

RON

PINSA ROMANA

The pinsa dough combines wheat flour, soy, and rice. With high hydration, 48-hour fermentation, and low-temperature baking, it results in a crispy, airy, and easily digestible texture.

49	Pinsa Burrata e Basilico - 360gr Puglia tomato sauce, fresh Puglia burrata, and basil leaves.	1,3,7
49	Pinsa Formaggi Artigianali - 340gr Gorgonzola Dolce DOP, Parmigiano Reggiano 24 Months DOP, Fontina DOP, and Pecorino Romano DOP.	1,3,7
49	Pinsa Prosciutto di Parma - 360gr Puglia tomato sauce, mozzarella, Prosciutto di Parma DOP, arugula, and cherry tomatoes.	1,3,7
46	Pinsa Prosciutto Cotto - 360gr Puglia tomato sauce, mozzarella, organic Prosciutto Cotto, arugula, and cherry tomatoes.	1,3,7
46	Pinsa Salami Ventricina Piccante - 360gr Puglia tomato sauce, mozzarella, and spicy Ventricina salami.	1,3,7
43	Pinsa Vegetariana - 340gr Puglia tomato sauce, mozzarella, mushrooms, artichokes, olives, and sun-dried tomatoes.	1,9
49	Pinsa Mortadella DOP e Pistacchio - 360gr Fior di latte, Mortadella DOP, pistachio, and fresh burrata.	1,3,7

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ARTISANAL DESSERTS

26	Cheesecake - 140g We make a fresh mascarpone cream and airy ricotta, placed on a crumbly base with an intense buttery taste.	1,3,7
27	Tiramisu - 140g Who doesn't know the famous Italian dessert with Savoiardi biscuits, mascarpone, Disaronno Amaretto, and fresh eggs?	1,3,7
27	Panna Cotta - 130g A cup of delicious Italian pudding made from sweet cream and wild berry purée.	7
22	Crostata - 120g A delightful slice of homemade tart with fresh crumbly dough, filled with jam or various creams.	1,7,8
28	Torta al Cioccolato Fondante - 120g A soft, velvety chocolate mousse infused with Amarena cherries	1,3,7
24	Cannoli Siciliani - 160g A typical Sicilian dessert made with sweet ricotta in a crispy pastry shell, sprinkled with pistachios.	1,7,8
26	Tartelette al Limone con Meringa Caramellata - 120g A tasty tart made with fresh crumbly dough, filled with lemon curd, and topped with caramelized meringue.	1,3,7

ALLERGENS

1.

Cereals containing gluten and derived products
2.

Crustaceans and derived products
3.

Eggs and derived products
4.

Fish and fish products
5.

Peanuts and their products
6.

Soya and derived products (including lactose)
7.

Milk and milk products (including lactose)
8.

Nuts, almonds, hazelnuts, walnuts, pistachios
9.

Celery and derived products
10.

Mustard and derived products
11.

Sesame seeds and derived products
12.

Sulfur dioxide and sulfites
13.

Lupine and derived products
14.

Mollusks and derived products
15.

Parsley
16.


Mushrooms
17.

Frozen product



- Bottega & Salumeria Artegianale - Str. Lucian Blaga 13
- Pizzeria Artegianale - Str. Muresenilor 27
- Steak Ristorante Artegianale - Swissôtel Poiana Brasov

RESERVATION - 0755 33 22 11

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ARTEGIANALE

CUCINA TRADIZIONALE ITALIANA

Bottega & Salumeria

At Artegianale, we believe that dining is more than just a meal—it is an art, a story, and an experience crafted with passion.

Every dish we create is a tribute to authenticity, using carefully selected ingredients, time-honored techniques, and a deep respect for Italian culinary heritage.

Our commitment to excellence extends beyond the plate.

From the precise balance of flavors in our recipes to the thoughtfully curated interior design, every detail is designed to create a refined yet welcoming ambiance.

We blend tradition with innovation, ensuring that each experience is tailored to our guests, offering both comfort and surprise in equal measure.

Every visit to Artegianale is meant to be unforgettable, a seamless fusion of taste, aesthetics, and atmosphere—where culinary mastery meets impeccable hospitality.

