

RON

MAIN

- 42

**Piccata di Pollo al Limone** - 180g  
Chicken breast browned in butter and semolina flour, served with a creamy lemon and caper sauce.

1,7,8,15
- 49

**Porchetta di Casa** - 200gr  
A traditional dish from Lazio: juicy pork roll, aromatic and flavorful, filled with spices and slow-cooked to perfection.

15
- 46

**Broccoli with Burrata and Pistachio** - 250gr  
A healthy dish of al dente baked broccoli, topped with fresh burrata sauce and Sicilian pistachios.

7,8
- 79

**Tonno in Crosta di Pistacchi** - 120g  
Fresh tuna steak with a crunchy pistachio crust.

4,8,17
- 93

**Argentinian Beef Sirloin** - 150g  
Medium-cooked beef sirloin, roasted with butter at 52 degrees for perfect tenderness.

1,7,9,17
- 198

**USDA Prime Rib Eye** - 350g  
Only 3% of Black Angus beef earns the prestigious Prime grade. Its excellent marbling delivers an intense and prolonged flavor.

7,9,17
- 56

**Duck Confit** - 150g  
Duck leg slowly cooked in its own fat, pan-roasted, and finished with a touch of cognac.

1,7,9
- 76

**Ossobuco** - 400g  
A specialty from the Piedmont region in northern Italy: slow-cooked veal shank stew with sautéed vegetables and red wine.

15,17
- 58

**Cioppino / Brodetto di Pesce** - 360g  
A seafood and fish stew, slightly spicy, offering a light yet flavorful alternative for seafood lovers.

1,24,9,14,15,17
- 89

**Costoletta di Vitello Arrosto** – 240g  
Roasted veal cutlet, perfectly cooked with a golden crust and juicy interior, delicately seasoned for a refined dining experience.

7,17

RON

SIDES AND SAUCES

- 18

**Potato-Based Sides** – 150g  
Mashed roasted potatoes with butter.

7,9
- 18

**Vegetable-Based Sides** – 150g  
Root vegetable purée or grilled vegetables.

1,7
- 12

**Bread Basket** – 150g  
Ciabatta or seeded bread, naturally leavened and proofed for 48 hours.

1
- 19

**Focaccia with Salt and Rosemary or Parmigiano** – 180g  
A well-hydrated dough, proofed for 48 hours, brushed with olive oil, and topped with salt, rosemary, or Parmigiano.

1,7
- 12

**Parmigiano Reggiano DOP 24 Months - 30g**  
Aged 24 months, this iconic Italian cheese is freshly grated for an authentic flavor.

7
- 9

**Green Pepper / Gorgonzola Sauce / Demiglace Sauce** – 30g  
Creamy and flavorful sauces that perfectly complement the juiciness of the dish.

7,9

RON

RISOTTO

- 42

**Mushroom Risotto**- 300gr  
Perfectly cooked al dente rice, creamy and flavorful, with delicious mushrooms, parsley, and Parmigiano Reggiano DOP

7,15,16
- 56

**Seafood Risotto** - 360gr  
A rich Carnaroli risotto with an intense seafood flavor, featuring shrimp, mussels, squid, cuttlefish, and wine, all carefully cooked to stay tender and delicious. 🍷

2,4,7,9,14,15,17

RON

ARTISANAL DESSERTS

- 25

**Cheesecake**- 140g  
We make a fresh mascarpone cream and airy ricotta, placed on a crumbly base with an intense buttery taste.

