



Pinchos

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

CHICHARRONES 2.95

Pork crackling with red chilli and rosemary salt

SUN-DRIED TOMATO ARANCINI 3.35

Sun-dried tomato, Gran Moravia cheese and a basil aioli

BELLY PORK 3.35

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

PADRÓN PEPPERS [V][VG][GF] 2.95

Charred and seasoned with rosemary salt,
smoked paprika and extra virgin olive oil

GRILLED HALLOUMI [V][GF] 3.35

Grilled halloumi with pomegranate molasses,
pomegranate seeds, mint and harissa yoghurt

GRILLED CHISTORRA [GF] 3.35

A chorizo from the Aragon region of Spain, served with honey,
paprika, sumac, feta and coriander

GNUDI [V] 3.35

Fried goat's cheese, ricotta and Gran Moravia cheese gnudi with basil pesto

SUN-DRIED TOMATOES [V][GF] 2.95

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

GREEK LAMB KOFTA 3.35

Grilled, with tzatziki, fresh mint and sumac



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

With extra virgin olive oil

CHORIZO & MANCHEGO CROQUETTE 3.35

Hand rolled béchamel croquette with chorizo,
Manchego and a smoked paprika aioli

WHITEBAIT 3.35

Breaded whitebait with fresh lime and a lime and tarragon mayonnaise

WATERMELON & FETA [V][GF] 2.95

Chunks of watermelon with mint, feta, honey and black pepper

GREEK BAKED CHICKEN WINGS [GF] 3.35

Baked in wild garlic marinade with fresh mint

PERFECTLY PAIRED WITH

Enjoy a 125ml glass of Sommeliers choice wine to compliment your pinchos selection

RIOJA VENDIMIA, DON JACOBO, *Spain* [V][VG] 5.50

SAUVIGNON BLANC, JOSEPH MELLOTT DESTINÉA, *France* [V][VG] 5.60

PINOT GRIGIO ROSATO, PARINI, *Italy* 4.65



Breads

PIZZA STROMBOLI

Home made pizza dough, stuffed and rolled. Served with whipped tomato, basil and garlic butter

GARLIC & ROSEMARY [V][VG] 5.95

FIOR DI LATTE MOZZARELLA, GARLIC AND ROSEMARY [V] 6.50

ARTEZZAN BREADS

ARTISAN BREAD SELECTION [V] 5.95

A selection of breads from across the Mediterranean
served with whipped tomato, basil and garlic butter

ARTISAN BREAD & OLIVES [V] 8.95

Our Mediterranean bread served with whipped tomato,
basil and garlic butter and mixed olives



To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

SUN-DRIED TOMATO ARANCINI [V] 8.25

Sun-dried tomato, Gran Moravia cheese and basil aioli

CALAMARI & KING PRAWN FRITTI 10.25

Lightly fried calamari and king prawns in an oregano and thyme seasoned flour, rocket and lime and tarragon mayonnaise

GNUDI [V] 7.95

Fried goat's cheese, ricotta and Gran Moravia cheese with sun-dried tomatoes and basil pesto

APPLEWOOD SMOKED KING SCALLOPS 13.50

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

BUFFALO MOZZARELLA CAPRESE [V][GF] 8.95

Buffalo mozzarella with mixed heritage tomatoes, basil, toasted pine nuts and basil oil

CHORIZO & MANCHEGO CROQUETTES 7.95

Hand rolled béchamel croquette with chorizo, manchego and a smoked paprika aioli

GAMBAS & CHORIZO PIL PIL 10.25

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

GREEK LAMB KOFTA 8.95

Grilled with warm flat bread, tzatziki, couscous salad, fresh mint, coriander and lime

ARTEZZAN HOUMOUS [V][VG] 7.25

Moroccan inspired houmous with warm, hand-stretched 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 the traditional Roman dish. Linguini with egg yolks, smoked pancetta, parmesan and pancetta crisps

HOME SMOKED SALMON PAPPARDELLE 15.95

Home smoked salmon with a creamy white wine sauce, fresh tarragon and sweet garden peas. Topped with a soft poached egg

GNOCCHI CALABRESE AL FORNO 15.95

Baked gnocchi with smoked pancetta, spicy 'Nduja, paprika roasted chicken and sun-dried tomatoes in a tomato, basil and mascarpone sauce with Gran Moravia cheese

FOREST MUSHROOM TORTELLINI [V] 15.95

In a creamy white wine, truffle sauce with sautéed wild mushrooms, tarragon, rocket, shaved Gran Moravia cheese and porcini dust

ORECCHIETTE ARRABIATA [V][VG] 13.95

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

PAPPARDELLE PESTO [V] 15.25 ADD CHICKEN 2.00

Pappardelle pasta with tomato pesto and a dash of cream with roasted red peppers, sun-dried tomatoes, sugar snaps, cavolo nero, toasted pine kernels, rocket and Gran Moravia cheese

LOBSTER & PRAWN LINGUINI 24.95

Lobster and garlic butter sautéed king prawns in a rich tomato and lobster bisque sauce with sun-dried tomatoes and tarragon

ARTEZZAN GRAND CARBONARA 17.95 PER PERSON *Minimum of 2 people*

Made the traditional way with egg yolks, smoked pancetta, aged parmesan cheese and cracked black pepper.

