

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>	5.40	7.10	12.20	20.50
FRASCATI SUPERIORE D.O.C 12.5% <i>This classic essay drinking lightly golden wine is dry and fresh yet pleasantly fruity with a subtle hint of nuttiness</i>	6.40	8.10	14.60	27.00
PINOT GRIGIO I.G.T 12.5% <i>An immediately attractive full fruity and very elegant wine that would accompany most foods</i>	7.00	8.70		28.10
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>				26.80
ORVIETO CLASSICO AMABILE D.O.C 12.5% <i>Medium sweet wine with plenty of character and individually very pleasant and delicate</i>				27.00
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>				33.50

VINO del MESE - White Wine of the month specially selected by L'Artista
Please ask members of the staff

Vini Rossi - Red Wines

VINO della CASA 12.5% <i>Italian red wine specially selected by L'Artista</i>	5.40	7.10	12.20	20.50
VALPOLICELLA D.O.C 12% <i>This wine is medium bodied, well balanced and full of character</i>	7.00	8.6		27.50
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>	7.50	9.20	15.60	29.70
PRIMITIVO di MANDURIA I.G.T 13.5% <i>Ruby red in colour with characteristic bouquet and full harmonic taste</i>				34.50
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>				33.80

VINO del MESE - Red Wine of the month specially selected by L'Artista
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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>	5.40	8.00		23.50
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Champagne & Sparkling Wines

PROSECCO SPUMANTE BRUT 11% <i>Fine soft effervescence with a rich bouquet of fruits and flowers, Almost immediate easy-to-drink prosecco</i>	glass (175ml)	6.50	Bottle	31.50
PROSECCO ROSE BRUT 11% <i>Extra dry prosecco bearing all the characteristics of a traditional quality prosecco vinified in rosato from red skinned grapes</i>	glass (175ml)	6.50	Bottle	31.50
ASTI SPUMANTE D.O.C.G 7.5% <i>Fermented slowly giving a light sweet sparkling wine</i>				26.50
MOET&CHANDON				73.00

Birre Italiane - Italian Beers

NASTRO AZZURRO 5.1%	3.80	MORETTI BAFFO D'ORO 4.6%	DRAUGHT	Half pint	3.80
Aperitivi (Aperitif)	6.50	Spiriti (spirits)	6.50	Liquori (liqueurs)	6.50
				Mixed Drinks	7.10

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Antipasti Freddi - Cold Starters

BRUSCHETTA CLASSICA <i>Toasted bread topped with chopped tomatoes, basil & garlic</i>	6.00	INSALATA TRICOLORE <i>Mozzarella cheese, tomatoes & avocado</i>	8.30
GAMBERETTI in COPPA <i>Prawn cocktail</i>	7.50	INSALATA CAPRESE <i>Sliced tomatoes, mozzarella and fresh basil</i>	7.80
AVOCADO con GAMBERETTI <i>Avocado with prawns and cocktail sauce</i>	7.80	ANTIPASTO MISTO <i>Mixed italian cured meat</i>	10.60
MOZZARELLA di BUFALA e PROSCIUTTO <i>Buffalo mozzarella cheese and parma ham</i>	10.10	INSALATA dell'ARTISTA <i>large house mix salad with mozzarella cheese, avocado ,prawns & tuna-fish</i>	10.60
PROSCIUTTO e MELONE <i>Parma ham and melon</i>	9.60	INSALATA di MARE <i>Freshly made seafood salad</i>	10.40
BRESAOLA e SCAGLIE di PARMIGIANO <i>Italian cured beef fillet on a bed of rocket salad & parmesan flakes</i>	10.30	MELANZANE,ZUCCHINE,MOZZARELLA PROSCIUTTO DI PARMA	10.10
OLIVE MARINATE	6.50	<i>buffalo mozzarella cheese & parma ham & rocket</i>	