1,3,7
- 21

**Crostata** - 120g  
A delightful slice of homemade tart with fresh crumbly dough, filled with jam or various creams.

1,7,8
- 26

**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
- 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
- 27

**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

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
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



**BISTRO Artegianale** - Str. Lucian Blaga 13  
**PIZZERIA Artegianale** - Str. Muresenilor 27  
**STEAK RESTAURANT Artegianale** - Swissôtel 5\* Poiana Brasov

**RESERVATION** - 0755 33 22 11  
artegianale.brasov -



ARTEGIANALE

CUCINA TRADIZIONALE ITALIANA

— Pasta e pizza —

Pizza Napoletana

The secret of Neapolitan pizza lies in the characteristics of the dough which, in contrast with romana pizza, it is thin, soft and strongly flavored, the edge is the famous cornicione is raised, airy and slightly crunchy on the surface. To obtain the unique flavor of an authentic Neapolitan pizza dough we only use flour certified by the association of Neapolitan pizzerias, flour with a high protein level, which we leaven in two phases for a the 48 hour period.

RON	PIZZA	
46	<b>Margherita</b> - 390gr San Marzano tomato sauce, Monti Lattari mozzarella, basil, Parmigiano Reggiano 24 Months DOP. Terre Francescane Leccino extra virgin olive oil.	1,7
41	<b>Marinara</b> - 380gr San Marzano tomato sauce, garlic, oregano. Terre Francescane Leccino extra virgin olive oil.	1,7
49	<b>Napoli</b> - 390gr San Marzano tomato sauce, capers, oregano, fior di latte dei Monti, alici del Cantabrico, basil Terre Francescane extra virgin olive oil, Leccino variety	1,4,7
59	<b>Prosciutto e rucola</b> - 400gr San Marzano tomato sauce, Monti Lattari mozzarella, arugula, Prosciutto Crudo DOP, cherry tomatoes, Parmigiano Reggiano 24 Terre Francescane Leccino extra virgin olive oil.	1,4,7
56	<b>Diavola</b> - 410gr San Marzano tomato sauce, Monti Lattari mozzarella, spicy salami, oregano, Parmigiano Reggiano 24 months, DOP, basil Terre Francescane extra virgin olive oil, Leccino variety	1,7
45	<b>Puliese</b> - 440gr San Marzano tomato sauce, Monti Lattari mozzarella, onion, Parmigiano Reggiano 24 Months DOP, basil. Terre Francescane extra virgin olive oil, Leccino variety	1,7
54	<b>Tonno e Cipolla</b> - 420gr San Marzano tomato sauce, Monti Lattari mozzarella, tuna, onion, basil, lemon. Terre Francescane extra virgin olive oil, Leccino variety	1,4,7
53	<b>Rustica</b> - 480gr San Marzano tomato sauce, Monti Lattari mozzarella, potatoes, onion, anchovy, capers, Parmigiano Reggiano 24 Months DOP, basil. Terre Francescane extra virgin olive oil, Leccino variety	1,4,7
58	<b>Amatriciana in Fiamme</b> - 450gr San Marzano tomato sauce, Monti Lattari mozzarella, basil, Pecorino DOP, guanciale. Terre Francescane extra virgin olive oil, Leccino variety	1,4,7
53	<b>Vegetarian</b> - 450gr San Marzano tomato sauce, mozzarella, mushrooms, artichokes, olives, sun-dried tomatoes. Terre Francescane extra virgin olive oil, Leccino variety	1,7
54	<b>Burrata e pesto</b> - 510gr Parmigiano Reggiano 24 DOP sauce, Monti Lattari mozzarella, basil, burrata, pesto and pine seeds Terre Francescane extra virgin olive oil, Leccino variety	1,5,7
61	<b>Porchetta di ariccia</b> - 480gr Smoked provola, porchetta di Ariccia IGP, baked potatoes, basil Terre Francescane extra virgin olive oil, Leccino variety	1,7
62	<b>Pesto, mortadela e straciatella</b> - 460gr Parmigiano Reggiano DOP sauce, mozzarella, DOP mortadella, straciatella, basil, pesto, pine nuts. Terre Francescane Leccino extra virgin olive oil.	1,7

