WELCOME TO

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) 3.5
House made ciabatta with olive oil

SFINCIONE *Stone baked Sicilian style oval pizza*

AGLIO (V) 19
Garlic, three cheese & fresh herbs

PALERMO 26
Provolone picante, onion & tomato ragu, anchovies, pangrattato

MARGHERITA 24
Tomato sugo, grated mozzarella, fresh basil, virgin olive oil

BURRATA (V) 24
Fresh burrata with sun dried tomato compote, basil pesto, olive oil & toasted ciabatta

FORMAGGIO COTTO (V) 18.5
Clay pot baked camembert, caramelized onion, piquillo peppers, oven dried tomato & olives, served with fresh ciabatta

TASTING BOARD 38
Selection of burrata, olives, cured meats & sourdough

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) 18
Roasted pumpkin & pesto (4 pieces)

POLPETINNE (GF) 16.5
Pork & veal, tomato sugo with parmesan (6 pieces)

SAGANAKI (V, GF) 18
Pan fried saganaki cheese, lemon & olive oil

CARPACCIO (GF) 23
Thinly sliced raw beef fillet, aioli dressing, fig relish, rocket, parmesan & extra virgin olive oil

CALAMARI FRITTI (A) (GF) 24
Fried Australian calamari served with aioli, lemon

GAMBERI AL PEPERONCINO (M) (GF) 22
Pan seared prawns in chilli, garlic, lemon juice & olive oil

10% SURCHARGE ON WEEKENDS & PUBLIC HOLIDAYS

◆ PASTA & GNOCCHI ◆

LINGUINE DI MARE (M) 39
Linguine pasta with prawns, scallops, vongole & mussels with fresh herbs, chilli, garlic, white wine & olive oil

FETTUCINE RAGU ALLA BOLOGNESE 29.5
Ribbon style egg pasta with braised beef ragú, tomato & rosemary, topped with fresh parmesan

TORTELLINI PAPALINA 34
Spinach, ricotta & mascarpone tortellini, pan fried smoked ham, garlic & baby peas, white wine cream & parmesan

CASARECCE SALSICCIA 30
Short twist pasta tossed with pork & fennel sausage ragu, mushroom, garlic red wine, cream & pecorino

SPAGHETTI GAMBERI (M) 36
Spaghetti pasta with garlic & chilli fried prawns, white wine, lemon cream, fresh herbs & salsa verde

GNOCCHI ARRABBIATA (V) 31
House made gnocchi baked in a rich sauce of eggplant, red onion, cherry tomato, chilli & garlic, topped with buffalo mozzarella

GNOCCHI CON GORGONZOLA (V) 34
Pan fried house made gnocchi in creamy gorgonzola sauce with broccoli, walnuts

GLUTEN FREE PASTA 3.0

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◆ MAINS ◆

GUANCIA DI MANZO (GF) 42
6 hour slow braised beef cheek, sweet potato mash, red wine & garlic jus, horseradish yoghurt

BRACIOLE DI MAIALE (GF) 41
Marinated pork cutlet, chargrilled with chorizo sausage, pickled red onion, apple compote, red wine jus

COTOLETTA DI POLLO 35
Crumbed chicken thigh cutlet topped with tomato sugo, prosciutto & melted provolone, radicchio salad

POLENTA CAPONATA (V, GF, VEGAN OPTION) 36
Soft herb polenta topped with roasted vegetable caponata & marinated goats cheese

TAGLIATA (GF) 47
Medium rare sliced beef fillet, served with potato dauphinoise, seeded mustard jus

◆ SIDES ◆

SWEET POTATO FRIES *rosemary sea salt* (V, GF) 14

FRESH GREEN BEANS *fried with chilli, garlic, lemon & sesame seeds* (V, GF) 14

ROCKET SALAD *parmesan, walnut & pear* (V, GF) 15

BROCCOLINI *sautéed in olive oil, garlic, chilli, lemon* (V, GF) 16

ROASTED CHAT POTATOES *with garlic & rosemary olive oil* (V, GF) 12

AIOLI 2.5
CHILLI SAUCE 1.0

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◆ BAMBINI ◆

10 years & under

CASARECCE NAPOLI (V) 12
A classic favourite tomato sugo with short twist pasta & grated parmesan

SPAGHETTI BOLOGNESE 14
Spaghetti pasta with braised beef ragú, tomato, rosemary & parmesan

GNOCCHI NAPOLI (V) 15
House made potato gnocchi baked in a Napoli topped with grated parmesan

BAMBINI MARGHERITA (V) 12
Tomato sugo, mozzarella cheese

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◆ DESSERT ◆

CLASSIC CRÈME BRULEE (GF) 15
Baked custard with burnt sugar shell

CANNOLI SICILIANI EA 9
Golden cannoli shells filled with fresh sweet ricotta, candied fruit, chocolate & roasted almond flakes

ZEPPOLE 16
Classic Italian doughnuts, dusted in cinnamon sugar, served with salted caramel sauce

PISTACHIO TIRAMISÚ 16
Traditional Italian trifle cake with savoiardi sponge biscuits, soaked in coffee & liqueur, layered with mascarpone, topped with roasted pistachio nuts

TORTA DI LIMONE (VEGAN OPTION) 16
Lemon & olive oil torta with lemon & cinnamon syrup, raspberry compote, pure cream

GELATI 12
A trio of Italian gelati

AFFOGATO (GF) 10
Vanilla bean ice cream, served with a shot of coffee
With your choice of Frangelico, Galiano, Strega or Kahlua *with liqueur 18*

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