



WELCOME TO L'ARTIGIANO

*Live the culinary experience to the full between grills,
refined cuisine and particularities of the territory.*

TO START

- BAO BUN** **12 €**
Chicken karaage, roasted pepper cream, pickled cabbage
(1 3 4 5 6 10 11 12)
- OLD COW TARTARE OF VARZESE** **16 €**
Hollandaise foam, caviar, breme onion with raspberry vinegar
(2 3 4 7 12)
- CONFIT DUCK BREAST IN OLTREPO PAVESE** **17 €**
Buttafuoco wine gel, Voghera mostarde
(10 12)
- TUNA BONE MARROW** **20 €**
Bbq bone marrow, tuna tartare, pecorino and agrumes (1 4 7)
- WAGYU FRENCH TOAST** **20 €**
Wagyu tartare 100% fullblood "Ca Negra", black truffle, grana padano cream, onion
jam (1 3 5 7 10 12)
- WAGYU BRESAOLE** **22 €**
 - A5 Japanese Wagyu Bresaola "Ginkaguji onishi" Kyoto district
 - Bresaola "Swami" Swedish Wagyu 100% Fullblood Japanese district Tajima with
house focaccia
- JAMON IBERICO PATANEGRA 100% BELLOTA** **17 €**
selection "Ibesa de los Pedroches" 53 months of maturation,
accompanied by piquillo peppers from Navarra.

IBERIAN SELECTION :

2 2 €

- Jamon Iberico cebo de campo 50%, “PrinceSan” selection
- Jamon serrano reserve 18 months “PrinceSan” selection
- Rubia Gallega old cow cecina “Discarlux” selection (dried bresaola ed smoked).

**recommended for two people*

TRADITIONAL CUTTING BOARD :

1 9 €

- Culatello di zibello after 24 months
- Shoulder heart 18 months
- Cooked and smoked bacon in 3 phases “ La Giovanna”

**reccomended for two people*

CHEESE TASTING “ MARCO BERNINI “

2 3 €

- The coin of Aristaios
Sheep's milk, Revisitation of the historic Feta recipe.
- Adell and his wild thyme
Cow's milk, tasty white soft paste with hints of sweet zola flavor and wild thyme
- L.1753 Safflower
Cow's milk, tasty yellow-orange paste studded with safflower flowers (false saffron)
- Rocco young and strong
Sheep's milk, white-fleshed Roquefort.
- Erica in blu
Cow's milk, blued with three roquefort molds with long aging in rum bath, pureed fruit and honey.
- Wave
Cow's milk, homage to the sea, tasty pasta, Taggiasca olives, wild oregano from the beach (Ionian Sea) and spicy anchovy sauce.

**recommended for two people*

FIRST DISHES

RAVIOLO, BEURRE BLANC, PINK SHRIMP 16€
Handmade fresh pasta filled with bbq sweet potatoes, beurre blanc sauce, crispy and raw pink shrimp.
(1 2 3 4 5 7 12)

MEZZAMANICA FELICETTI 16€
Wagyu butter, smoked bacon from "La Giovanna", wild herbs, fish eggs.
(1 2 4 7 10 12)

TAGLIATELLE ALLA VECCHIA MANIERA 15€
Handmade fresh pasta, old cow ragù from the harvest "I pep long"
(1 3 6 9 12)

RICE AND MILK (TYPICAL RECIPE FROM PAVIA) 14€
Oltrepo rice with milk, beetroot reduction, nuts pralinee.
(6 7 8 9 12)

THE SECONDS OF THE KITCHEN

IBERIK PORK AND APPLE 21€
Marinated iberik pork neck cooked on sous vide, apple cream, pickled mustard, roasted cabbage
(1 7 10 12)

PECORA GIGANTE BERGAMASCA (KIND OF SHEEP FROM BERGAMO MOUNTAINS) 19€
Sheep roll from the organica farm "Massimo Balduzzi", toasted yogurt, polleen, bbq jerusalem artichoke
(7 9 12)

MEDITERRANEAN OCTOPUS, SAN MARZANO TOMATO, LEGUMES 21€
Roasted octopus, crispy legumes, traditional tomato sauce
(1 2 4 14)

CELERIAC, VEGETABLE REDUCTION, HAZELNUTS 17€
Roasted celeriac, hazelnuts cream, vegetable caramel, wild herbs salad.
(1 6 8 10)

THE CLASSICS FROM THE GRILL

BLACK ANGUS URUGUAY SIRLOIN cereal breeding "Taurus Gold" (280 gr.)	20€
BLACK ANGUS URUGUAY FILLET cereal breeding "Taurus Gold" (200 gr.)	22€
DANISH AYRSHIRE RIBEYE "SWAMI" SELECTION, SUPREME marbling. Basic size 300/350 gr.	13,5€/yet
WAGYU RIBEYE CROSS AMERICA "SNAKE RIVER FARMS" BREEDING (50% Japanese wagyu – 50% black Angus America). Marbling 6+. Basic size 250/300 gr.	27€/yet
SKEWER OF PICANHA BLACK ANGUS U.S.A. "CREEKSTONE FARM" BREEDING Prime marbling (250 gr.)	22€
PIEDMONTESE FASSONA STRATAGLIATA. (250G).	19€
SLICED OLD GALICIAN COW "RUBIA GALLEGA" (200 GR.)	22€
DANISH BEEF SHORT RIBS "SWAMI SELECTION", cooked at low temperature and finished on the grill (approximately 500 g).	19€
WAGYU TASTING (150 GR) Striploin Australian Wagyu "Stone Axe" 100% Fullblood marbling 9+ Ribeye Old cow "Juku" Kyoto district, marbling A4 8/12mbs Wagyu striploin A5 Japanese district "Satsuma" MBS 12/12. Cooking at the table.	75€

CONTORNI

Classic baked potatoes	6€
Baked potatoes with sour cream	7€
Marinated cabbage salad	6€
Roasted wild herbs	6€
Grilled corn on the cob with paprika mayonnaise	7€

SWEETS

Bbq pineapple salad, mango, coconut and cacao (1 3 7 8)	9€
Chocolate 65%, banana bread, organic rhum (1 6 7 8 12)	10€
Artigiano Tarte tatin, Madagascar vanille pod, french chantilly (1 7)	9€
Lemon sorbet from Riviera Ligure, almond cake from Varzi	7€
Strawberry sorbet and fresh cream	7€

C O V E R A G E A N D B R E A D € 3 . 5 0

If you have allergies or intolerances, contact the dining room staff who will be able to give you the best information on the matter

ALLERGENS

- 1) Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats);
- 2) Crustaceans;
- 3) eggs;
- 4) Fish;
- 5) Peanuts;
- 6) Soya;
- 7) Milk and milk-based products (including lactose);
- 8) Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts);
- 9) Celery;
- 10) Mustard;
- 11) Sesame seeds;
- 12) Sulfur dioxide and sulphites (if in concentrations higher than 10 mg/kg or 10 mg/litre);
- 13) Lupins;
- 14) Molluses