

Primi Piatti

Vellutata di Castagne, Topinambur e Patate Novelle con Barbabietola e Pastinaca Croccanti ed Olio al Tartufo

cream of chestnut, jerusalem artichoke and new potato soup with beetroot and parsnip crisps finished with white truffle oil

Tempura di Gamberi con Julienne di Carote e Porri Saltati, Salsa al Miele e Soia

tiger prawns in a beer tempura with sautéed carrots and leeks with a honey and soy dressing

Burratina Pugliese con Verdurine Grigliate, Pesto, Prosciutto di Parma e Pinoli Tostati

Pugliese burrata with grilled vegetables, pesto, Parma ham and toasted pine kernels

Gradvalax di Salmone con Barbabietola e Germogli di Piselli, Vinaigrette al Lampone

salmon gradvalax with poached beetroot, pea shoots and raspberry vinaigrette

Tartara di Manzo con Uovo di Quaglia a Crudo, Scaglie di Parmigiano con Remoulade di Sedano Rapa e Rafano

Scottish beef tartare with fresh quail's egg, shaved parmesan, celeriac and horseradish remoulade

Secondi Piatti

Risotto agli Asparagi e Zafferano con Pecorino e Pepe Rosa

saffron and asparagus risotto with Roman pecorino cheese and pink peppercorn

Tacchino Arrosto Natalizio

roasted Norfolk turkey with all the trimmings

Nodino di Vitello al Burro e Salvia con Spinaci Saltati all'Aglio

pan fried veal chop in a butter and fresh sage sauce with sautéed garlic spinach

Filetto di Manzo con Funghi Misti, Fegato Grasso e Salsa al Vino Rosso

grilled fillet of Surrey Farm beef with mixed wild mushrooms, foie gras and red wine jus

Filetto di Ippoglosso con Pak Choi, Semi di Sesamo, Uovo d'Anatra in Camicia e Salsa Olandese

pan fried fillet of Atlantic halibut with pak choi, sesame seeds,

poached duck egg and Hollandaise sauce

Filetto di Branzino Arrosto con Guazzetto di Vongole, Gamberi e Salicornia

roasted fillet of seabass in a clams, king prawn and samphire guazzetto

Gnocchi con Spinaci, Noci e Salsa al Formaggio Affumicato

home made gnocchi with baby spinach, walnut and smoked cheese sauce

Dolci

Semifreddo con Amaretti, Ciliege, Mango e Salsa al Frutto della Passione

traditional semifreddo parfait with amaretti, sweet cherry, mango and passion fruit coulis

Selezione di Formaggi Misti con Fichi Freschi e Biscotti Digestive

selection of mix cheese served with fresh figs and selection of biscuits

Strudel alle Mele ed Uvetta con Gelato alla Vaniglia

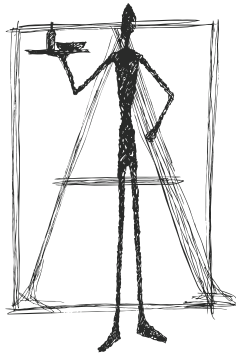
apple and raisin strudel with vanilla ice cream

Fondente al Cioccolato con Gelato alla Fragola e Salsa al Cioccolato Fondente

chocolate fondant with strawberry ice cream and dark chocolate sauce

Tiramisu

traditional Tiramisu with Novara sponge biscuit



ARTIGIANO

**CHRISTMAS
SET MENU**

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 Etrusca 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.

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CHRISTMAS BOOKING FORM

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