

Lista dei Vini - Wine List

Vini Bianchi - White Wines

	Glass 175ml	Glass 250ml	Half Bott.	Bottle
VINO della CASA 12% <i>Italian white wine specially selected by L'Artista</i>	3.40	4.70	9.20	15.20
FRASCATI SUPERIORE D.O.C 12.5% <i>This classic esay drinking lightly golden wine is dry and fresh yet pleasantly fruity with a subtle hint of nuttines</i>	4.40	6.10	11.60	21.00
PINOT GRIGIO I.G.T 12.5% <i>An immediately acctractive full fruity and very elegant wine that would accompany most foods</i>	5.00	6.70		22.10
VERDICCHIO CLASSICO D.O.C 12.5% <i>Delicate but persistent fruity with slight hints of green apple honey and spices . The taste is pleasant and persistent, sapid with a slight bitter final</i>				19.80
ORVIETO CLASSICO AMABILE D.O.C 12.5% <i>Medium sweet wine with plenty of character and individually very plesant and delicate</i>				21.00
GAVI di GAVI D.O.C.G 12.5% <i>Obtain from the limited and rigorous selection of grapes this gold yellow coloured cru with fruity and almond flavours is unique. The king of italian whites</i>				27.50

VINO del MESE - White Wine of the month specially selected by L'Artista
Please ask the waiter/waitress

Vini Rossi - Red Wines

VINO della CASA 12.5% <i>Italian red wine specially selected by L'Artista</i>	3.40	4.70	9.20	15.20
VALPOLICELLA D.O.C 12% <i>This wine is medium bodied, well balanced and full of character</i>	5.00	6.60		21.10
CHIANTI (TOSCANA) D.O.C.G 12.5% <i>This wine displays the elegance and intensity that made chianti famous ripe and spicy with noble</i>	5.50	7.20	12.60	23.80
PRIMITIVO del SALENTO I.G.T 13.5% <i>Ruby red in colour with characteristic bouquet and full harmonic taste</i>				22.20
BARBERA d'ALBA SUPERIORE D.O.C.G 13.5% <i>Ruby red intense colour when young, tending to garnet when mature, dry austere taste, Vinous and intense bouquet</i>				27.60

VINO del MESE - Red Wine of the month specially selected by L'Artista
Please ask the waiter/waitress

Vino Rosato - Rose Wine

ROSATO delle VENEZIE D.O.C.G 11.5% <i>Clear pink in colour with a vinous and persistent aroma dry refreshing light bodied and elegant</i>	4.40	6.00		19.30
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Champagne & Sparkling Wines

PROSECCO SPUMANTE BRUT 11% <i>Fine soft effervescence with a rich bouquet of fruits and flowers, Amost immediate easy-to-drink prosecco</i>	glass (175ml)	6.00	Bottle	26.50
PROSECCO ROSE BRUT 11% <i>Extra dry prosecco bearing all the characteristics of a traditional quality prosecco vinified inrosato from red-skinned grapes</i>	glass (175ml)	5.50	Bottle	23.90
ASTI SPUMANTE D.O.C.G 7.5% <i>Fermented slowly giving a light sweet sparkling wine</i>				22.70
MOET ET CHANDON				55.00

Birre Italiane - Italian Beers

NASTRO AZZURRO 5.1%	3.60	MORETTI BAFFO D'ORO 4.6%	DRAUGH	half pint	3.60
Aperitivi (Aperitif)	3.80	Spiriti (spirits)	3.80	Liquori (liqueurs)	3.80
		Mixed Drinks			4.80

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Antipasti Freddi - Cold Starters

