



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 mayonnaise, 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 €**
100% Fullblood Dutch Wagyu tartare from "Umami" breeding, "Fed olives" diet, black truffle, parmesan pâté, delicate 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 €**
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

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

MEZZAMANICA FELICETTI 17 €
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 22 €
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)

ARTISAN COURGETTE 17 €
Grilled courgette, marinated courgette tartare, courgette kimchi, courgette babaganoush
and crispy flowering courgette.
(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€/Hg
WAGYU RIBEYE CROSS AMERICA "SNAKE RIVER FARMS" BREEDING (50% Japanese wagyu – 50% black Angus America). Marbling 6+. Basic size 250/300 gr.	27€/Hg
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€
Chicory and iceberg salad marinated in smoke	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 milk cream	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