



At Artegianale, it's all about well-crafted food,
an elegant, refined, and calm atmosphere,
and moments that stay with you.

We draw inspiration from the vibrant spirit of
the Mediterranean – pure flavors, quality
ingredients, no rush, no gimmicks.

For us, a great meal is a memory that
keeps coming back.

artegianale.lifestyle

A la carte


winter / spring

RON


MOUNTAIN CAVIAR FROM LOCAL FARMS

From “Piatra Craiului” – A Taste of Pure Nature
Sourced from the pristine waters of the Piatra Craiului region, our mountain caviar reflects the purity of its origin. Carefully cultivated, these exceptional pearls deliver a refined and elegant tasting experience.

- 472

Sturgeon Caviar - 50g 

4
- Delicate, silky pearls that burst with a subtle, sweet aroma – perfect to enjoy on their own or paired in refined combinations
- 102

Trout Caviar - 50g 

4
- Soft, delicate pearls with a gently sweet flavor – refined and elegant, whether served alone or as part of a curated pairing.


RON

APPETIZERS

- 62

Chicken pâté with apple chutney - 180g


5,7
- Homemade chicken pâté with nutmeg and thyme, served with apple chutney, honey-dressed salad mix and forest fruit coulis
- 78

Tuna tartare - 150g 

1,4
- Fresh tuna, hand-cut into cubes, dressed with extra virgin olive oil, lemon and arugula salad.
- 98

Cheese platter / 2 persons - 380g

4,5,6,7,8,16
- A curated selection of gourmet aged cheeses from our deli – perfect for sharing or to end your dinner on a savory note.
- 48

Hummus con Salsa – 160g 

5,8,11
- Smooth chickpea and tahini cream, topped with an aromatic sauce, organic Quattrociocchi extra virgin olive oil and toasted pine nuts for a crunchy finish
- 96

Beef tartare - 160g

1,3,10
- Premium hand-chopped beef with capers, mustard, herbs and a quail egg.

RON

SALADS

- 64

Caesar Salad with Chicken – 290g


1,3,6,7,10
- Romaine lettuce, grilled chicken breast, crunchy croutons and a classic Caesar dressing with lemon, olive oil, egg, anchovies, Dijon mustard, Parmigiano Reggiano DOP.
- 94

Caesar Salad with Beef– 290g

1,3,6,7,10
- Tender beef fillet served over romaine lettuce with golden croutons and a rich Caesar dressing.
- 92

Caesar Salad with Shrimps– 290g

1,2,3,6,7,10
- Lightly grilled shrimp with romaine lettuce, crunchy croutons, and a classic anchovy-lemon Caesar dressing.
- 75

Burrata and Tomatoes - 195g 

1,4,7
- Creamy burrata cheese served with roasted cherry tomatoes and fresh arugula, drizzled with extra virgin olive oil.
- 69

Tuna, Beans and Onion Salad - 240g

4,10
- A refreshing take on the Italian classic with tuna, beans, onions, salad greens, sun-dried tomatoes, cherry tomatoes, and olives.