BRUSCHETTA CLASSICA <i>Toasted bread topped with chopped tomatoes, basil & garlic</i>	4.20	INSALATA TRICOLORE <i>Mozzarella cheese, tomatoes & avocado</i>	5.60
GAMBERETTI in COPPA <i>Prawn cocktail</i>	5.10	INSATA CAPRESE <i>Sliced tomatoes, mozzarella and fresh basil</i>	5.50
AVOCADO con GAMBERETTI <i>Avocado with prawns and cocktail sauce</i>	5.50	ANTIPASTO MISTO <i>Mixed italian cured meat</i>	7.60
MOZZARELLA di BUFALA e PROSCIUTTO <i>Buffalo mozzarella cheese and parma ham</i>	7.20	INSALATA dell'ARTISTA <i>large house salad</i> <i>salad with mozzarella cheese, avocado ,prawns & tuna-fish</i>	7.60
PROSCIUTTO e MELONE <i>Parma ham and melon</i>	7.20	INSALATA di MARE <i>Freshly made seafood salad</i>	7.40
BRESAOLA e SCAGLIE di PARMIGIANO <i>Italian cured beef fillet on a bed of rocket salad & parmesan flakes</i>	7.90	MELANZANE, ZUCCHINE, MOZZARELLA e PROSCIUTTO <i>Aubergines, courgettes, mozzarella cheese & parma ham</i>	7.30
OLIVE MARINATE	4.50		

Antipasti Caldi - Hot Starters

GARLIC PIZZA BREAD (with tomato)	3.60	FOCACCIA al ROSMARINO	3.60	TOMATO PIZZA BREAD	3.60
MOZZARELLA in CARROZZA <i>Deep-fried mozzarella in breadcrumbs topped with tomato & anchovies</i>	5.00	MELANZANE alla PARMIGIANA <i>Aubergines with tomato & mozzarella baked in the oven</i>	6.70		
FESTA del BOSCO <i>Mixed wild mushrooms topped with cheese & touch of tomato</i>	6.40	PEPATA di COZZE <i>Mussels cooked in garlic, wine & a dash of tomato sauce</i>	6.40		
GAMBERONI alla RICCIONE <i>King prawns, wild mushrooms, fresh tomatoes, garlic and wine</i>	7.70	CALAMARI alla LUCIANA <i>Squid, garlic, white wine, tomato sauce & a touch of chilli</i>	7.40		
GAMBERONI ORIENTALI <i>Tiger prawns deep-fried served with spicy sauce</i>	7.40	GUAZZETTO di Vongole, Cozze e Gamberoni <i>Clams, mussels, king prawns in tomato and chilli sauce</i>	8.50		
		FRITTO MEDITERRANEO <i>deep-fried squid king prawns and courgettes</i>	8.50		

ZUPPE - SOUPS

PASTA e FAGIOLI <i>Pasta and bean soup</i>	4.90	MINISTRONE <i>Vegetable soup</i>	4.90
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Paste all'Italiana - Italian Pasta Specialities

