



**At Artegianale,** everything revolves around  
thoughtfully prepared food,  
an elegant and serene atmosphere,  
and moments that stay with you.

We draw inspiration from the Mediterranean  
at its most vibrant — pure flavors,  
quality ingredients, no rush, no excess.

For us, a truly great meal  
is a memory that returns.

[artegianale.lifestyle](https://www.artegianale.com)

# A la carte

spring / summer

- RON**
- ## APPETIZERS
- 42 **Chicken Paté with Apple Chutney** - 180g 5,7  
Homemade chicken paté with nutmeg and thyme, served with apple chutney, a salad of mixed greens with honey, and wild berry coulis
- 63 **Tuna Tartare** - 150g 1,4  
Fresh tuna, hand-cut into small cubes, dressed with extra virgin olive oil, lemon juice, and served with rucola salad.
- 62 **Octopus Salad** - 230g 4,7,14,15  
Octopus salad with celery, potatoes, olives, lime, and extra virgin olive oil
- 47 **Platters from our Deli – min 2 pers** - 270g/pers 4,5,6,7,8,16  
/pers A variety of Italian cold cuts, DOP cheeses, and vegetable-based delicacies from our own deli counter.
- 43 **Hummus con Salsa** – 160g 5,8,11  
Silky chickpea and tahini cream, topped with a rich and aromatic sauce. Balanced by the freshness of Quattrociocchi organic extra virgin olive oil. Finished with lightly toasted pine nuts for a delicate crunch.
- 48 **Cheese Platter – minimum 2 persons,-** 380g 5,7,8  
/pers A perfect way to sample a selection of the finest matured cheeses from our deli
- 68 **Beef Tartare** - 160g 1,3,10  
Premium beef hand-chopped, with capers, mustard, aromatic herbs, and a quail egg on top.

- RON**
- ## SALADS
- 56 **Caesar Salad with Chicken** – 290g 1,3,6,7,10  
Crisp romaine lettuce with juicy grilled chicken breast, crunchy croutons, and a classic dressing made with lemon juice, olive oil, egg, Worcestershire, anchovy, garlic, Dijon mustard, Parmigiano Reggiano DOP aged 24 months, and black pepper
- 72 **Caesar Salad with Beef** – 290g 1,3,6,7,10  
Tender beef fillet served over fresh romaine lettuce, with crunchy croutons and a rich, aromatic Caesar dressing.
- 68 **Caesar Salad with Prawns** – 290g 1,2,3,6,7,10  
Delicately cooked prawns on a bed of crisp lettuce, golden croutons, and a classic dressing with anchovy and lemon.
- 56 **Salad with Pear, Gorgonzola & Walnuts** - 290g 5,7,8,10  
A bold mix of flavors and contrasts: gorgonzola dolce, walnuts, and pear, balanced with fresh rocket, seeds, and DOP balsamic vinegar.
- 59 **Burrata and Tomatoes** - 195g 1,4,7  
Creamy burrata cheese served with roasted cherry tomatoes and fresh rocket, drizzled with extra virgin olive oil.
- 57 **Tuna, Beans & Onion Salad** - 240g 4,10  
A summery Italian classic, re-imagined with tuna, beans, and onion, served with salad greens, sun-dried tomatoes, cherry tomatoes, and olives

## RON

## PASTA

Our pasta is carefully prepared using authentic Italian ingredients, selected for their quality and origin.

For our house-made pasta, we use premium durum wheat, DOP cheeses, extra virgin olive oils, and recipes that respect Italian tradition.