Flambéed table side with aged grappa and lovingly rolled in a wheel of aged Grana Padano cheese

Add shaved black truffle 2.50 per person

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 ◆
Paprika roasted 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

OUR DOUGH IS MADE ONSITE EVERY DAY. WE ALLOW THE DOUGH TO DOUBLE PROVE FOR 24 HOURS BEFORE ROLLING IT INTO BALLS. IT IS THEN HAND STRETCHED AND BAKED WITH LOVE.

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

MARGHERITA [V] 11.95

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

PEPPERONI 13.95

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

CARBONARA 14.95

A white base pizza with a cheesy carbonara sauce, egg marbling and smoked pancetta topped with Gran Moravia cheese and pancetta crisps

THE GREEK 14.95

Spiced lamb kofta, red onion, mint, coriander and tzatziki

MIALONA 14.95

'Nduja, Italian sausage, slow roasted pork belly and prosciutto



Neapolitan Style Pizza

TRADITIONAL NAPOLITANA STYLE PIZZA WITH A MEDITERRANEAN TWIST

BUFFOLA 15.95

Buffalo mozzarella, prosciutto, rocket and shaved Gran Moravia cheese

EL SERRANO 15.95

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

LA RUSTIQUE 15.95

Brie, bacon, red onion chutney, crème fraîche,
fresh spinach and crispy pancetta

VEGANO [V][VG] 15.95

Roasted pumpkin base, vegan mozzarella, spinach,
red onion, rocket and toasted pumpkin seeds



From the Land

OUR MEAT IS FREE RANGE AND GRASS FED

GREEK SOUVLAKI CHICKEN FILLET OR HALLOUMI 18.95

In a traditional marinade with Greek salad, feta, warm traditional Greek pita, tzatziki and lemon

SAGE BUTTER ROASTED CHICKEN [GF] 18.95

Bone-in roasted chicken breast, sautéed forest mushrooms, Gran Moravia cheese and thyme dauphinoise potatoes and a marsala and tarragon jus

ARTEZZAN PORK TOMAHAWK [GF] 21.95

Chargrilled pork Tomahawk with a wholegrain mustard pomme purée, creamy sage and onion jus, crispy pancetta and sage butter

PAN ROASTED BREAST OF DUCK [GF] 21.95

Red wine poached pear, beetroot purée, potato dauphinoise with Gran Moravia cheese and thyme, honey, red wine reduction

LAMB SHANK TAJINE 23.25

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, mint, coriander and harissa yogurt



Steaks

ALL OUR STEAKS ARE GRASS FED AND MATURED FOR 28 DAYS

8oz MOROCCAN INSPIRED BISTRO RUMP 21.95

Chargrilled bistro rump with Moroccan chermoula marinade, ras el hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yoghurt

8oz ARTEZZAN SIRLOIN & LOBSTER 36.95

Chargrilled sirloin finished with garlic butter and grilled lobster with rosemary salted fries

16oz TRUFFLED RIBEYE 34.95

Ribeye on the bone, Gran Moravia cheese and truffle fries, sautéed wild mushrooms and truffle oil

32oz SHARING COTE DE BOEUF 64.95

A bone-in ribeye steak, commonly known as a Tomahawk served with sage butter, two side orders of your choice and two Artezzan sauces

Perfectly paired with CAHORS MALBEC, CHÂTEAU LABRANDE, France [V][VG] 33.00

HOME-MADE STEAK SAUCES 2.50 EACH

Peppercorn & brandy

Sage & onion

Red wine

Marsala wine & tarragon



From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED

BATTERED FILLET OF HAKE 18.50

Estrella Damm and paprika infused batter.

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

SWORDFISH STEAK [GF] 21.95

Chargrilled with sautéed samphire, cherry tomatoes and lime dressing

STONE BASS [GF] 23.95

Oven baked with butter, served with prawn, calamari, mussel and pancetta chowder.

Gran Moravia cheese potato dauphinoise and pancetta crisp

MONKFISH 24.95

Baked 450-500g monkfish fillet served on the bone with sautéed

king prawn linguini in a tomato and lobster bisque sauce

TUNA LOIN [GF] 24.25

Chargrilled tuna loin, sautéed asparagus, sugar snaps,

soft boiled quails eggs and lime dressing

BAKED WHOLE LOBSTER

Baked 2lb lobster, smothered in a rich tomato, basil and garlic butter

served with skin on seaweed salt seasoned fries

WHOLE 59.95

HALF 29.95



From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS

ARTEZZAN CHICKEN & PANCETTA CAESAR SALAD 16.25

Baby gem lettuce, crispy pancetta, shaved Gran Moravia cheese in a home-made creamy Caesar dressing with a breaded chicken Milanese and pancetta crisps

CHORIZO & GOAT'S CHEESE SALAD [GF] 15.95

Grilled chistorra chorizo, roasted red peppers, goat's cheese, rocket, balsamic reduction and topped with a pancetta crisp