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A la carte

spring / summer

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APERITIVES

39	Chicken Paté with Apple Chutney - 180g	5,7
	Homemade chicken paté flavored with nutmeg and thyme, served with apple chutney, salad mix, honey, and forest fruit coulis.	
59	Tuna Tartar - 150g	1,4,17
	Fresh tuna hand-cut into cubes, dressed with extra virgin olive oil, lime, and served with arugula salad.	
39	Hummus con Salsa - 160g	5,8,11
	Silky chickpea and tahini cream complemented by a richly flavored sauce, balanced with the freshness of Quattrociocchi organic extra virgin olive oil.	
43 /pers	Trays from Our Delicacy Store - 270gr	7,8
	A selection of artisanal Italian charcuterie and DOP cheeses, paired with vegetable delicacies. Perfect for sharing.	
68	Beef Tartare - 220g	1,3,10
	Hand-chopped prime beef seasoned with capers, mustard, and herbs, served with toasted crostini and quail egg.	
48	Burrata e tomato salad - 195g	7
	Creamy burrata cheese served with ripe cherry tomatoes on a bed of fresh arugula, drizzled with extra virgin olive oil.	
39	Marinated Alici - 145g	4,15
	Anchovies in vinegar and extra virgin olive oil, served with parsley salsa verde and fresh green olives.	
43 /pers	Trays from our delicacy store - 240gr	4,5,6,7,8,16
	Italian charcutiers, DOP cheeses and vegetable-based delicacies	

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SALADS

52	Caesar Salad with Chicken - 290g	1,3,6,7,10
	Fresh greens, juicy chicken breast, crispy croutons, and classic Caesar dressing with Parmesan and black pepper.	
68	Caesar Salad with Beef - 290g	1,3,6,7,10
	Tender beef filet atop fresh greens, paired with croutons and a creamy Caesar dressing with Dijon mustard and black pepper.	
63	Caesar Salad with Shrimps - 290g	1,2,3,6,7,10
	Succulent shrimps, fresh greens, golden croutons, and Caesar dressing with anchovies.	
53	Tuna Salad with Beans and Onion - 240g	4,10
	A classic summer salad of tuna, beans, and onions, enhanced with fresh greens, sun-dried tomatoes and a sprinkle of oregano.	
58	Octopus salad - 230gr	4,7,14,15
	Octopus salad with celery, potatoes, olives, lime, extra virgin olive oil	

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SOUPES

25	Cream Soup of the Day - 350g	1,7,9
	Ask the chef about today's freshly made cream soup.	
27	Chicken Consommé - 350g	15
	A clear and flavorful consommé, slowly cooked for an intense taste.	

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PASTAS

42	Bucatini Cacio e Pepe - 300g	1,3,7
	Traditional Roman pasta showcasing the chef's skill in balancing water, Pecorino Romano DOP, and black pepper to perfection	
40	Calamarata Pomodori di Puglia, Basilico e Burro - 310g	1,9
	Pasta served with a sun-ripened tomato sauce, enriched with butter, basil, and extra virgin olive oil. A classic recipe that captures the essence of Italian simplicity.	
48	Spaghetti Carbonara - 340g	1,3,7
	We're proud of our creamy sauce made with egg yolks, guanciale, and the bold taste of Pecorino Romano DOP cheese.	
45	Bucatini Amatriciana - 320g	1,3,7,9
	A traditional dish from Lazio, combining guanciale, Pecorino Romano DOP, and a rich tomato sauce for a perfect bite.	
48	Casarecce Pesto - 280g	1,3,7,8
	Casarecce tossed in fresh basil pesto, with pine seeds, Pecorino Romano DOP, and Parmigiano Reggiano 24 Months DOP.	
47	Penne Quattro Formaggi DOP - 320g	1,3,7
	An indulgent mix of cheeses: Gorgonzola Dolce DOP, Fontina DOP, Parmigiano Reggiano 24 Months DOP, and Pecorino Romano DOP.	
47	Homemade Ravioli with Mushrooms and Truffle Sauce - 310g	1,3,7,16
	The delightful taste of truffles meets homemade pasta, stuffed with wild mushrooms and Parmigiano Reggiano 24 Months DOP.	
56	Linguine with Shrimps - 315g 🍴	1,2,3,7,9,14,15,17
	This dish surprises with its intense shrimp flavor, brought out by artisanal cream, delicately cooked shrimp, and a hint of parsley.	
59	Seafood Calamarata - 330g 🍴	1,2,3,7,9,14,15,17
	A symphony of seafood flavors: shrimp, shellfish, squid, cuttlefish, Gargano IGP pasta, seafood bisque, and wine, perfectly combined for a rich taste.	
48	Homemade Tagliatelle with Artisanal Beef Ragu - 340g	1,3,7
	Crafted with fresh pasta and slow-cooked beef ragu, topped with Parmigiano Reggiano DOP for an authentic Italian experience.	
49	Bucatini con Tonno Fresco e Fonduta di Pecorino -320g	4,8,17
	Bucatini pasta coated in a velvety Pecorino DOP sauce, paired with fresh tuna tartare and a touch of lime zest.	
46	Lasagna - 360g	1,3,7
	Artisanal ragu layered with fresh pasta sheets, creamy béchamel with a hint of nutmeg, and fresh mozzarella. (25 min prep. time)	