- 46 **Calamarata with Sun-Ripened Tomato & Butter** - 280g 1,9  
Pasta with a smooth sauce of slow-cooked tomatoes, fresh basil, butter and extra virgin olive oil.
- 54 **Spaghetti carbonara** - 340g 1,3,7  
Creamy sauce made with fresh egg yolk, guanciale and Pecorino Romano DOP.
- 52 **Bucatini all'Amatriciana** - 320g 1,3,7,9  
Traditional Lazio pasta with guanciale and Pecorino Romano DOP in a rich tomato sauce
- 53 **Casarecce with Pesto** - 280g 1,3,7,8  
Fresh basil pesto with pine nuts, Pecorino Romano DOP and Parmigiano Reggiano DOP aged 24 months.
- 54 **Penne Quattro Formaggi DOP** - 320g 1,3,7  
Gorgonzola Dolce DOP, Taleggio DOP, Parmigiano Reggiano DOP aged 24 months and Pecorino Romano DOP.
- 52 **House-made mushroom ravioli with truffle sauce**- 310g 1,3,7,16  
Fresh ravioli filled with mushrooms and Parmigiano Reggiano DOP, finished with aromatic truffle sauce.
- 65 **Linguine with shrimps**- 315g 🍴 1,2,3,7,9,14,15,17  
Linguine with artisanal shrimps cream, delicately cooked shrimps and fresh parsley.
- 65 **Calamarata with seafood** - 330g 🍴 1,2,3,7,9,14,15,17  
Shrimps, mussels, squid and cuttlefish, seafood bisque, white wine and Gargano IGP wheat pasta.
- 64 **House-made tagliatelle with artisanal beef ragù** - 340g 1,3,7  
Fresh pasta with slow-cooked beef ragù and Parmigiano Reggiano DOP aged 24 months.
- 59 **Tagliatelle with house-made duck ragù** - 340g 1,3,7  
Handmade fresh pasta served with slow-cooked duck ragù, balanced with tomatoes, Mediterranean herbs and Parmigiano DOP aged 24 months.
- 54 **Bucatini with fresh tuna and Pecorino fondue** - 320g 4,8,17  
Pasta with a silky Pecorino DOP fondue, topped with fresh tuna tartare and lime zest.
- 58 **Lasagna** - 360g 1,3,7  
Fresh pasta sheets layered with artisanal ragù, béchamel with nutmeg and mozzarella.  
Preparation time: 25 minutes.

## RON

## SOUPS

- 27 **Soup of the Day** - 350g 1,7,9  
A velvety and flavorful cream soup made from roasted vegetables, prepared with seasonal ingredients and a touch of extra virgin olive oil.

## RON

## RISOTTO

- 49 **Mushroom Risotto** - 300g 7,15,16  
Carnaroli rice cooked al dente with sautéed mushrooms, fresh parsley, and aged Parmigiano Reggiano DOP.
- 65 **Seafood Risotto** - 360g 2,4,7,9,14,15,17  
Carnaroli rice with delicately cooked shrimps, mussels, squid, and cuttlefish. 🐙

## RON

## MAINS

- 54 **Broccoli with burrata and pistachio** - 250g 7,8  
A wholesome dish of oven-roasted fresh broccoli, cooked al dente, topped with creamy burrata sauce and crunchy Sicilian pistachios.
- 49 **Chicken Piccata with lemon** -180g 1,7,8,15  
Chicken breast lightly coated in semolina flour, pan-seared in butter and served in a creamy lemon and caper sauce.
- 54 **House-made Porchetta** - 200g 15  
A traditional Lazio specialty: slow-cooked rolled pork, tender and aromatic. Crispy on the outside, delicately seasoned with Mediterranean herbs, in the style of authentic Roman–Ariccia trattorias.
- 86 **Ossobuco** - 400g 15,17  
A classic specialty from Lombardy: slow-braised veal shank with sautéed vegetables and red wine. The meat falls gently from the bone, while the marrow enriches the sauce with exceptional depth.
- 52 **Chicken in butter “Firenze 1869”** - 200g 1,7,9  
Slow-seared chicken breast in butter, served with foamy butter and a slice of lemon, based on a Florentine recipe from 1869.
- 109 **Oven-roasted veal chop** - 320g 7,17  
Veal chop with a golden crust and juicy interior, subtly seasoned for a refined and balanced taste.
- 98 **Argentinian beef sirloin** - 150g 7,17  
Medium-cooked Argentinian beef sirloin, seared in butter at 52°C
- 89 **Duck breast with orange and rosemary** – 180g 7  
Slow-seared duck breast with crispy skin and tender meat, glazed with a reduction of Sicilian oranges and red wine, scented with fresh rosemary.
- 198 **USDA Prime Rib Eye** - 350g 7,9,17  
Only 3% of Black Angus beef reaches the prestigious Prime grade, offering exceptional marbling and depth of flavor.
- 89 **Pistachio-crusting tuna**- 160g 4,8,17  
Fresh tuna steak with a crisp pistachio crust.
- 62 **Duck confit**- 150g 1,7,9  
Duck leg slow-cooked in its own fat, then pan-seared and finished with a touch of cognac.
- 65 **Cioppino (seafood stew)** - 360g 1,2,4,9,14,15,17  
Lightly spicy fish and seafood stew, a refined and comforting expression of Mediterranean flavors.

