

W E L C O M E T O

*L*Artigiano

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Meaning - The Artisan

GREAT FOOD

GREAT WINE

GREAT VIBES

◆ SHARED STARTERS ◆

MIXED MARINATED OLIVES (V, GF)	9
BREAD (V) <i>House made ciabatta with olive oil</i>	3
SFINCIONE <i>Stone baked Sicilian style oval pizza</i>	
AGLIO (V) <i>Garlic, three cheese & fresh herbs</i>	18
SICILIANI <i>Tomato, caramelised onions, anchovies, olives, buffalo mozzarella, basil</i>	26
MARGHERITA <i>Tomato sugo, baby bocconcini, fresh basil, virgin olive oil</i>	23
BURRATA (V) <i>Fresh burrata with sun dried tomato compote, basil pesto, olive oil & toasted ciabatta</i>	22
FORMAGGIO COTTO (V) <i>Clay pot baked camembert, caramelized onion, piquillo peppers, oven dried tomato & olives, served with fresh ciabatta</i>	18
TASTING BOARD <i>Selection of burrata, olives, cured meats & sourdough</i>	38

GF denotes gluten friendly ingredients used. As our kitchen is not a gluten free environment & even though care is taken, cross contamination may occur and we make no guarantees.

◆ ENTREE ◆

ARANCINI (V, GF) <i>Roasted pumpkin & pesto (4 pieces)</i>	18
POLPETINNE (GF) <i>Pork & veal, tomato sugo with parmesan (6 pieces)</i>	16
SAGANAKI (V, GF) <i>Pan fried saganaki cheese, lemon & olive oil</i>	18
CARPACCIO (GF) <i>Thinly sliced raw beef fillet, aioli dressing, fig relish, rocket, parmesan & extra virgin olive oil</i>	23
CALAMARI FRITTI (GF) <i>Fried Australian calamari served with aioli, lemon</i>	22
GAMBERI AL PEPERONCINO (GF) <i>Pan seared prawns in chilli, garlic, lemon juice & olive oil</i>	22

◆ PASTA & GNOCCHI ◆

LINGUINE DI MARE	39
<i>Linguine pasta with prawns, scallops, vongole & mussels with fresh herbs, chilli, garlic, white wine & olive oil</i>	
FETTUCINE RAGU ALLA BOLOGNESE	29
<i>Ribbon style egg pasta with braised beef ragú, tomato & rosemary, topped with fresh parmesan</i>	
RAVIOLI ARRABBIATA (V)	32
<i>Spinach & ricotta filled ravioli, eggplant, cherry tomato, chilli, garlic & olive oil sugo, fresh herbs & pecorino Romano</i>	
CASARECCE CON CHORIZO	33
<i>Short twist pasta tossed with sauteed chorizo sausage, red peppers & olives, red wine, garlic & chilli tomato sauce, provolone cheese</i>	
SPAGHETTI GAMBERI	36
<i>Spaghetti pasta with garlic & chilli fried prawns, white wine, lemon cream, fresh herbs & salsa verde</i>	
GNOCCHI SORRENTINA (V)	30
<i>Baked house made gnocchi in tomato sugo & fior di latte with fresh basil</i>	
GNOCCHI CON GORGONZOLA (V)	34
<i>Pan fried house made gnocchi in creamy gorgonzola sauce with broccoli, walnuts</i>	
GLUTEN FREE PASTA	3.0

♦ MAINS ♦

GUANCIA DI MANZO (GF)	42
<i>6 hour slow braised beef cheek, sweet potato mash, red wine & garlic jus, horseradish yoghurt</i>	
COTOLETTA DI MAIALE (GF)	39
<i>Marinated & char grilled pork cutlet, radicchio, fetta & apple salad, rosemary chat potato, lemon verde, apple balsamic jus</i>	
MELANZANE PARMIGIANA (V, GF)	35
<i>Grilled eggplant layered with tomato sugo, caponata & provolone cheese, parmesan crumb & fresh basil</i>	
TAGLIATA (GF)	
<i>Medium rare sliced beef, served with rocket, red onion & parmesan salad, balsamic vinaigrette</i>	
Eye fillet	46

♦ SIDES ♦

SWEET POTATO FRIES	<i>rosemary sea salt</i> (V, GF)	14
FRESH GREEN BEANS	<i>fried with chilli, garlic, lemon & sesame seeds</i> (V, GF)	14
ROCKET SALAD	<i>parmesan, walnut & pear</i> (V, GF)	15
BROCCOLINI	<i>sautéed in olive oil, garlic, chilli, lemon</i> (V, GF)	16
ROASTED CHAT POTATOES	<i>with garlic & rosemary olive oil</i> (V, GF)	12
AIOLI	2.5	
CHILLI SAUCE	1.0	

10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

◆ BAMBINI ◆

10 years & under

CASARECCE NAPOLI (V)	12
<i>A classic favourite tomato sugo with short twist pasta & grated parmesan</i>	
SPAGHETTI BOLOGNESE	14
<i>Spaghetti pasta with braised beef ragú, tomato, rosemary & parmesan</i>	
GNOCCHI NAPOLI (V)	15
<i>House made potato gnocchi baked in a Napoli topped with grated parmesan</i>	
BAMBINI MARGHERITA (V)	12
<i>Tomato sugo, mozzarella cheese</i>	

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◆ DESSERT ◆

CLASSIC CRÈME BRULEE (GF)	15
<i>Baked custard with burnt sugar shell</i>	
CANNOLI SICILIANI	EA 8.5
<i>Golden cannoli shells filled with fresh sweet ricotta, candied fruit, chocolate & roasted almond flakes</i>	
ZEPPOLE	16
<i>Classic Italian doughnuts, dusted in cinnamon sugar, served with salted caramel sauce</i>	
PISTACHIO TIRAMISÚ	16
<i>Traditional Italian trifle cake with savoiardi sponge biscuits, soaked in coffee & liqueur, layered with mascarpone, topped with roasted pistachio nuts</i>	
TORTA DI LIMONE (VEGAN OPTION)	16
<i>Lemon & olive oil torta with lemon & cinnamon syrup, raspberry compote, pure cream</i>	
GELATI	12
<i>A trio of Italian gelati</i>	
AFFOGATO (GF)	10
<i>Vanilla bean ice cream, served with a shot of coffee</i>	
<i>With your choice of Frangelico, Galiano, Strega or Kahlua</i>	<i>with liqueur 18</i>