



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.

WE USE THE BEST IN RESPONSIBLE AND ETHICALLY SOURCED INGREDIENTS AND WHERE POSSIBLE, WORK WITH LOCAL SUPPLIERS LIKE NICHOLL'S OF PARKGATE, DAVE JOINSON QUALITY BUTCHERS BASED IN THE HEART OF CHESTER TO SHOWCASE THE REGION'S OUTSTANDING PRODUCE.



[V] VEGETARIAN [VG] VEGAN [NGI] NON-GLUTEN CONTAINING INGREDIENTS

Please ensure that you inform a member of our team of any allergy, intolerance or dietary requirement. Please scan the QR code above for information referring to allergens that are identified as the 14 common allergies. All our dishes, including vegetarian and Vegan products are prepared in a multi-ingredient kitchen environment therefore we cannot guarantee that any food item prepared is completely free from traces of allergens or intolerance ingredients due to risk of cross contamination. We are unable to recommend any of our dishes as Gluten Free due to our pizza section being open to the restaurant. All dishes with non-gluten containing ingredients are highlighted throughout the menu however prevention of cross-contamination cannot be guaranteed. Fish, poultry and shellfish dishes may contain bones and / or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu. **A discretionary service charge will be added to your bill for parties of 6 or more.**



MIXED MARINATED OLIVES [V][VG][GF] 4.50

Hand-Stretched Breads

ROMESCO HOUMOUS [V][VG] 7.95

Hand-stretched flat bread, with houmous, romesco, toasted pine kernels,
fresh coriander and extra virgin olive oil

GREEK MEZE [V] 10.95

Hand-stretched flat bread seasoned with oregano salt, served with marinated olives,
houmous, whipped feta, tzatziki and extra virgin olive oil

PIZZETTE

Served with a choice of whipped tomato & garlic butter or basil & pine kernel butter

GARLIC & ROSEMARY [V] 6.95

FIOR DI LATTE [V] 7.95

ADD EXTRA BUTTER 2.95



Pinchos

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

BELLY PORK [NGI] 4.25

Honey marinated baby chorizo served with romesco. and paprika

BABY CHORIZO [NGI] 4.95

Marinated Chermoula spiced wings, tossed in honey, corinader and fresh chilli.

WHIPPED FETA [V] 4.95

Honey, chilli flakes, pomegranate, mint and music bread

LAMB KOFTA [NGI] 4.25

Harissa yoghurt, sumac and fresh mint

WHITEBAIT 3.95

Breaded whitebait with a lime and tarragon mayonnaise

PADRON PEPPERS [V][VG][NGI] 3.95

Padron peppers, agave nectar and ras el hanout seasoning

GRILLED HALLOUMI [V][NGI] 3.95

Harissa yoghurt, pomegranate molasses, pomegranate seeds and coriander

PATATAS PAVE [V] 3.95

Dauphinoise potato, smoked garlic aioli, hand grated Gran Moravia, sage crisp



To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

SPINAC & RICOTTA ARANCINI [V] 9.95

Coated in a crunchy polenta crumb, served with
whipped ricotta and basil oil

SPICED FALAFEL [V][VG][NGI] 9.25

Houmous, romesco, spiced chickpeas, pomegranate, coriander, mint

APPLEWOOD SMOKED KING SCALLOPS 18.95

Pan seared XXL Scallops, 6-hour slow cooked honey glazed pork belly, celeriac puree, truffle oil.
-Served Smoked tableside-

JAMON CROQUETTES 9.95

Hand rolled Bechamel croquettes with Gran Moravia, pancetta crisp and wholegrain mustard garlic aioli.

GAMBAS & CHORIZO PIL PIL 11.95

Skillet cooked king prawns, paprika, shallots, nduja and garlic with toasted sourdough

CHORIZO & BLACK PUDDING 10.95

Black pudding bon bon, honey glazed baby chorizo, romesco, poached egg and pancetta crisp.

CHEMOULA SPICED CHICKEN WINGS [NGI] 9.95

Marinated chicken wings in chemoula spices. apple, celeriac and whole grain mustard remoulade and rocket.



Pasta and Gnocchi

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

ARTEZZAN CARBONARA 18.25

Our twist on a traditional Roman dish. Spaghetti with egg yolks, smoked pancetta, parmesan and pancetta crisps

TRUFFLE SHORT RIB TAGLIATELLE 21.95

8 hour braised pulled short rib in a rich jus, topped with mascarpone and truffle oil

GNOCCHI CALABRESE 18.95

Baked gnocchi in a rich tomato sauce, nduja, pancetta and garlic and rosemary chicken, Gran Moravia and rocket.

