



# Artezzan

ARTEZZAN IS A MULTI-AWARD WINNING RESTAURANT THAT 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

## 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 [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

## 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





# 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

## SOUVLAKI 18.95

Chicken breast or halloumi 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

## STEAK

### 'CHERMOULA' FLATTENED RUMP 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

## MEDITERRANEAN VEGETABLE TART [V] 16.95

Roasted vine tomato, toasted pine kernels, rocket salad and aged balsamic



# 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



# 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

### 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