat's cheese with rocket, balsamic reduction and crispy pancetta

GREEK SALAD [V][GF] 13.95

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

HALLOUMI SOUVLAKI [V] 18.25

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



On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

SKIN ON FRIES [V][VG] 4.25

Seasoned with house rosemary salt

TRUFFLE AND GRAN MORAVIA SKIN ON FRIES [V] 4.95

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

WHOLEGRAIN MUSTARD MASHED POTATO 4.25

Finished with shaved Gran Moravia and pork crumb

MIXED GREENS [V][VG] 4.95

Sautéed with garlic and chilli

COURGETTE FRITTI [V] 4.95

Lightly fried in oregano and thyme seasoned flour

COUSCOUS SALAD 4.25

Fine couscous with tomato, red onion, parsley, sumac, ras el hanout, paprika and pomegranate

GREEK SALAD [V][GF] 4.25

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

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

Finished with extra virgin olive oil and ground black pepper

CHORIZO AND MIXED BEAN CASSOULET [GF] 4.95

Smokey chorizo and mixed beans in a rich tomato sauce

PATATAS BRAVAS 4.95

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



Something Sweet

A LITTLE INDULGENCE NEVER HURT

LOUKOUMADES 7.95

Lightly fried Greek doughnuts rolled in cinnamon sugar and a biscuit crumb with your choice of dipping sauce:

Lotus biscoff [V][VG] Dark chocolate [V] Mixed berry compote [V][VG]

PANNA COTTA 7.95 ADD LIMONCELLO 3.00

Limoncello panna cotta with lemon zest, fresh mint and lemon cannoli

CHOCOLATE AND SALTED CARAMEL TORTE [V] 7.95

Rich dark chocolate sauce and Nicholls of Parkgate salted caramel ice cream

TIRAMISU AFFOGATO [V][GF] 6.25

Freshly ground espresso, Tia Maria and Nicholls of Parkgate tiramisu ice cream

ARTEZZAN BAKLAVA [V] 7.95

Candied pine kernels and sunflower seeds layered between crispy filo pastry, cardamom and orange cream with a spiced honey reduction

CHEESE BOARD *Our cheese is supplied by our friends at The Cheese Shop Chester* 10.95

Truffle Pecorino, Délice des Crémiers and aged Manchego served with artisan biscuits, chutney, pickled figs and honey

DESSERT CALZONE 8.95

Lotus biscoff with salted caramel ice cream [V]

Chocolate with panna cotta ice cream [V]

Forest fruit with black cherry ice cream [V]

TRIO OF ICE CREAM *Nicholls of Parkgate* 6.95

Panna cotta, black cherry, Turkish delight, salted caramel, tiramisu

Served in a brandy snap basket with biscuit crumb

AMALFI LEMON SORBET *Nicholls of Parkgate* [V][VG] 6.25

Finished with fresh mint and lemon zest

[V] VEGETARIAN [VG] VEGAN [GF] GLUTEN FREE



Something Sweet

A LITTLE INDULGENCE NEVER HURT

COFFEE AND CARAMEL ALEXANDER 8.50

Brandy, coffee liqueur, caramel syrup and cream. Garnished with Abbracci dust

ESPRESSO MARTINI 8.95

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, Curaçao liqueur and cherry syrup smoked in a cloche with apple wood chips

HOT DRINKS

All served with a lemon shortbread 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



Vegan Menu

A SELECTION OF OUR VEGAN FAVOURITES

TO START

BAKED BRUSCHETTA 7.25

Toasted sourdough topped with roasted red peppers, cherry tomatoes, vegan mozzarella and rocket

ARTEZZAN HOUMOUS 6.25

Moroccan inspired houmous with warm flat bread, pomegranate, coriander, smoked paprika and extra virgin olive oil

STROMBOLI 5.50

Home-made pizza dough stuffed and rolled with garlic, rosemary oil and rosemary salt

MAIN COURSE

VEGAN PAELLA [GF] 15.95

Traditional Spanish paella with roasted red peppers, sweet garden peas, tenderstem broccoli and fine beans

CHERMOULA MARINATED SEITAN STEAK 15.95

Grilled and served with couscous salad and rocket

PIZZA VEGANA 14.95

Vegan mozzarella, roasted butternut squash, tenderstem broccoli, red chilli, sundried tomatoes, rocket and balsamic

ORECCHIETTE ARRABIATA 13.25

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

DESSERT

LOUKOUMADES 7.95

Lightly fried Greek doughnuts rolled in cinnamon sugar and a biscuit crumb with your choice of dipping sauce:

Lotus biscoff Mixed berry compote

AMALFI LEMON SORBET *Nicholls of Parkgate* [GF] 6.25

Finished with fresh mint and lemon zest