Antipasti Caldi - Hot Starters

GARLIC PIZZA BREAD (with tomato) 5.30	FOCACCIA al ROSMARINO 5.30	TOMATO PIZZA BREAD 5.30
MOZZARELLA in CARROZZA <i>Deep fried mozzarella in breadcrumbs topped with tomato & anchovies</i>	MELANZANE alla PARMIGIANA <i>Aubergines with tomato & mozzarella baked in the oven</i>	9.70
FESTA del BOSCO <i>Portobello mushrooms topped with cheese & touch of tomato</i>	PEPATA di COZZE <i>Mussels cooked in garlic, wine & a dash of tomato sauce</i>	9.40
GAMBERONI alla RICCIONE <i>King prawns, wild mushrooms, cherry tomatoes, garlic and wine</i>	CALAMARI alla LUCIANA <i>Squid, garlic, white wine, tomato sauce & a touch of chilli</i>	9.90
GAMBERONI ORIENTALI <i>Tiger prawns deep-fried served with spicy butter auce</i>	GUAZZETTO di Vongole, Cozze e Gamberoni <i>Clams, mussels, king prawns in tomato wine sauce</i>	11.80
	FRITTO MEDITERRANEO <i>deep-fried squid king prawns and courgettes</i>	11.30

ZUPPE - SOUPS

PASTA e FAGIOLI <i>Pasta and bean soup</i>	6.50	MINESTRONE <i>Vegetable soup</i>	6.50
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Paste all'Italiana - Italian Pasta Specialities

SPAGHETTI alla BOLOGNESE <i>Traditional italian meat sauce</i>	12.70	PENNE all'ARRABBIATA <i>With tomato, garlic and chilli sauce</i>	12.10
SPAGHETTI con POLPETTE <i>Classic italian meat balls in tomato sauce</i>	13.40	PENNE alla VODKA <i>With tomato, prawns, vodka and cream sauce</i>	13.60
SPAGHETTI alle VONGOLE <i>With baby clams and tomato sauce</i>	13.70	PENNE al POLLO e FUNGHI <i>With chicken, mushrooms and cream sauce</i>	14.90
TAGLIATELLE alla CARBONARA <i>With egg, bacon, cream and parmesan cheese</i>	13.10	PENNE con ZUCCHINE e GAMBERONI <i>With king prawns, courgettes,cherry tomato and cream sauce</i>	15.90
TAGLIATELLE ai FUNGHI <i>With cream and mushrooms sauce</i>	13.70	RIGATONI all' AMATRICIANA <i>With bacon, onions and tomato sauce</i>	13.50
TAGLIATELLE alla MARINARA <i>With seafood , garlic and tomato sauce</i>	14.90	RIGATONI all'ORTOLANA <i>With tomato, garlic,onions courgettes & aubergines</i>	13.30
TAGLIATELLE al SALMONE <i>With salmon, peas and cream</i>	14.50	FUSILLI ZOZZONA <i>With fennel meat sausage, tomato sauce, & parmesan</i>	13.40
PAPPARDELLE al POLLO e BROCCOLI <i>With chicken, broccoli and cream sauce</i>	14.80	FUSILLI alla RUSTICANA <i>Broccoli,meat sausage cherry tomato, garlic tomato sauce</i>	13.80
PAPPARDELLE MARE e MONTI <i>With prawns, porcini mushrooms, garlic & cherry tomatoes</i>	14.80	GNOCCHI alla MONTANARA <i>with Porcini mushrooms ,fennel meat sausege & light tomato sauce</i>	13.50
LINGUINE allo SCOGLIO <i>king prawns, mussels,squids, lobster, clams, cherry tomato</i>	24.40	GNOCCHI ai 4 FORMAGGI <i>With four cheese sauce</i>	13.50
LINGUINE ai GAMBERI <i>With king prawns,cherry tomato. garlic and rocket</i>	15.80	GNOCCHI agli ASPRAGI E GAMBERI <i>With cherry tomatoes, prawns, asparagus</i>	13.50
LINGUINE all'ARAGOSTA <i>With fresh lobster, cherry tomato, garlic and wine sauce</i>	18.50	RISOTTO ai FUNGHI PORCINI <i>Italian rice with porcini mushrooms and cream</i>	14.10
LINGUINE al PESTO <i>With basil, pine-kernels,olive oil and parmesan</i>	11.90	RISOTTO alla MARINARA <i>Italian rice with seafood and tomato sauce</i>	14.90