PASTAS

- 118 **Spaghetti with butter and red caviar** - 150g 1,9
 Fine spaghetti tossed in creamy butter with a hint of lemon and freshly ground pepper, topped with 25g of red salmon caviar.
 A refined and well-balanced dish where quality ingredients speak for themselves.
- 52 **Calamarata with Pugliese tomatoes, basil & butter** - 280g 1,3,7
 Pasta served with a delicate sauce of sun-ripened tomatoes, fresh basil, a touch of butter, and extra virgin olive oil.
 A timeless recipe capturing the essence of Italian simplicity.
- 68 **Spaghetti carbonara** - 340g 1,3,7,8
 Creamy sauce made with fresh egg yolk, crispy guanciale, and Pecorino Romano DOP – for an intense and authentic taste.
- 68 **Casarecce al pesto** - 280g 1,3,7
 Short twisted pasta with pesto from fresh basil, pine nuts, Pecorino Romano DOP, and 24-month aged Parmigiano Reggiano DOP.
- 68 **Penne quattro formaggi DOP** - 320g 1,3,7,16
 A rich, balanced blend of Gorgonzola Dolce DOP, Taleggio DOP, Parmigiano Reggiano DOP (24 months), and Pecorino Romano DOP.
- 72 **Homemade ravioli with mushrooms and truffle sauce** - 310g 1,2,3,7,9,14,15,17
 Handmade ravioli filled with mushrooms and Parmigiano Reggiano DOP, finished with our signature truffle sauce from the deli
- 72 **Linguine with shrimp** - 315g 🍤 1,2,3,7,9,14,15,17
 Delicately cooked shrimp, enhanced by a house-made shrimp cream and a touch of parsley. A surprising intensity of flavor.
- 73 **Calamarata with seafood**- 330g 🍤 1,3,7
 A well-balanced medley of shrimp, mussels, squid, and cuttlefish in seafood bisque with white wine and Gargano IGP tomato paste.
- 68 **Homemade tagliatelle with beef ragù** - 340g 1,3,7
 Tagliatelle made in-house, paired with slow-cooked artisan beef ragù and 24-month aged Parmigiano Reggiano DOP.
- 59 **Lasagna** - 360g 1,3,7,9
 Artisan ragù, fresh pasta sheets, béchamel with a hint of nutmeg, and authentic mozzarella.
 (Preparation time: 25 minutes)

SOUPS

- 29 **Soup of the day**- 350g 1,7,9
 A velvety, aromatic cream soup made from roasted vegetables, prepared with seasonal ingredients and a touch of extra virgin olive oil.
- 89 **Cioppino (Brodetto di Pesce)** - 360g 1,2,4,9,14,15,17
 Lightly spicy fish and seafood stew, a refined and lighter way to enjoy the authentic flavors of the Mediterranean.

MAIN COURSES

- 67 **Broccoli with burrata and pistachios** - 250g  7,8
A healthy dish of oven-roasted fresh broccoli, cooked al dente, topped with creamy burrata and crunchy Sicilian pistachios
- 56 **Chicken piccata al limone** -180g 1,7,8,15
Pan-seared chicken breast with a light crust of semolina flour, served in a creamy lemon and caper sauce.
- 69 **Homemade porchetta** - 200g 15
Traditional recipe from Lazio: juicy pork belly roll, slow-cooked and delicately seasoned with herbs
- 98 **Ossobuco** - 400g 15,17
A classic from Lombardy: slow-cooked veal shank with sautéed vegetables, simmered in red wine
- 126 **Roasted veal chop** - 320g 7,17
Tender veal chop with a golden crust and juicy core. Lightly seasoned for a refined taste experience
- 136 **Argentinian beef sirloin** - 150g 7,17
Argentinian sirloin steak, medium-cooked at 52°C and seared in butter for a rich, elegant flavor.
- 104 **Pistachio-cruste tuna** - 160g 4,8,17
Fresh tuna steak with a crunchy pistachio crust, seared to perfection
- 118 **Baked branzino with herbs and lemon** - 350g 4,7,17
Delicate sea bass, slowly baked over charcoal, infused with Mediterranean herbs and lemon juice
- 112 **Duck Breast with Orange and Rosemary** – 180 g 7
Lightly spicy stew of fish and seafood, a comforting and flavorful taste of the Mediterranean coast