SPAGHETTI alla BOLOGNESE <i>Traditional italian meat sauce</i>	9.20	PENNE all'ARRABBIATA <i>With tomato, garlic and chilli sauce</i>	9.10
SPAGHETTI con POLPETTE <i>Classic italian meat balls in tomato sauce</i>	9.90	PENNE alla VODKA <i>With tomato, prawns, vodka and cream</i>	10.10
SPAGHETTI alle VONGOLE <i>With baby clams and tomato sauce</i>	10.20	PENNE al POLLO e FUNGHI <i>With chicken, mushrooms and cream</i>	11.40
TAGLIATELLE alla CARBONARA <i>With egg, bacon, cream and parmesan cheese</i>	9.60	PENNE con ZUCCHINE e GAMBERONI <i>With king prawns, courgettes, fresh tomato and cream sauce</i>	12.40
TAGLIATELLE ai FUNGHI <i>With cream and mushrooms sauce</i>	10.20	RIGATONI all' AMATRICIANA <i>With bacon, onions and tomato sauce</i>	10.00
TAGLIATELLE alla MARINARA <i>With seafood, garlic and tomato sauce</i>	11.40	RIGATONI all'ORTOLANA <i>With tomato, garlic, courgettes & aubergines</i>	9.80
TAGLIATELLE al SALMONE <i>With salmon, peas and cream</i>	11.00	FUSILLI ZOZZONA <i>With italian sausage, tomato sauce, & parmesan flakes</i>	9.90
PAPPARDELLE al POLLO e BROCCOLI <i>With chicken, broccoli and cream sauce</i>	11.30	FUSILLI alla RUSTICANA <i>Broccoli, italian sausage, fresh tomato, garlic & touch of chilli</i>	10.20
PAPPARDELLE MARE e MONTI <i>With prawns, porcini mushrooms, garlic & cherry tomatoes</i>	11.70	FUSILLI AL DOLCELATTE <i>With dolcelatte cheese, asparagus and mushroom sauce</i>	9.40
LINGUINE allo SCOGLIO <i>king prawns, mussels, squids, lobster, clams, cherry tomato</i>	18.40	GNOCCHI ai 4 FORMAGGI <i>With four cheese sauce</i>	10.00
LINGUINE ai GAMBERI <i>With king prawns, fresh tomato, garlic and rocket</i>	11.80	GNOCCHI agli ASPRAGI E GAMBERI <i>With cherry tomatoes, prawns, asparagus</i>	10.20
LINGUINE all'ARAGOSTA <i>With fresh lobster, tomato, garlic and wine sauce</i>	14.00	RISOTTO ai FUNGHI PORCINI <i>Italian rice with porcini mushrooms and cream</i>	10.80
LINGUINE al PESTO <i>With basil, pine-kernels, olive oil and parmesan</i>	9.90	RISOTTO alla MARINARA <i>Italian rice with seafood and tomato sauce</i>	11.60

Paste Ripiene - filled pasta

LASAGNA al FORNO <i>Baked traditional italian meat lasagna</i>	9.10	RAVIOLI L'ARTISTA <i>Filled with ricotta & spinach served with cream, tomato & mushrooms</i>	10.20
RAVIOLI di ZUCCA <i>Filled with buttersquash, fresh cherry tomatoes sauce and basil</i>	10.20	RAVIOLI alla FIORENTINA <i>Filled with spinach & ricotta cheese, spinach & cream sauce</i>	10.20

Pizze Tradizionali - Traditional Pizza -

MARGHERITA <i>Mozzarella cheese & tomato</i>	7.40	FARCITA (no tomato) <i>mozzarella, sauteed aubergines, courgettes, fresh meat sausage</i>	10.20
NAPOLI <i>Mozzarella cheese, tomato, anchovies, olives & capers</i>	9.20	AMERICANA <i>Mozzarella cheese, tomato, italian sausage, peppers & chilli</i>	9.90
PROSCIUTTO <i>Mozzarella cheese, tomato and ham</i>	9.20	CALZONE <i>Rolled pizza filled with Mozzarella, tomatoes, ham & italian sausage</i>	9.90
FUNGHI <i>Mozzarella cheese, tomato and mushrooms</i>	9.20	REGINA <i>With tomato, mozzarella, ham & mushrooms</i>	9.90
FIORENTINA <i>Tomato, mozzarella cheese, spinach and egg</i>	9.40	HAWAIIANA <i>Mozzarella, tomato, ham and pineapple</i>	8.90
QUATTRO FORMAGGI <i>Four cheese, tomato and mozzarella</i>	9.60	DIVERSA <i>Half pizza, half calzone filled with ham, ricotta and mozzarella half cherry tomatoes, mozzarella and rocket</i>	9.90
CAPRICCIOSA <i>Mozzarella cheese, tomato, ham, peppers, anchovies, egg & olives</i>	10.20	SALSICCE e BROCCOLI <i>With italian sausages, tomato, broccoli & mozzarella</i>	9.90
CALABRITTANA <i>Tomato, mozzarella, porcini mushrooms and italian sausage</i>	10.20	VEGETARIANA <i>Mozzarella cheese, tomato and mixed vegetables</i>	10.20
CONTADINA <i>Tomato, mozzarella, italian sausage, gorgonzola, rocket</i>	10.60	ARTISTA SPECIAL <i>Mozzarella cheese, tomato, parma ham & rocket</i>	11.00
RUSPANTE <i>Mozzarella cheese, tomato, pieces of chicken, green peppers and sweetcorn</i>	10.10	QUATTRO STAGIONI <i>Mozzarella, tomato, mushrooms, italian sausage, ham, artichokes and olives</i>	10.30
BUFALINA <i>Tomato, mozzarella, cherry tomatoes & buffalo mozzarella</i>	10.80	BRESAOLA e RUCOLA <i>Mozzarella, tomato, dry fillet steak and rocket</i>	11.30