**RON****SIDES & SAUCES**

- 19 **Focaccia with salt and rosemary** – 180g 4,8,17  
Well-hydrated focaccia dough, fermented for 48 hours, airy and soft inside with a delicate crust, olive oil, salt and rosemary.
- 19 **Focaccia with Parmigiano** – 180g 1,7,8,15  
Classic focaccia, soft and aromatic, finished with aged Parmigiano.
- 19 **Potato-based sides** – 150g 7,9,15  
Baked potato purée with butter  
French fries
- 19 **Vegetable-based sides** – 150g 7,8  
Root vegetable purée  
Grilled vegetables
- 13 **Bread basket** – 150g 3,7,16  
Ciabatta or seed bread, naturally fermented for 48 hours.
- 10 **Sauces** – 30g 7  
Green pepper sauce  
Gorgonzola sauce  
Aioli  
Truffle sauce

## Pinsa Romana

The dough of the pinsa combines wheat, soy, and rice flour. With high hydration, a 48-hour fermentation, and low-temperature baking, it results in a crispy, airy texture that is light and easy to digest.

**RON****PINSA**

- 56 **Pinsa burrata e basilico** - 360g 1,3,7  
Tomato sauce from Puglia, burrata di Puglia, and fresh basil.
- 57 **Pinsa formaggi artigianale** - 340g 1,3,7  
Gorgonzola DOP, Parmigiano Reggiano DOP, Taleggio DOP, and Alpinella.
- 58 **Pinsa prosciutto di Parma** - 360g 1,3,7  
Tomato sauce from Puglia, mozzarella, prosciutto di Parma DOP, cherry tomatoes, and rucola.
- 53 **Pinsa prosciutto cotto BIO**- 360g 1,3,7  
Tomato sauce from Puglia, mozzarella, organic prosciutto cotto, cherry tomatoes, and rucola.
- 54 **Pinsa with spicy Ventricina salami** - 360g 1,3,7  
Tomato sauce from Puglia, mozzarella, spicy Ventricina salami.
- 48 **Pinsa vegetariana** - 340g 1,9  
Tomato sauce from Puglia, mozzarella, mushrooms, artichokes, olives, and sun-dried tomatoes.
- 59 **Pinsa mortadella DOP e pistacchio** - 360g 1,3,7  
Fior di latte, mortadella DOP, pistachios, and burrata sauce.

# Il bar

## RON

### ARTEGIANALE SIGNATURE DRINKS

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

### SPRITZ MOMENTS

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

### MALFY TONICS

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

### LONG DRINKS

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

## CLASSICS

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

## MODERN CLASSICS

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

## MOCKTAILS

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

## RON

### SPIRITS \_40ml

#### IRISH WHISKY

- 35 Red Breast 12yo
- 28 Jameson Black Barrel
- 32 Jameson Single Pot Still

#### SCOTCH&SINGLE MALT

- 30 The Glenlivet Founder's Reserve
- 30 The Glenlivet 12yo
- 32 The Glenlivet 15yo
- 25 Chivas 12yo
- 30 Chivas 13 yo Sherry
- 30 Chivas Mizunara
- 40 Chivas 18yo
- 30 Aberlour 12 yo
- 32 Aberlour Abunadh Cask
- 96 The Macallan 15yo
- 68 Royal Salute 21yo
- 30 Ardbeg 10yo
- 32 Glenmorangie 12yo
- 37 Glenmorangie Nectar D'or 12yo
- 65 Glenmorangie 18yo