SIDES ȘI SAUCES

- 24 **Potato-based sides** - 150g 1,7,8,15
Baked potato purée with butter or double-fried potatoes
- 24 **Vegetable-based sides** - 150g 7,9,15
Root vegetable purée or grilled seasonal vegetables
- 21 **Bread basket** - 150g 7,8
Naturally leavened ciabatta or seeded bread, fermented for 48 hours
- 28 **Focaccia with rosemary salt or Parmigiano** - 180g 4,8,17
High-hydration dough, fermented for 48 hours, brushed with olive oil and topped with rosemary salt or Parmigiano.
- 19 **Green pepper sauce / Gorgonzola sauce /
/ Chimichurri** - 30g 7
Rich and creamy, ideal to complement grilled meats.
- 28 **Black truffle sauce** - 30g 7,8
A true delicacy, this truffle sauce adds luxurious aroma to tender cuts

RISOTTO

- 69 **Mushroom risotto** - 300g 7,15,16
Carnaroli rice slowly cooked to achieve the perfect balance between al dente and creamy, with aromatic mushrooms, fresh parsley and Parmigiano Reggiano DOP.
- 87 **Seafood risotto** - 340g 2,4,7,9,15,17
Carnaroli rice cooked with shrimp, mussels, calamari and cuttlefish, in a delicate, clean composition that preserves the authentic taste of the Mediterranean in every spoonful.

PINSA ROMANA

- 66 **Pinsa burrata e basilico** - 360g 1,3,7
Puglia tomato sauce, creamy burrata, fresh basil.
- 66 **Pinsa ai formaggi artigianali** - 340g 1,3,7
Gorgonzola Dolce DOP, Parmigiano Reggiano 24-month DOP, Fontina DOP, Pecorino Romano DOP
- 69 **Pinsa prosciutto di Parma** - 360g 1,3,7
Tomato sauce from Puglia, mozzarella, Prosciutto di Parma DOP, fresh arugula, and cherry tomatoes.
- 66 **Pinsa salame Ventricina piccante** - 360g 🌶️ 1,3,7
Puglia tomato sauce, mozzarella, spicy Ventricina salami.
- 66 **Pinsa vegetariana** - 340g 1,9
Tomato sauce from Puglia, mozzarella, mushrooms, artichokes, olives, and sun-dried tomatoes.

TRANSYLVANIAN SPECIALTIES

- 31 **Traditional veal soup** - 350g 3,7,9,12
A tangy Romanian-style veal soup, slowly simmered with fresh vegetables and aromatic herbs, served with sour cream and hot pepper on the side.
- 87 **Pork chop with Transylvanian wine sauce** - 320g 10,12
Juicy local pork chop, perfectly cooked and served with a white wine reduction infused with local herbs, mustard, and demi-glace
- 36 **Papanashi with sour cream and blueberry jam** - 190g 1,3,7,8
Fluffy fried doughnuts topped with rich sour cream and homemade blueberry jam – a true Transylvanian delicacy.

SWISS DELICACIES – A TASTE OF TRADITION

- 98 **Chocolate fondue / for 2** - 670g 7,8
Silky Swiss chocolate, melted to perfection and served with fresh fruits, biscuits, and marshmallows
- 69 **Swiss mincemeat with pasta & apple sauce** - 340g 1,12
Slow-cooked spiced beef served over pasta, paired with a delicate apple sauce.

THE JOSPER STEAK EXPERIENCE

Exceptional meat. Charcoal fire. Authentic flavor.

The USDA (United States Department of Agriculture) sets the official grading standards for beef, based on quality and marbling. USDA Prime is the highest grade, awarded to only 2–3% of all beef cuts

- 79

USDA Prime Rib Eye - /100g

An iconic cut of the highest-grade beef, known for its perfect marbling, exceptional tenderness, and rich, intense flavor. Recommended portion: 300–350g/person.

17
- 69

USDA New York Strip Steak - /100g

A classic cut, prized for its natural tenderness and bold flavor—ideal for lovers of premium steak. Recommended portion: 300–350g/person.

7,17
- 69

USDA TOMAHAWK - /100g

A spectacular bone-in steak, grilled to perfection with a golden crust and juicy center. Subtly seasoned for a refined culinary experience. Recommended portion: 350–400g/person.

