

RON	PINSA		
	Unlike Neapolitan Pizza, the pinsa dough is made from a mix of wheat flour, soy flour and rice flour. Strong hydration and long fermentation time, minimum 48 hours, combined with baking at a lower temperature, makes it a the truly crispy experience, with a thick but strongly airy top and very easily digestible		
	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
RON	46	Pinsa Prosciutto Cotto - 360gr Puglia tomato sauce, mozzarella, organic Prosciutto Cotto, arugula, and cherry tomatoes.	1,3,7
	44	Pinsa Salami Ventricina Piccante - 360gr Puglia tomato sauce, mozzarella, and spicy Ventricina salami.	1,3,7
	42	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

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
RON	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

RON	CHEESES		
	84	Cheese tray/2 pax - 380gr An ideal way to end dinner, a selection of the best gourmet matured cheeses from the grocery store.	5,7,8

For a personalized selection of Italian cheeses and charcuterie, we invite you to our colleagues from the grocery.

ALLERGENS

1.	Cereals containing gluten and derived products	9.	Celery and derived products
2.	Crustaceans and derived products	10.	Mustard and derived products
3.	Eggs and derived products	11.	Sesame seeds and derived products
4.	Fish and fish products	12.	Sulfur dioxide and sulfites
5.	Peanuts and their products	13.	Lupine and derived products
6.	Soya and derived products	14.	Mollusks and derived products
7.	Milk and milk products (including lactose)	15.	Parsley
8.	Nuts, almonds, hazelnuts, walnuts, pistachios	16.	Mushrooms
		17.	Frozen product



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

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— Il Bistro —

ARTEGIANALE
CUCINA TRADIZIONALE ITALIANA

A la carte

WINTER / SPRING

RON	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
	Fresh tuna hand-cut into cubes, dressed with extra virgin olive oil, lime, and served with arugula salad.	
58	Octopus Salad - 230gr	4,7,14,15
	A refreshing salad with octopus, celery, potatoes, olives, lime, and extra virgin olive oil.	
43 /pers	Trays from Our Delicacy Store - 270gr	4,5,6,7,8,16
	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.	
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.	

RON	SALADS	
52	Caesar Salad with Chicken – 290g	1,3,6,7,10
	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.	
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.	
62	Caesar Salad with Shrimps – 290g	1,2,3,6,7,10
	Succulent shrimps served over fresh greens with golden croutons and a Caesar dressing enriched with anchovies and Worcestershire sauce.	
52	Arugula, Pear, Gorgonzola Dolce Salad – 250g	5,7,8,10
	A delightful mix of arugula, juicy pears, creamy Gorgonzola Dolce, walnuts, and mixed seeds, finished with DOP balsamic vinegar.	
55	Burrata Salad with Smoked Trout – 230g	1,4,7
	Creamy burrata on a bed of fresh arugula, cherry tomatoes, smoked trout, and a drizzle of extra virgin olive oil.	
52	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, olives, and a sprinkle of oregano.	

RON	SOUPS	
25	Cream Soup of the Day - 350gr	1,7,9,15,16
	Ask the chef about today’s freshly made cream soup.	
28	Tortellini Brodo Soup - 340gr	1,7
	A clear chicken-flavored broth with tortellini stuffed with Parma ham DOP, mortadella, beef, and pork.	

RON	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.	
46	Spaghetti Carbonara - 340gr	1,3,7
	We’re proud of our creamy sauce made with egg yolks, guanciale, and the bold taste of Pecorino Romano DOP cheese.	
43	Bucatini Amatriciana - 320gr	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	Calamarata 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.	
54	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.	
45	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)	

RON	RISOTTO	
42	Mushroom Risotto - 300gr	7,15,16
	Perfectly cooked al dente rice, creamy and flavorful, with delicious mushrooms, parsley, and Parmigiano Reggiano DOP	
56	Seafood Risotto - 360gr	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. 🍴	

RON	MAIN	
42	Piccata di pollo al limone -180gr	1,7,8,15
	Chicken breast browned in butter and semolina flour, served in a creamy lemon and caper sauce	
49	Porchetta di casa - 200gr	15
	Traditional from Lazio, slice of juicy pork roll, aromatic and delicious, filled with spices and cooked over slow fire	
46	Broccoli with burrata and pistachio - 250gr	7,8
	A healthy dish of al dente baked broccoli, topped with fresh burrata sauce and Sicilian pistachios	
79	Tonno in crosta de pistachi - 120gr	4,8,17
	Fresh tuna steak with a crunchy crust of pistachios	
93	Argentinian beef sirloin - 150gr	1,7,9,17
	Medium cooked beef sirloin at 52 degrees, roasted with butter	
198	USDA Prime Rib Eye - 350gr	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.	
56	Duck confit - 150gr	1,7,9
	Duck’s leg cooked slowly in its own fat, then roasted in a pan and sprinkled with cognac	
76	Ossobuco - 400gr	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	
58	Cioppino /brodetto di pesce - 360gr	1,24,9,14,15,17
	A seafood and fish stew, slightly spicy, a light alternative to eating seafood	
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	

RON	SIDES AND SAUCES	
18	Potato-Based Sides – 150g	7,9
	Mashed roasted potatoes with butter.	
18	Vegetable-Based Sides – 150g	1,7
	Root vegetable purée or grilled vegetables.	
12	Bread Basket – 150g	1
	Ciabatta or seeded bread, naturally leavened and proofed for 48 hours.	1,7
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.	
12	Parmigiano Reggiano DOP 24 Months - 30g	7
	Aged 24 months, this iconic Italian cheese is freshly grated for an authentic flavor.	
9	Green Pepper / Gorgonzola Sauce / Demiglace Sauce – 30g	7,9
	Creamy sauces that enhance the dish's juiciness.	