



# Pinchos

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

## ARANCINI [V] 3.35

Goat's cheese and roasted red pepper arancini in a herb panko crumb with basil aioli

## BELLY PORK 3.35

6-hour slow cooked and honey glazed.

'Nduja, red pepper purée and toasted fennel seeds

## PADRÓN PEPPERS [V][VG] 3.35

Charred with agave nectar and ras el hanout seasoning

## GRILLED HALLOUMI [V][GF] 3.35

Halloumi with pomegranate molasses, pomegranate seeds, mint and harissa yoghurt

## CHISTORRA CHORIZO 3.35

A chorizo from the Aragon region of Spain.

Black pudding crumb, honey and thyme

## MOROCCAN SPICED CHICKEN WINGS 3.35

In a spicy chermoula marinade with coriander, fresh red chilli and candied seeds

## TEMPURA CAULIFLOWER [V] 3.35

Paprika batter with spiced tomato sauce and coriander

## SUN-DRIED TOMATOES & FETA [V] 3.25

Fresh basil and extra virgin olive oil

## MIXED MARINATED OLIVES [V][VG] 3.95

With extra virgin olive oil



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## ANDALUSIAN BLACK PUDDING BONBON 3.35

Sage & onion jus and fried sage

## GREEK LAMB MEATBALLS 3.35

Tzatziki, fresh mint and sumac

## SLOW-COOKED BEEF AND PORK RAGU CROQUETTE 3.35

Hand rolled, bechamel croquette with Gran Moravia cheese and Dijon aioli

## WHITEBAIT 3.35

Breaded whitebait with a lime & tarragon mayonnaise and fresh lime

## CHICHARRONES 3.25

Pork crackling with red chilli and rosemary salt

### PERFECTLY PAIRED WITH

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

RIOJA VENDIMIA, DON JACOBO, *Spain* [V][VG] 5.90

SAUVIGNON BLANC, JOSEPH MELLOTT DESTINÉA, *France* [V][VG] 6.00

PINOT GRIGIO ROSATO, PARINI, *Italy* 4.65



# Hand-Stretched Breads

## MOROCCAN INSPIRED HUMMUS [V] 7.25

Hand-stretched flat bread with Moroccan spiced hummus,  
pomegranate seeds, coriander and fresh mint

## GREEK MEZE [V] 8.95

Hand-stretched flat bread seasoned with oregano salt, taramasalata,  
hummus, mixed Mediterranean olives, tzatziki and extra virgin olive oil

## PIZZA STROMBOLI

Homemade 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



# To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

## ARANCINI [V] 7.95

Goat's cheese and roasted red pepper arancini in a herb panko crumb with basil aioli

## CALAMARI 10.50

Baby squid lightly fried in an oregano and thyme seasoned flour.  
Served with kalamata olives, tzatziki, fresh lemon and fried oregano

## APPLEWOOD SMOKED KING SCALLOPS 13.95

6-hour slow cooked, honey glazed pork belly, charred red pepper purée,  
'Nduja, crispy samphire and pancetta crisp  
*Served smoking tableside*

## SEABASS CEVICHE [GF] 11.95

Seabass marinated in freshly squeezed orange and lime juice.  
Served with capers, heritage radish, spring onion, chilli and red amaranth

## SLOW-COOKED BEEF AND PORK RAGU CROQUETTES 8.25

Hand-rolled bechamel croquette with Gran Moravia cheese and Dijon aioli

## GAMBAS & CHORIZO PIL PIL 10.25

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

## KEFTEDES 9.95

Greek style lamb meatballs in a rich tomato sauce with grilled pita and tzatziki

## MEDITERRANEAN THREE CHEESE FONDUE [V] 11.95

Manchego, camembert and parmesan cheese fondue with fresh thyme and truffle oil.  
Served with fried garlic dough balls



# Pasta and Gnocchi

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

## SPAGHETTI CARBONARA 15.95

A classic Roman dish. Spaghetti with egg yolks, guanciale, and Gran Moravia cheese, topped with guanciale crisps

## GNOCCHI FUNGHI AL FORNO [V] 16.95

Baked gnocchi with sautéed forest mushrooms in a creamy, white wine sauce, mascarpone and Gran Moravia cheese, tarragon, porcini dust and truffle oil