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RISOTTO

42	Mushroom Risotto - 300g	7,15,16
	Perfectly cooked al dente rice, creamy and flavorful, with delicious mushrooms, parsley, and Parmigiano Reggiano DOP	
56	Seafood Risotto - 360g	2,4,7,9,14,15,17
	A rich Carnaroli risotto with an intense seafood flavor, featuring shrimp, mussels, squid, cuttlefish, and wine, all carefully cooked to stay tender and delicious. 🍴	

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MAIN

46	Broccoli with burrata and pistachio - 250g	7,8
	A healthy dish of al dente baked broccoli, topped with fresh burrata sauce and Sicilian pistachios	
43	Piccata di pollo al limone -180g	1,7,8,15
	Chicken breast browned in butter and semolina flour, served in a creamy lemon and caper sauce	
49	Porchetta di casa - 200g	15
	Traditional from Lazio, slice of juicy pork roll, aromatic and delicious, filled with spices and cooked over slow fire	
76	Ossobuco - 400g	15,17
	The specialty of the Piemonte region, in the mountainous north of Italy, a slice of slow-cooked veal stew, along with sauteed vegetables in red wine	
89	Costoletta di Vitello Arrosto - 240g	7,17
	Roasted veal cutlet cooked to perfection, with a golden crust and a juicy interior. Harmoniously blended with subtle seasonings, it offers a feast worthy of the most refined tastes	
94	Argentinian beef sirloin - 150g	7,17
	Medium cooked beef sirloin at 52 degrees, roasted with butter	
198	USDA Prime Rib Eye - 350g	7,9,17
	Only 3% of Balck angus beef achieves the prestigious prime quality. An excellent marbling that leads to an intense and prolonged taste.	
112	Tagliata di Manzo - 180g	7,17
	Grilled beef tenderloin, thinly sliced, served with arugula, cherry tomatoes and Parmesan, drizzled with balsamic reduction.	
79	Tonno in crosta de pistachi - 120g	4,8,17
	Fresh tuna steak with a crunchy crust of pistachios	
56	Duck confit - 150g	1,7,9
	Duck's leg cooked slowly in its own fat, then roasted in a pan and sprinkled with cognac	
58	Cioppino (Brodetto di Pesce) - 360g	1,2,4,9,14,15,17
	A seafood and fish stew, slightly spicy, a light alternative to eating seafood	

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SIDES AND SAUCES

18	Potato-Based Sides - 150g	1,7,8,15
	Mashed roasted potatoes with butter.	
18	Vegetable-Based Sides - 150g	7,9,15
	Root vegetable purée or grilled vegetables.	
12	Bread Basket - 150g	7,8
	Ciabatta or seeded bread, naturally leavened and proofed for 48 hours.	
19	Focaccia with Salt and Rosemary or Parmigiano - 180g	4,8,17
	A well-hydrated dough, proofed for 48 hours, brushed with olive oil, and topped with salt, rosemary, or Parmigiano.	
10	Green Pepper / Gorgonzola Sauce / Demiglace Sauce - 30g	7
	Creamy sauces that enhance the dish's juiciness.	