RON	PIZZA	
59	<b>Gorgonzola e Nocci</b> - 470gr Parmigiano Reggiano 24 Months DOP sauce, Monti Lattari mozzarella, Gorgonzola Dolce, nuts, basil, and DOP balsamic vinegar. Terre Francescane Leccino extra virgin olive oil.	1,7,8
52	<b>Quattro Formaggi</b> - 440gr Parmigiano Reggiano 24 Months DOP sauce, Monti Lattari mozzarella, Taleggio DOP, Gorgonzola DOP, basil, and pepper, Terre Francescane extra virgin olive oil, Leccino variety	1,3,7
RON	<b>Pinsa Romana</b> Unlike Neapolitan pizza, the Pinsa dough is crafted from a unique mix of wheat flour, soy flour, and rice flour. Its high hydration and long fermentation—at least 48 hours—combined with baking at a lower temperature, create a perfectly crispy texture with a thick yet airy crust that is incredibly light and easy to digest.	
49	<b>Pinsa Burrata e Basilico</b> - 360gr Puglia tomato sauce, fresh Puglia burrata, and basil leaves.	1,3,7
49	<b>Pinsa Formaggi Artigianali</b> - 340gr Gorgonzola Dolce DOP, Parmigiano Reggiano 24 Months DOP, Fontina DOP, and Pecorino Romano DOP.	1,3,7
49	<b>Pinsa Prosciutto di Parma</b> - 360gr Puglia tomato sauce, mozzarella, Prosciutto di Parma DOP, arugula, and cherry tomatoes.	1,3,7
46	<b>Pinsa Prosciutto Cotto</b> - 360gr Puglia tomato sauce, mozzarella, organic Prosciutto Cotto, arugula, and cherry tomatoes.	1,3,7
44	<b>Pinsa Salami Venticina Piccante</b> - 360gr Puglia tomato sauce, mozzarella, and spicy Venticina salami.	1,3,7
42	<b>Pinsa Vegetariana</b> - 340gr Puglia tomato sauce, mozzarella, mushrooms, artichokes, olives, and sun-dried tomatoes.	1,9
49	<b>Pinsa Mortadella DOP e Pistacchio</b> - 360gr Fior di latte, Mortadella DOP, pistachio, and fresh burrata.	1,3,7
RON	<b>SAUCES</b> - 50gr	1,3,6,7,10,15
6	Sweet sauce	
6	Spicy sauce	
6	Garlic sauce	

A la carte

WINTER / SPRING

RON	APERITIVES & CHEESES	
39	<b>Chicken Paté with Apple Chutney</b> - 180g Homemade chicken paté flavored with nutmeg and thyme, served with apple chutney, salad mix, honey, and forest fruit coulis.	5,7
59	<b>Tuna Tartar</b> - 150g Fresh tuna hand-cut into cubes, dressed with extra virgin olive oil, lime, and served with arugula salad.	1,4
58	<b>Octopus Salad-</b> 230gr A refreshing salad with octopus, celery, potatoes, olives, lime, and extra virgin olive oil.	4,7,14,15
43 /pers	<b>Trays from Our Delicacy Store</b> - 270gr A selection of artisanal Italian charcuterie and fine DOP cheeses, carefully chosen to showcase authentic flavors and textures. Complemented by vegetable-based delicacies, this tray offers a harmonious balance of richness and freshness, perfect for sharing or enjoying as a sophisticated starter.	4,5,6,7,8,16
39	<b>Hummus con Salsa</b> – 160g Silky chickpea and tahini cream complemented by a richly flavored sauce, balanced with the freshness of Quattrociocchi organic extra virgin olive oil.	5,8,11
84	<b>Cheese Tray for 2</b> - 380g A perfect way to end dinner: a selection of the finest gourmet matured cheeses from our delicacy store.	5,7,8
RON	<b>SALADS</b>	
52	<b>Caesar Salad with Chicken</b> – 290g Fresh greens topped with juicy chicken breast, crispy croutons, and a classic Caesar dressing made with lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan, and black pepper.	1,3,6,7,10
68	<b>Caesar Salad with Beef</b> – 290g Tender beef filet atop fresh greens, paired with croutons and a creamy Caesar dressing with Dijon mustard and black pepper.	1,3,6,7,10
62	<b>Caesar Salad with Shrimps</b> – 290g Succulent shrimps served over fresh greens with golden croutons and a Caesar dressing enriched with anchovies and Worcestershire sauce.	1,2,3,6,7,10
52	<b>Arugula, Pear, Gorgonzola Dolce Salad</b> – 250g A delightful mix of arugula, juicy pears, creamy Gorgonzola Dolce, walnuts, and mixed seeds, finished with DOP balsamic vinegar.	5,7,8,10
55	<b>Burrata Salad with Smoked Trout</b> – 230g Creamy burrata on a bed of fresh arugula, cherry tomatoes, smoked trout, and a drizzle of extra virgin olive oil.	1,4,7
52	<b>Tuna Salad with Beans and Onion</b> – 240g A classic summer salad of tuna, beans, and onions, enhanced with fresh greens, sun-dried tomatoes, olives, and a sprinkle of oregano.	4,10