## WILD BOAR TORTELLI 17.95

In a rich tomato, 'Nduja and mascarpone sauce, fennel sausage, black pudding crumb, toasted fennel seeds and crispy pancetta

## SUN-DRIED TOMATO AND HARISSA PESTO TAGLIATELLE [V][VG] 15.95

Tagliatelle pasta in a sun-dried tomato and harissa pesto. Roasted red peppers, sun-dried tomatoes, sugar snaps, cavolo nero, toasted pine nuts, rocket and shaved Gran Moravia cheese

## LOBSTER AND KING PRAWN TAGLIATELLE 25.95

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

## LASAGNE AL FORNO 16.95

8-hour slow cooked beef & pork ragu and creamy bechamel sauce, between layers of pasta with rich tomato sauce and aged parmesan cheese

## KING SCALLOP AND KING PRAWN LINGUINI 23.95

Lemon infused linguini in white wine, lemon garlic and mascarpone sauce with pan-fried king scallops, king prawns and samphire

## ARTEZZAN GRAND CARBONARA 18.95 PER PERSON *Minimum of 2 people*

Made the traditional way with egg yolks, guanciale, and Gran Moravia cheese.

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

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



# Paella

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

◆ PAELLA DE MARISCO [GF] 19.95 ◆

King prawns, mussels and calamari

◆ PAELLA DE TIERRA [GF] 18.95 ◆

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

WE MAKE OUR DOUGH ON SITE EVERY DAY. WE ALLOW THE DOUGH TO DOUBLE PROVE FOR 24 HOURS BEFORE ROLLING IT INTO DOUGH BALLS. ITS 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 HOMEMADE 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 cheesy carbonara base, egg marbling and guanciale topped with Gran Moravia cheese and pancetta crisps

## THE GREEK 14.95

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



# Neapolitan Style Pizza

TRADITIONAL NAPOLITANA STYLE PIZZA WITH A MEDITERRANEAN TWIST

## NAPOLI 15.95

Napolese fennel sausage, thinly sliced potato, shaved red onion,  
'Nduja, mascarpone and fresh oregano

## THE G.O.A.T 15.95

Goat's cheese, roasted red peppers, sun-dried tomato  
& harissa pesto, rocket and chilli honey

## EL SERRANO 15.95

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

## VEGANO [V][VG] 15.95

Tomato and red pepper purée base, vegan mozzarella, roasted butternut squash,  
toasted pine kernels, rocket and tomato & harissa pesto





# From the Land

## GREEK SOUVLAKI CHICKEN FILLET OR HALLOUMI 18.95

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

## ARTEZZAN COQ AU VIN [GF] 18.95

Crispy, skin on breast of chicken with pan roasted chestnut mushrooms, silver skin onions and bacon in a rich Bordelaise sauce with Gran Moravia cheese & thyme dauphinoise

## PORK SALTIMBOCCA [GF] 21.95

Pork tenderloin wrapped with sage and prosciutto with wholegrain mustard pomme purée, a creamy sage and onion jus, crispy pancetta and pork crackling crumb

## HONEY ROASTED BREAST OF DUCK [GF] 21.95

Honey glazed figs, Gran Moravia cheese & thyme potato dauphinoise and a red wine & Amarena cherry reduction

## LAMB SHANK TAJINE 23.95

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, mint, coriander and harissa yogurt



# Steaks

ALL OUR STEAKS ARE MATURED FOR 28 DAYS

## 8oz MOROCCAN INSPIRED BISTRO RUMP 23.95

Marinated in traditional Moroccan chermoula marinade, ras el hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yoghurt

## 16oz RIBEYE 34.95

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

## 30-31oz TOMAHAWK STEAK 65.00

Served with two side orders of your choice and a choice of two sauces  
*Ideal for sharing*

*Perfectly paired with* CAHORS MALBEC, CHÂTEAU LABRANDE, France [V][VG] 34.75

## HOME-MADE STEAK SAUCES 2.50 EACH

Peppercorn & brandy

Sage & onion

Red wine



# From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED

## BATTERED HAKE 19.95

Menabrea and paprika infused batter. Patatas bravas, paprika aioli, grilled padrón peppers, fresh lime and coriander

## STONE BASS [GF] 23.95

Grilled king prawns, guanciale, Gran Moravia cheese & thyme potato dauphinoise, white wine, cream sauce and pancetta crisp

