



Primi Piatti

Crema di Patate, Castagne e Porri con Crostino di Pane al Gorgonzola e Pepe Nero
cream of leek and Maris Piper potato soup with chestnuts, gorgonzola and black pepper sour dough croutons

Tartara di Tonno Marinato al Limone ed Erba Cipollina
marinated tuna tartare with Amalfi lemon and chives

Gamberi Fritti in Tempura alla Birra con Marmellata Agrodolce di Mango e Peperoncino
deep-fried tiger prawns in a beer tempura with mango and chilli chutney

Burrata Pugliese con Concassé di Pomodoro all'Aglio ed Origano con Pasta Fritta
Pugliese burrata cheese with garlic, oregano and tomato crudité with deep fried homemade pasta

Carpaccio di Manzo Scottato alle Erbe Fini con Rucoletta, Parmigiano e Funghi Prataioli e Salsa al Balsamico di Modena

beef carpaccio with rocket, aged parmesan, wild mushrooms and a Modena balsamic vinegar reduction

Carpaccio di Barbabietole con Capesante Scottate, Pancetta Croccante, Emulsione di Limone e Burro con Semi di Zucca

panfried Scottish scallops with crispy pancetta, lemon butter sauce and pumpkin seeds on a beetroot carpaccio

Secondi Piatti

Lasagna Vegetariana con Verdure alla Griglia, Formaggio Brie, Pomodoro e Besciamella
winter vegetable lasagna with brie, San Marzano tomato and béchamel

Gnocchi di Patate Fatti in Casa con Salsa Funghi Selvatici, Calamaretti e Pomodoro Fresco
homemade potato gnocchi with mixed wild mushrooms, baby squid and fresh tomato

Filetto di Branzino al Forno con Purea di Patate al Cipollotto e Menta
oven baked fillet of sea bass with a spring onion and fresh mint mashed potato

Tacchino Natalizio

roasted Norfolk Christmas turkey with all the trimmings

Nodino di Vitello al Burro e Salvia

pan fried veal chop in a butter and fresh sage sauce

Filetto di Manzo Grigliato, Gratinato al Gorgonzola con Polenta al Profumo di Tartufo

grilled fillet of Surrey Farm beef with melted gorgonzola cheese and black truffle scented polenta

Vegetarian Option Available on Request

Dolci

Pannacotta alla Vaniglia con Frutti di Bosco

vanilla pannacotta with mixed wild berries

Fondente al Cioccolato con Gelato alla Vaniglia

warm chocolate fondant with vanilla ice cream

Carpaccio di Ananas e Frutta Mista con Riduzione di Balsamico e Gelato al Cocco

pineapple carpaccio with mixed fruit, Modena balsamic reduction and coconut ice cream

Tiramisú Classico

classic Italian tiramisú

Selezione di Formaggio con Marmelata ai Fichi e Noci Tostate

selection of cheese with figs marmalade and toasted walnuts

BOOKING TERMS AND CONDITIONS

All bookings are subject to availability.

We require a non-refundable deposit of £20 per person for standard bookings.

Should numbers drop without notification of at least 5 working days, the deposit paid per person will be retained.

Menu content is correct at the time of going to print and may be subject to change.

All private areas require a minimum spend according to your requirements.

Deposits may be paid by cheque, payable to Roc Restaurants Ltd.

Cash deposits must be made in person.

Access to some areas of the restaurant may be restricted due to private functions.

Return of your booking form is deemed acceptance of these terms and conditions.

ARTIGIANO

CHRISTMAS BOOKING FORM

WHY NOT CONSIDER OUR PRIVATE
DINING ROOM?

ARTIGIANO

12A BELSIZE TERRACE, LONDON, NW3 4AX
TEL: 020 7794 4288. ARTIGIANO@ETRUSCARESTAURANTS.COM
WWW.ARTIGIANORESTAURANT.CO.UK

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Please read this form and the conditions. Complete, sign and return to us by emailing artigiano@etruscarestaurants.com or by popping in to see us.

Name _____

Company _____

Address _____

Postcode _____

Contact Number _____

Email _____

Should you require one of our venues for exclusive use please contact us on:

020 7794 4288

artigiano@etruscarestaurants.com

Please tick the box if you would prefer not to receive information about future promotions and marketing events from Artigiano

PLEASE INDICATE YOUR REQUIREMENTS BELOW:

Restaurant booking Private Dining Room Booking
Lunch booking Dinner Booking

No of people _____

Date Required (first choice) _____

Date Required (second choice) _____

Time of Booking _____

Menu Choice _____

Special Requirements _____

PAYMENT DETAILS

To confirm your booking we require a deposit of £20 per person. This will be deducted from your final bill. However, should your numbers decrease without prior notification of at least 5 working days, deposits paid for absent persons will be retained.

Visa Maestro Amex Mastercard

Name on Card: _____

Credit Card No: _____

Start Date: _____ Expiry Date: _____

CCV No: _____ Issue No: _____
last 3 digits on back of card Maestro

Signature: _____