7,17
- 75

USDA Original Burger - 350g

A true American-style burger, masterfully grilled and served with classic toppings. Perfect for those who appreciate refined simplicity

1,3,7
- 73

USDA Italiano Burger - 350g

USDA Prime beef with mozzarella, pesto, and fresh tomatoes, offering a distinctly Italian twist

1,3,7,8
- 72

Petto Di Pollo Al Burro "Firenze 1869" - 220g

Chicken breast slowly pan-seared in butter until the skin is crisp and the meat tender.Served with foamy butter and a slice of lemon.A Florentine recipe from 1869, revived with respect for its original flavor

1,7,9
- 95

Josper-style Pork Ribs - 420g

Tender pork ribs, fire-grilled for a smoky, sticky crust and bold flavor. Served with chimichurri sauce.

6,10
- 79

Gamberi alla Josper - 200g

White shrimp quickly grilled over Josper charcoal for a juicy texture and delicate smoky aroma. Finished with extra virgin olive oil to highlight the natural sweetness of the meat

2,9
- 118

Baked branzino with herbs and lemon - 350g

Delicate sea bass, slowly baked over charcoal, infused with Mediterranean herbs and lemon juice

4, 7, 17

Il bar

NON

ARTEGIANALE SIGNATURE DRINKS

- 48 **Arte Spritz** 250ml
Malfy Limone, Aperol, Prosecco, Fresh Grapefruit
- 48 **Santo Basilico** 90ml
Ki No Bi, Averna Amaro, Basil, Syrup Soc, Lime Juice
- 38 **Mela Bellini** 150ml
Prosecco, Apple Juice

SPRITZ MOMENTS

- 45 **Aperol Spritz** 200ml
Aperol, Prosecco, Sparkling Water, Orange Slice
- 45 **Campari Spritz** 200ml
Campari, Prosecco, Sparkling Water, Lime Slice
- 45 **Malfy Gin Spritz** 200ml
Malfy Dry, Prosecco, Sparkling Water, Lemon Slice
- 45 **Hugo Spritz** 200ml
Elderberry Syrup, Lime, Prosecco, Sparkling Water, Mint
- 38 **Mimosa** 150ml
Orange Juice, Prosecco
- 38 **Bellini** 150ml
Prosecco, Peaches Puree

MALFY TONICS

- 42 **Malfy Dry Tonic** 250ml
Malfy Dry, Tonic, Dehydrated Citrics, Rosemary, Peppercorns
- 42 **Malfy Limone Tonic** 250ml
Malfy Limone, Tonic, Dehydrated Citrics, Rosemary, Peppercorns
- 42 **Malfy Rosa Tonic** 250ml
Malfy Rosa, Tonic, Dehydrated Citrics, Rosemary, Peppercorns
- 42 **Malfy Arancia Rosa Tonic** 250ml
Malfy Arancia Rosa, Tonic, Blueberry, Dehydrated Lime Slice

LONG DRINKS

- 42 **Cuba Libre** 200ml
Havana Especial, Coca Cola, Lime Wedges, Sugar
- 42 **Milano Mule** 200ml
Campari, San Pellegrino Ginger, Lime Juice
- 42 **Campari Orange** 200ml
Campari, Fresh Oranges, Mint Leaf
- 42 **Disaronno Tonic** 200ml
Amaretto Disaronno, Schweppes Kinley Tonic, Almonds

CLASSICS

- 42 **Negroni** 90ml
Campari, Petroni Rosso, Malfy Dry
- 42 **Martini** 60ml
Malfy Dry / Absolut, Petroni Bianco, Olives
- 42 **Old Fashioned** 75ml
Four Roses, Dash Angostura Bitters, Syrup
- 42 **Mojito** 200ml
Havana 3yo, Menta, Lime Juice, Syrup, Sparkling Water
- 42 **Mai Tai** 150ml
Havana 3yo, De Kuyper Triple Sec, Orgeat, Lime Juice, Havana
- 42 **Manhattan** 90ml
Four Roses, Petroni Rosso, Angostura Bitters, Cherry
- 42 **Daiquiri** 80ml
Havana 3yo, Lime Juice, Syrup, Lime Slice
- 42 **Disaronno Sour** 100ml
Disaronno, Lime Juice, Syrup, Dehydrated Orange, Almond