Secondi Piatti - Main Dishes

POLLO SORPRESA <i>Deep -fried Chicken kiev stuffed with butter & garlic</i>	10.20	COSTOLETTE d'AGNELLO alla GRIGLIA <i>Grilled lamb cutlets</i>	12.20
POLLO dell'ARTISTA <i>Chicken breast with cream, tomato & mushrooms</i>	10.20	COTOLETTA alla MILANESE <i>Veal escalope in breadcrumbs</i>	12.10
POLLO alla CACCIATORA <i>Breast of chicken with peppers, mushrooms, cherry tomatoes & wine</i>	10.20	SCALOPPINE al LIMONE <i>Veal escalopes in lemon sauce</i>	12.10
POLLO alla VALDOSTANA <i>Chicken breast topped with ham, cheese and a light tomato sauce</i>	10.20	SCALOPPINE alla CREMA e FUNGHI <i>Veal escalopes in cream & mushroom sauce</i>	12.10
POLLO agli ASPARAGI <i>Breast of chicken topped with asparagus tips and melted cheese</i>	10.20	SALTIMBOCCA alla ROMANA <i>Veal with parma ham, sage and white wine</i>	12.30
FEGATO alla VENEZIANA <i>Calf's liver in onions & white wine sauce</i>	11.90	CALAMARI FRITTI <i>Deep-fried squid</i>	11.20
FEGATO alla GRIGLIA <i>Grilled calf's liver</i>	11.50	PESCE SPADA alla LIVORNESE <i>Sword fish with fresh tomato, garlic, capers, onions & white wine</i>	12.40
CONTROFILETTO alla GRIGLIA <i>Grilled sirloin steak</i>	17.20	PESCE SPADA alla GRIGLIA <i>Grilled sword fish on a bed of rocket & balsamic dressing</i>	12.40
CONTROFILETTO "Crema e Funghi" <i>Grilled sirloin steak with cream mushrooms & brandy sauce</i>	17.80	GAMBERONI all'AGLIO <i>King prawns cooked in white wine & garlic sauce</i>	15.40
FILETTO alla GRIGLIA <i>Grilled fillet steak</i>	20.80	CODA di ROSPO con ASPARAGI e GAMBERI <i>Monk-fish with asparagus, prawns in a creamy wine sauce</i>	15.80
FILETTO al BAROLO <i>Fillet steak with mushrooms & red wine sauce</i>	21.80	SPIGOLA alla GRIGLIA <i>Grilled seabass</i>	16.20
FILETTO al PORTO e GORGONZOLA <i>Fillet steak topped with gorgonzola cheese & port wine sauce</i>	21.80	SALMONE alla GRIGLIA <i>Grilled salmon steak</i>	12.40
COSTOLETTE d'AGNELLO IMPANATE <i>Lamb cutlets fried in breadcrumbs with garlic & rosemary sauce</i>	12.40		

Contorni - Side Orders

Spinach	2.50	Mushrooms	2.50	Deep Fried Zucchini	2.50	Cauliflower Cheese	2.50	French Fries	2.50
Broccoli	2.50	Saute Potatoes	2.50	Green Salad	2.50	Mixed Salad	4.20	Rocket Salad	4.20

Desserts: Daily selection available

KIDS Portions from £5.20 including scoops of ice cream

Coffee: Espresso 2.00 Cappuccino 2.50 Soft Drinks 2.00 Bottle of Mineral Water 3.00

10% Service Charge will be added to the Bill Minimum Charge £5.00
Food allergy Please speak to the manager about it!