## GRILLED SWORDFISH 24.95

Chargrilled swordfish steak with a sautéed king prawn tagliatelle in a tomato and lobster bisque sauce, basil oil, fresh lemon and charred red pepper purée

## MONKFISH BOUILLABAISSE [GF] 25.95

Pan roasted fillet of monkfish in a classic bouillabaisse with calamari, mussels, red peppers, roasted new potatoes and fennel



# From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS

## ARTEZZAN CHICKEN & GUANCIALE CAESAR SALAD 16.25

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

## CHORIZO & GOAT'S CHEESE SALAD [GF] 15.95

Grilled chistorra sausage, roasted red peppers, and goat's cheese with rocket, balsamic reduction and topped with crispy pancetta

## GREEK SALAD [V] 15.95

Cherry tomatoes, cucumber, black olives and red onion with creamy feta, oregano and lemon with hummus and Greek flat bread



# On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

SKIN ON FRIES [V][VG] 4.95

Seasoned with house rosemary salt

TRUFFLED SKIN ON FRIES [V] 4.95

Tossed in truffle, porcini dust, and Gran Moravia cheese

WHOLEGRAIN MUSTARD MASHED POTATO 4.95

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

CAESAR SALAD [V] 4.95

Baby gem lettuce, garlic and rosemary salt croutons, shaved  
Gran Moravia cheese and a creamy Caesar dressing

PATATAS BRAVAS [V] 4.95

Fried potato 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

TRUFFLED CAULIFLOWER CHEESE [V] 4.95

Cauliflower in a rich cheese sauce and topped with Gran Moravia cheese and truffle oil



# 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 dipping sauce

## AMARENA CHERRY PANNA COTTA [V] 8.25

Amarena cherries, cherry syrup, dark chocolate tuille and honeycomb crumb

## CHOCOLATE & SALTED CARAMEL TORTE [V] 8.95

Panna cotta ice cream, a rich chocolate sauce and chocolate tuille

## ARTEZZAN TARTE TATIN [V] 8.95

Baked apples seasoned with butter, sugar and cinnamon  
in a buttery pastry with cinnamon and salted caramel pouring cream

## BISCOFF CALZONE [V] 8.95

Mascarpone and Biscoff calzone with salted caramel ice cream

## TIRAMISU [V] 8.95

Layers of coffee liqueur-soaked sponge, chocolate, mascarpone cream and grated dark chocolate

Served with a shot of espresso

## TRIO OF ICE CREAM [V] *Nicholls of Parkgate* 7.95

Panna cotta, strawberry, salted caramel, honeycomb or chocolate

Served in a meringue with raspberries and mint

## CHOCOLATE SORBET *Nicholls of Parkgate* [V][VG] 6.95

Finished with fresh raspberries and mint



# Something Sweet

A LITTLE INDULGENCE NEVER HURT

## ESPRESSO MARTINI 9.25

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

## 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

## 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<sup>SGL.</sup> 3.10<sup>DBL.</sup>

MACCHIATO 2.90<sup>SGL.</sup> 3.10<sup>DBL.</sup>

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 sour dough topped with roasted red peppers, cherry tomatoes, vegan mozzarella, rocket, aged balsamic reduction

### ARTEZZAN HUMMUS 7.25

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

### GARLIC & ROSEMARY STROMBOLI 5.95

Homemade pizza dough, stuffed and rolled. Served with whipped Tomato, basil and garlic butter

## MAIN COURSE

### VEGAN PAELLA 16.95

Traditional Spanish paella with roasted red peppers, sugar snaps, sundried tomatoes and Cavolo nero

### MEDITERRANEAN VEGETABLE TART 17.95

Grilled vine tomatoes, rocket and aged balsamic reduction

### PIZZA VEGANO 15.95

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

### SUN-DRIED TOMATO AND HARISSA PESTO TAGLIATELLE 15.95

Tagliatelle pasta in a sun-dried tomato and harissa pesto. Roasted red peppers, sun-dried tomatoes, sugar snaps, cavolo nero, toasted pine nuts and rocket

## DESSERT

### LOUKOUMADES 7.95

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

### CHOCOLATE SORBET *Nicholls of Parkgate* 7.95

Finished with fresh raspberries and mint