MODERN CLASSICS

- 42 **Negroni Sbagliato** 90ml
Campari, Petroni Rosso, Prosecco, Orange Twist
- 42 **Espresso Martini** 100ml
Absolut, Kahlua, Espresso, Vanilla Syrup, Coffee Beans
- 42 **Pornstar Martini** 130ml
Absolut, Passoa, Passion Fruit, Vanilla Syrup, Prosecco, Strawberry
- 42 **Dirty Martini** 60ml
Absolut, Petroni Bianco, Olive brine, Olives
- 42 **Kyr Royale** 150ml
Creme De Cassis, Prosecco, Currants
- 42 **Bee's Knees** 80ml
Chivas 12yo, Lemon Juice, Honey Syrup, Dehydrated Lemon
- 42 **Mint Julep** 80ml
Four Roses, Syrup, Mint
- 42 **Grappa Sour** 100ml
Grappa Rodner, Lime Juice, Syrup, Dehydrated Lime

MOCKTAILS

- 42 **Hugo No Alcohol** 250ml
Lime Juice, Lime Syrup, Mint, Sprite, Dehydrated Lime
- 42 **Ceder's Crisp Tonic** 250ml
Ceder's Crips, Tonic, Pepper, Rosemary, Currants
- 42 **Caramel Green Apple** 200ml
Caramel Syrup, Lime Juice, Green Apple Juice, Apple

RON

SPIRITS _40ml

IRISH WHISKY

- 40 Red Breast 12yo
- 36 Jameson Black Barrel
- 42 Jameson Single Pot Still

SCOTCH&SINGLE MALT

- 40 The Glenlivet Founder's Reserve
- 40 The Glenlivet 12yo
- 44 The Glenlivet 15yo
- 36 Chivas 12yo
- 40 Chivas 13 yo Sherry
- 40 Chivas Mizunara
- 48 Chivas 18yo
- 43 Aberlour 12 yo
- 43 Aberlour Abunadh Cask
- 112 The Macallan 15yo
- 82 Royal Salute 21yo
- 42 Ardbeg 10yo
- 42 Glenmorangie 12yo
- 48 Glenmorangie Nectar D'or 12yo
- 76 Glenmorangie 18y

SPECIAL WHISKY

- 38 Tenjaku
- 42 Caol Ila
- 74 Lagavulin 16yo
- 37 Four Roses

ROM

- 42 Havana Iconica
- 67 Havana Don Navarro
- 72 Havana Unión Cohiba
- 34 Havana Club 7yo
- 40 Zacapa Solera 23yo
- 82 Zacapa XO 30yo
- 35 Bumbu Original
- 41 Bumbu XO
- 45 A.H Riise Non Plus Ultra Very Rare
- 42 Eminente Ámbar Claro 3yo
- 47 Eminente Reserva 7yo
- 66 Eminente Gran Reserva 10yo
- 42 La Hechicera Reserva Familiar
- 46 La Hechicera Serie Experimental No.1
- 47 La Hechicera Serie Experimental No.2

SHOOTS _25ml

- 36 Kamikaze
- 36 B52
- 36 Godfather
- 36 Blow Job
- 36 Screwball

RON

SPIRITS _40ml

ITALIAN PREMIUM GIN

- 27 Malfy Dry
- 27 Malfy Limone
- 27 Malfy Rosa
- 27 Malfy Arancia Rosa

HANDCRAFTED & SPECIAL

- 34 McQueen and the Violet Fog
- 37 Bobby's
- 34 Monkey 47
- 44 KI NO BI
- 40 Ceder's Pink Rose 0% Alcohol
- 52 Pernod Absinthe 68%