GREEK SALAD [V][GF] 13.95

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

WATERMELON & FETA SALAD [V] 14.95

Ripe watermelon, creamy feta, fresh mint, pearl couscous cucumber and pomegranate. Finished with candied seeds and a spiced honey reduction



On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

SKIN ON FRIES [V][VG] 4.25

Seasoned with house rosemary salt

TRUFFLED SKIN ON FRIES [V] 4.95

Truffle, porcini and Gran Moravia cheese

WHOLEGRAIN MUSTARD MASHED POTATO 4.25

Shaved Gran Moravia cheese and pork crumb

MIXED SEASONAL GREENS [V][VG][GF] 4.95

Sautéed sugar snaps and cavolo nero with garlic and citrus

COUSCOUS SALAD [V][VG] 4.25

Fine couscous with tomato, parsley, red onion,
cumin and ras el hanout, coriander and lime

PATATAS BRAVAS [V] 4.95

Fried potatoes with a rich tomato sauce, paprika aioli and chilli oil

GREEK SALAD [V][GF] 4.95

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

ROCKET SALAD [V][GF] 4.25

Gran Moravia cheese, lime dressing, cracked black pepper



Something Sweet

A LITTLE INDULGENCE NEVER HURT

TRADITIONAL GREEK LOUKOUMADES [V] 7.95

Lightly fried Greek doughnuts in cinnamon sugar, honey and candied pine kernels with Greek yogurt and honey dip

Also available with Lotus Biscoff sauce

APRICOT CRÈME BRULÉE [V] 8.25

A classic crème brulée with a twist. Candied orange muscovado sugar topping served with mini-Italian cream pastries

CHOCOLATE & SALTED CARAMEL TORTE [V] 8.95

Caramel sauce, Lotus Biscoff crumb and panna cotta ice cream

ARTEZZAN BAKLAVA [V] 7.95

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

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

Picos Di Europa – a cave aged Spanish blue, Italian Taleggio and a Fromage de Chevere mature French goat's cheese served with artisan biscuits, onion chutney pickled figs and honey

BISCOFF CALZONE [V] 8.95

Mascarpone and Biscoff calzone with salted caramel ice cream

ARTEZZAN TIRAMISU [V] 8.25

Layers of coffee and liquor-soaked sponge with chocolate an mascarpone cream and grated dark chocolate, served with an espresso shot

TRIO OF ICE CREAM [V] *Nicholls of Parkgate* 7.25

Panna cotta, black cherry, salted caramel, tiramisu, chocolate
Served in a brandy snap basket with raspberries and mint

AMALFI LEMON SORBET *Nicholls of Parkgate* [V][VG][GF] 6.95

Finished with fresh mint and lemon zest



Something Sweet

A LITTLE INDULGENCE NEVER HURT

COFFEE & CARAMEL ALEXANDER 8.50

Martell VS, coffee liqueur, caramel syrup and cream. Garnished with chocolate dust

STRAWBERRY DREAM 8.50

Amaretto Disaronno and strawberry liqueur with strawberry syrup, strawberry purée and cream. Garnished with strawberry petals

ESPRESSO MARTINI 9.25

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

COFFEE AND VANILLA RUM OLD FASHIONED 9.00

Kingdom Recommends Spiced Rum, Tia Maria and vanilla syrup.
Garnished with a dehydrated orange wheel and a dash of chocolate bitters

COCOA & CHERRY SMOKED MANHATTAN 11.00

Woodford Reserve, cherry brandy, blue curaçao 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 2.90^{SGL.} 3.10^{DBL.}

MACCHIATO 2.90^{SGL.} 3.10^{DBL.}

AMERICANO 3.10

CAPPUCCINO 3.35

CAFFE LATTE 3.25

FLAT WHITE 3.00

CAFFE MOCHA 3.50

HOT CHOCOLATE 3.95

TEA Choose from: English Breakfast, Earl Grey, Rooibos, Mint, Green Tea, Camomile 3.20

IRISH COFFEE 7.10

CALYPSO COFFEE 7.10

FRENCH COFFEE 7.10

AMARETTO COFFEE 7.10



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, rocket, aged balsamic reduction

ARTEZZAN HOUMOUS 7.25

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

GARLIC & ROSEMARY STROMBOLI 5.95

Home made pizza dough, stuffed and rolled. *Enjoy with vegan mozzarella 6.50*

MAIN COURSE

VEGAN PAELLA [GF] 16.95

Traditional Spanish paella with roasted red peppers, sugar snaps, sun-dried tomatoes and cavolo nero

MEDITERRANEAN VEGETABLE TART 16.95

Grilled vine tomatoes, rocket, aged balsamic reduction

PIZZA VEGANO 15.95

Roasted pumpkin base, vegan mozzarella, spinach, red onion, rocket and toasted pumpkin seeds

ORECCHIETTE ARRABIATA 13.95

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

DESSERT

LOUKOUMADES 7.95

Lightly fried Greek doughnuts rolled in cinnamon sugar and a Lotus Biscoff dipping sauce

NICHOLLS AMALFI LEMON SORBET [GF] 7.95

Sorbet finished with fresh mint and lemon zest