BUTTERNUT SQUASH RAVIOLI [V] 19.95

Tossed in amaretto butter, roasted butter nut squash and celeriac. Butternut squash puree, rocket, crisp sage leaves and sunflower seeds.

CHICKEN PRIMAVERA 18.95

Casarecce bronze cut pasta, garlic and rosemary roasted chicken, kale, carrots & sugar snap peas in a creamy sauce, topped with toasted pine kernels and rocket

Also available as vegan [V][VG]

FRUTTI DI MARE SPAGHETTI 25.95

King prawns, clams and queenie scallops in a rich lobster bisque tomato sauce server with a tiger prawn on top.

KING PRAWN TAGLIATELLE 23.95

In a white wine, lemon & mascarpone sauce with pan fried king prawns, samphire and red chilli 23.95

In a white wine, lemon & mascarpone sauce with pan fried king prawns, samphire and red chilli

VINE TOMATO AND CHILLI RISOTTO [V][VG] 23.95

In a white wine, lemon & mascarpone sauce with pan fried king prawns, samphire and red chilli 23.95

In a white wine, lemon & mascarpone sauce with pan fried king prawns, samphire and red chilli

ALL OUR PASTA DISHES CAN BE MADE WITH NON GLUTEN CONTAINING INGREDIENTS EXCEPT GRAND CARBONARA AND BUTTERNUT SQUASH RAVIOLI

[V] VEGETARIAN [VG] VEGAN [NGI] NON-GLUTEN CONTAINING INGREDIENTS



GRANDE CARBONARA

FLAMBEED TABLESIDE IN WITH AGED GRAPPA AND LOVINGLY ROLLED IN A WHEEL OF
AGED GRANA PADANA CHEESE

MADE THE TRADITIONAL WAY WITH EGG YOLK, SMOKED PANCETTA, AGED PARMESAN CHEESE AND CRACKED BLACK PEPPER.

ARTEZZAN SIMPLY GIVING

We choose a local charity each quarter to receive a 25p donation from every Grand Carbonara sold.
The dish is marked on your menu with our symbol. For more information, please ask your server.



Neapolitan Style Pizza

TRADITIONAL STYLE PIZZA WITH A MEDITERRANEAN TWIST

OUR DOUGH IS MADE FRESH ON-SITE EVERY DAY, DOUBLE-PROVED FOR 24 HOURS,
THEN HAND-STRETCHED AND BAKED TO PERFECTION.

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

MARGHERITA [V] 13.95

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

DIABLO 17.95

Sliced pepperoni, sliced chorizo, fresh chilli and a drizzle of hot honey

THE GREEK 17.95

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

MIALONA 17.95

Italian sausage, slow roasted pork belly and prosciutto

THE G.O.A.T [V] 17.95

Roasted red peppers, balsamic shallot, goat's cheese, rocket, toasted pine kernels

QUATTRO FORMAGGI [V] 17.95

Gorgonzola DOP, Fior di Latte, goat's cheese, Gran Moravia

ROMANO [V][VG] 16.95

Romesco, courgette, asparagus, red onion, rocket and toasted pine kernels



From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS

CHICKEN & SMOKED PANCETTA CAESAR SALAD 17.25

Baby gem lettuce, smoked pancetta & shaved Gran Moravia in a creamy Caesar dressing with a grilled chicken fillet and pancetta crisp

TAGLIATA STEAK SALAD [NGI] 19.95

4oz chermoula marinated rump served on a bed of rocket, cannellini beans, cherry tomatoes, roquitto peppers, sliced red onion, fattoush dressing

MEZE SALAD [V][VG] 16.95

Falafel, houmous, Moroccan cous cous, roasted butternut squash, coriander, pomegranite, sunflower seeds and flat bread

Add lamb kofta 3.95

GREEK HALLOUMI SOUVLAKI [V] 21.95

Marinated in a traditional marinade, with Greek salad, feta, warm traditional corn pita, tzatziki and lemon

MEDITERRANEAN TAJINE TART [V][VG] 21.95

Baked vegan Moroccan vegetable tart, roasted tomatoes and butternut squash cous cous,



From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED

BATTERED COD 19.95

Damm Lemon and paprika infused batter

Patatas bravas, citrus aioli, padron peppers, grilled fresh lemon and coriander

LA CHAUDREE FRANCAISE 29.95

Traditional French chowder, King prawns, queeniw scallops, coley, new potatoes.

Served with saffron aioli and warm baguette.