#### BOURBON

- 25 Bulleit Bourbon

#### SPECIAL WHISKY

- 25 Tenjaku
- 32 Caol Ila
- 62 Lagavulin 16yo

#### ROM

- 32 Havana Club Selección de Maestros
- 60 Havana Don Navarro
- 59 Havana Unión Cohiba
- 20 Havana Club 7yo
- 32 Zacapa Solera 23yo
- 68 Zacapa XO 30yo
- 27 Bumbu Original
- 32 Bumbu XO
- 32 A.H Riise Non Plus Ultra Very Rare
- 30 Eminente Ámbar Claro 3yo
- 35 Eminente Reserva 7yo
- 54 Eminente Gran Reserva 10yo
- 32 La Hechicera Reserva Familiar
- 36 La Hechicera Serie Experimental No.1

#### SHOOTS

- 25 Kamikaze /B52 /Godfather /Blow Job 50ml25

## **RON**

### **SPIRITS \_40ml**

#### **ITALIAN PREMIUM GIN**

- 20 Malfy Dry
- 20 Malfy Limone
- 20 Malfy Rosa
- 20 Malfy Arancia Rosa

#### **HANDCRAFTED & SPECIAL**

- 26 McQueen and the Violet Fog
- 28 Bobby's
- 26 Monkey 47
- 36 KI NO BI
- 32 Ceder's Pink Rose 0% Alcohol
- 45 Pernod Absinthe 68%

#### **VODKA**

- 25 Absolut
- 28 Ketel One
- 25 Ostoya Black
- 35 Grey Goose
- 30 Belvedere

#### **TEQUILA**

- 28 Avion Silver
- 34 Avion Reposado
- 82 Avion Reserva 44
- 32 Mezcal del Maquey Vida
- 98 Don Julio 1942
- 98 Volcan De Mitierra XA
- 32 Volcán De Mi Tierra Blanco
- 36 Volcán De Mi Tierra Reposado

#### **COGNAC&BRANDY**

- 24 Martell VS
- 34 Martell VSOP
- 58 Martell XO
- 34 Hennessy VS
- 52 Hennessy VSOP
- 124 Hennessy XO
- 34 Villon - Cognac Liqueur

#### **DIGESTIVE**

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

## **RON REFRESHMENTS**

### **SOFT DRINKS**

- 16 Pepsi zero /Pepsi / Twist / Vintage 250ml
- 16 Mirinda / Prigat Strawberry and Banana l
- 16 7 Up / Mountain Dew / Lipton Ice tea 250m
- 24 Catinola Suc de catina BIO cu ghimbir sau afine

### **FRESH JUICE 260ml**

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

### **SANPELLEGRINO 330ml**

- 18 Tonic Water
- 20 Aranciata / Arancia rossa
- 20 Grapefruit / Pomegranate / Orange

### **WATER**

- 12 Aqua Carpatica 330
- 19 Aqua Carpatica 750
- 15 Aqua Carpatica flavours Lime&Mint / Raspberry /  
/ Peach& Mango / Strawberry & Eldelflower
- 32 Aur'a Gold 750ml

### **COFFEE**

- 9 Ristretto / Espresso
- 15 Espresso Lungo /Espresso Doppio
- 16 Espresso Macchiato / Coffee Corretto
- 22 Cappuccino / Latte / Freddo
- 20 Tea and Herbal Infusion
- 24 Flat White /Frappe Clasic / Frappe Oreo / Frappe Baileys

### **BEER**

- 16 Bucur 330ml -Local Beer
- 24 Blanc 1664 330ml
- 26 Weihenstephan Hefeweissbier 500ml
- 24 Grimbergen Ambre 330ml
- 20 Cidru Somersby -Apple /Blackberries
- 16 Carlsberg /Carlsberg No Alcohol 330ml
- 24 Guinness 330ml

## NUTRITIE



## DUNHILL



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

## TRABUC



## ALERGENI

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