RON	PASTAS	
42	<b>Bucatini Cacio e Pepe</b> - 300g Traditional Roman pasta showcasing the chef’s skill in balancing water, Pecorino Romano DOP, and black pepper to perfection	1,3,7
40	<b>Calamarata Pomodori di Puglia, Basilico e Burro</b> - 310g 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.	1,9
46	<b>Spaghetti Carbonara-</b> 340gr We're proud of our creamy sauce made with egg yolks, guanciale, and the bold taste of Pecorino Romano DOP cheese.	1,3,7
43	<b>Bucatini Amatriciana</b> - 320gr A traditional dish from Lazio, combining guanciale, Pecorino Romano DOP, and a rich tomato sauce for a perfect bite.	1,3,7,9
48	<b>Casarecce Pesto</b> - 280g Casarecce tossed in fresh basil pesto, with pine seeds, Pecorino Romano DOP, and Parmigiano Reggiano 24 Months DOP.	1,3,7,8
47	<b>Calamarata Quattro Formaggi DOP</b> - 320g An indulgent mix of cheeses: Gorgonzola Dolce DOP, Fontina DOP, Parmigiano Reggiano 24 Months DOP, and Pecorino Romano DOP.	1,3,7
47	<b>Homemade Ravioli with Mushrooms and Truffle Sauce</b> - 310g The delightful taste of truffles meets homemade pasta, stuffed with wild mushrooms and Parmigiano Reggiano 24 Months DOP.	1,3,7,16
54	<b>Linguine with Shrimps</b> - 315g 🍷 This dish surprises with its intense shrimp flavor, brought out by artisanal cream, delicately cooked shrimp, and a hint of parsley.	1,2,3,7,9,14,15,17
59	<b>Seafood Calamarata</b> - 330g 🍷 A symphony of seafood flavors: shrimp, shellfish, squid, cuttlefish, Gargano IGP pasta, seafood bisque, and wine, perfectly combined for a rich taste.	1,2,3,7,9,14,15,17
48	<b>Homemade Tagliatelle with Artisanal Beef Ragù</b> - 340g Crafted with fresh pasta and slow-cooked beef ragù, topped with Parmigiano Reggiano DOP for an authentic Italian experience.	1,3,7
49	<b>Bucatini con Tonno Fresco e Fonduta di Pecorino</b> -320g Bucatini pasta coated in a velvety Pecorino DOP sauce, paired with fresh tuna tartare and a touch of lime zest.	4,8,17
45	<b>Lasagna</b> - 360g Artisanal ragù layered with fresh pasta sheets, creamy béchamel with a hint of nutmeg, and fresh mozzarella. (25 min prep. time)	1,3,7
RON	<b>SOUPS</b>	
25	<b>Cream Soup of the Day-</b> 350gr Ask the chef about today’s freshly made cream soup.	1,7,9,15,16
28	<b>Tortellini Brodo Soup</b> - 340gr A clear chicken-flavored broth with tortellini stuffed with Parma ham DOP, mortadella, beef, and pork.	1,7