



WELCOME TO L'ARTIGIANO

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

STARTERS

- BAO BUN** **12 €**
Pulled iberic pork, raspberry mayoinnaise, aromatic salad
(1, 3, 10, 12)
- BETWEEN PANZANELLA AND GREEK SALAD** **12 €**
Panzanella (bread and tomato), feta foam, cucumber, kalamata olives
(1, 7, 12)
- OLD GALICIAN COW TARTARE "RUBIA GALLEGA"** **16 €**
veggie hollandaise, baby carrot and algae
(8, 10, 12)
- AMBERJACK SASHIMI** **18 €**
chimichurri, bbq sweet potatoes, tempura
(1, 3, 4, 6, 12)
- WAGYU FRENCH TOAST** **19 €**
Wagyu tartare 100% fullblood "Ca Negra", black truffle, grana padano cream,
onion jam
(1 3 5 7 10 12)
- WAGYU BRESAOLE** **21 €**
 - 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 €**
sselection "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

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

MEZZAMANICA FELICETTI 16 €
pecorino and pepper sauce, bbq lemon, raw shrimp
(1 2 4 7 10 12)

PAN FRIED CURRY RICE 14 €
roasted basmati rice with green curry coconut soup
(6 7 8 9 12)

THE SECONDS OF THE KITCHEN

MEDITERRANEAN OCTOPUS, SAN MARZANO TOMATO, LEGUMES 22 €
Roasted octopus, crispy legumes, traditional tomato sauce
(1 2 4 14)

IBERIK PORK 21 €
Peppercorn ketchup, Wild bitter herbs
(6, 10, 12)

TUNA BELLY TATAKI 26 €
xo sauce, marinated pak choi
(2, 3, 5, 6, 8, 11, 12, 14)

ROASTED ZUCCHINE 17 €
courgette babaganoush, marinated courgettes
(6, 8, 11, 12)

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€
Black forest: black cherry and chocolate 65% (1 6 7 8 12)	10€
Dulche de leche, barley and peach (1 7)	9€
Black cherry sorbet and fresh cream foam with Madagascar vanilla	7€
Riviera lemon sorbet and Varzi almond cake	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