FILLET OF GILT BREAM [NGI] 28.95

Pan fried and served on a bed of samphire, cherry tomatoes, sugar snap peas and lemon citrus dressing.

SALMON EN PAPILOTE [NGI] 29.95

Steamed salmon supreme, citrus crushed new potatoes, roasted fennel, fresh lemon, orange and white wine.

Served with samphire, crispy kale and a lobster & citrus bisque



From the Land

GREEK CHICKEN SOUVLAKI 21.95

Marinated in a traditional marinade, with Greek salad, feta, warm traditional corn pita, tzatziki and lemon

PORK SALTIMBOCCA [NGI] 29.95

Pork tenderloin fillet wrapped in sage & prosciutto, caramelised pancetta & shallot
pomme purée, sautéed kale, balsamic shallot, served with a Pedro Ximenez sauce

COQ AU VIN [NGI] 26.95

Pan fried chicken supreme, shallot puree, Gran Moravia dauphinoise potatoe, sauteed wild mushrooms
and red wine jus.

LAMB SHANK TAJINE 33.95

6 hour slow cooked spiced lamb shank, Moroccan cous cous, butternut squash and apricot stew, pomegranate seeds,
fresh coriander and mint leaves.



Steaks

ALL OUR STEAKS ARE MATURED FOR 28 DAYS

8oz MOROCCAN BISTRO RUMP 28.95

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

16oz TRUFFLE RIBEYE 49.95

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

8oz FILLET 54.95

Served with Fran Moravia dauphinoise, balsamic shallot, celeriac puree, wild mushrooms and bone marrow red wine jus.

HOME-MADE STEAK ACCOMPANIMENTS

Peppercorn sauce 3.50

Blue cheese sauce 3.50

Red wine jus 3.50

Tomato & basil butter 2.95

Basil & pine kernel butter 2.95



On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

SKIN ON FRIES [V][VG] 4.95

Seasoned with rosemary salt

TRUFFLED SKIN ON FRIES 5.75

Truffle and Gran Moravia

PATATAS BRAVAS [V][VG] 5.95

Fried potato with a rich tomato sauce, citrus aioli and chilli oil

GREEK DAKOS SALAD [V] 5.75

Cherry tomatoes, black olives, red onion, feta, garlic and rosemary croutons, fresh oregano and olive oil.

SEASONAL GREENS [V][VG][NGI] 5.95

Kale, garden peas, sugar snap peas, basil oil

CAESAR SALAD [V] 5.25

Baby gem lettuce, Gran Moravia shavings, croutons



Something Sweet

A LITTLE INDULGENCE NEVER HURT

TRADITIONAL GREEK LOUKOUMADES [V] 8.25

Lightly fried Greek doughnuts in cinnamon sugar, honey and candied pine nuts

Served with; Greek yoghurt and honey dip or Lotus Biscoff dipping sauce

LEMON MERINGUE TART [V] 9.95

Sweet short crust pastry, Amalfi kemon curd, hand whipped meringue, lemon couli

TIRAMISU CHEESECAKE [V] 8.95

White chocolate cheesecake with a buttery chocolate biscuit base, and lady fingers soaked in Pedro Ximinez and roasted coffee.,

CHOCOLATE & SALTED CARAMEL TORTE [V] 8.95

French vanilla ice cream, rich chocolate sauce and chocolate tuile

BISCOFF CALZONE [V] 8.95

Mascarpone & Biscoff calzone with French vanilla ice cream

TRIO OF ICE CREAM [V] 8.95

French vanilla

Honeycomb

Salted caramel

Chocolate

Strawberry

Served with a sweet torta and mint

Our ice cream is supplied by our friends at Nicholls of Parkgate

RASPBERRY SORBET [V][VG][NGI] 8.25



Something Sweet

A LITTLE INDULGENCE NEVER HURT

ESPRESSO MARTINI 10.95

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

COFFEE & CARAMEL ALEXANDER 9.50

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

COFFEE AND VANILLA RUM OLD FASHIONED 10.00

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

COCOA & CHERRY SMOKED MANHATTAN 12.50

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 3.50 SGL. 4.00 DBL.

MACCHIATO 3.60 SGL. 4.50 DBL.

AMERICANO 4.00

CAPPUCCINO 3.65

CAFFE LATTE 4.50

FLAT WHITE 4.50

CAFFE MOCHA 4.50

HOT CHOCOLATE 4.50

TEA Choose from: English Breakfast, Earl Grey, Rooibos, Mint, Green Tea, Camomile 3.90

IRISH COFFEE 9.95

CALYPSO COFFEE 9.95

FRENCH COFFEE 9.95

AMARETTO COFFEE 9.95