VODKA

- 31 Absolut
- 32 Ketel One
- 37 Ostoya Black
- 47 Grey Goose
- 42 Belvedere

TEQUILA

- 34 Avion Silver
- 42 Avion Reposado
- 92 Avion Reserva 44
- 38 Mezcal del Maquey Vida
- 98 Don Julio 1942
- 98 Volcan De Mitierra XA
- 40 Volcan De Mitierra Blanco
- 42 Volcan De Mitierra Reposado

COGNAC&BRANDY

- 32 Martell VS
- 42 Martell VSOP
- 59 Martell XO
- 42 Hennessy VS
- 60 Hennessy VSOP
- 126 Hennessy XO
- 42 Villon - Cognac Liqueur

DIGESTIVE

- 26 Jagermeister
- 26 Grappa Rodner
- 26 Limoncello
- 26 Sambuca Ramazzotti
- 26 Amaro Ramazzotti
- 26 Averna Amaro
- 26 Branca Menta

REFRESHMENTS

SOFT DRINKS

- 22 Pepsi zero /Pepsi / Twist / Vintage 250ml
- 22 Mirinda / Prigat Strawberry and Banana l
- 22 7 Up / Mountain Dew / Lipton Ice tea 250m
- 27 Catinola Suc de catina BIO cu ghimbir sau afine

FRESH JUICE 260ml

- 37 Orange / Grepfruit Fresh
- 37 Lemonade Mint and Ginger
- 37 Watermelon Lemonade
- 37 Strawberries Lemonade
- 37 Mango Lemonade

THREE CENTS 330ml

- 35 Tonic Water
- 35 Ginger Beer
- 35 Pink Grapefruit
- 35 Cherry Soda
- 35 Mandarin & Bergamot SodaTonic Water

WATER

- 20 Aqua Carpatica 330
- 27 Aqua Carpatica 750
- 19 Aqua Carpatica flavours Lime&Mint / Raspberry /
/ Peach& Mango / Strawberry & Eldelflower
- 35 Aur'a Gold 750ml

COFFEE

- 15 Ristretto / Espresso
- 18 Espresso Lungo /Espresso Doppio
- 18 Espresso Macchiato / Coffee Corretto
- 26 Cappuccino / Latte / Freddo
- 26 Tea and Herbal Infusion
- 29 Flat White /Frappe Clasic / Frappe Oreo / Frappe Baileys

BEER

- 25 Bucur 330ml -Local Beer
- 30 Blanc 1664 330ml
- 29 Weihenstephan Hefeweissbier 500ml
- 29 Grimbergen Ambre 330ml
- 29 Cidru Somersby -Apple /Blackberries
- 26 Carlsberg /Carlsberg No Alcohol 330ml
- 37 Guinness 330ml

NUTRIȚIE



DUNHILL



Directiva Consiliului CE 89/622/CEE:
Tutunul dăunează grav sănătății

TRABUC



ALERGENI

- | | |
|--|--|
| 1. Cereale care contin gluten si produse derivate | 9. Telina si produse derivate |
| 2. Crustacee si produse derivate | 10. Mustar si produse derivate |
| 3. Ouă si produse derivate | 11. Seminte de susan si produse derivate |
| 4. Peste si produse derivate | 12. Dioxid de sulf si sulfiti |
| 5. Arahide si produse derivate | 13. Lupin si produse derivate |
| 6. Soia si produse derivate | 14. Moluste si produse derivate |
| 7. Lapte si produse derivate (inclusiv lactoza) | 15. Patrunjel |
| 8. Fructe cu coaja, migdale, alune de padure, nuci, fistic | 16. Ciuperci |
| | 17. Produs congelat |