Paste Ripiene - filled pasta

LASAGNA al FORNO <i>Baked traditional italian meat lasagna</i>	12.70	RAVIOLI L'ARTISTA <i>Filled with ricotta & spinach served with cream, tomato & mushrooms</i>	13.80
RAVIOLI di ZUCCA <i>Filled with buttersquash, fresh cherry tomatoes sauce and basil</i>	13.80	RAVIOLI alla FIORENTINA <i>Filled with spinach & ricotta cheese, spinach & cream sauce</i>	13.80

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Pizze Tradizionali - Traditional Pizza -

MARGHERITA <i>Mozzarella cheese & tomato</i>	10.90	MORTADELLA BUFALA E PISTACCHIO <i>(no tomato) buffalo mozzarella,cured pork salami crushed pistachio</i>	14.10
NAPOLI <i>Mozzarella cheese, tomato, anchovies, olives & capers</i>	12.70	AMERICANA <i>Mozzarella tomato meat sausage mix peppers & chilli</i>	13.10
PROSCIUTTO <i>Mozzarella cheese, tomato and ham</i>	12.70	CALZONE <i>Rolled pizza filled with Mozzarella, tomatoes, ham & italian sausage</i>	13.40
FUNGHI <i>Mozzarella cheese, tomato and mushrooms</i>	12.70	REGINA <i>With tomato, mozzarella, ham & mushrooms</i>	12.90
DIAVOLA <i>tomato mozzarella cheese peperoni sausage</i>	12.50	HAWAIIANA <i>Mozzarella, tomato, ham and pineapple</i>	11..90
QUATTRO FORMAGGI <i>four cheese,mozzarella,tomato sauce</i>	13.10	DIVERSA <i>Half pizza, half calzone filled with ham, ricotta and mozzarella half cherry tomatoes, mozzarella and rocket</i>	13.40
CAPRICCIOSA <i>Mozzarella cheese, tomato, ham, peppers, anchovies, egg & olives</i>	13.10	SALSICCE e BROCCOLI <i>With italian sausages, tomato, broccoli & mozzarella</i>	12.90
CALABRITTANA <i>Tomato, mozzarella, porcini mushrooms,italian sausage</i>	13.70	VEGETARIANA <i>Mozzarella, tomato and mixed vegetables</i>	13.70
GENOVESE <i>(no tomato)mozzarella,peperoni sausage ,goat cheese&pesto</i>	13.80	ARTISTA SPECIAL <i>Mozzarella, tomato, parma ham & rocket</i>	14.50
RUSPANTE <i>Mozzarella, tomato,chicken, green peppers and sweetcorn</i>	14.30	QUATTRO STAGIONI <i>Mozzarella , tomato, mushrooms, italian sausage, ham, artichokes and olives</i>	13.80
BUFALINA <i>Tomato, mozzarella, cherry tomatoes & buffalo mozzarella</i>	14.30	BRESAOLA e RUCOLA <i>Mozzarella, tomato,cured beef fillet and rocket</i>	14.80

Secondi Piatti - Main Dishe s

POLLO dell'ARTISTA <i>Chicken breast with cream, tomato & mushrooms</i>	13.80	COSTOLETTE d'AGNELLO alla GRIGLIA <i>Grilled lamb cutlets</i>	15.80
POLLO alla CACCIATORA <i>Chicken breast with mix peppers, mushrooms & tomato sauce</i>	13.80	COTOLETTA alla MILANESE <i>Veal escalope in breadcrumbs</i>	15.10
POLLO alla VALDOSTANA <i>Chicken breast topped with ham, cheese and a tomato sauce</i>	13.80	SCALOPPINE al LIMONE <i>Veal escalopes in lemon sauce</i>	15.10
POLLO agli ASPARAGI <i>Chicken breast topped with asparagus & cheese</i>	13.80	SCALOPPINE alla CREMA e FUNGHI <i>Veal escalopes in cream & mushroom sauce</i>	15.10
FEGATO alla VENEZIANA <i>Calf's liver in onions & white wine sauce</i>	15.80	SALTIMBOCCA alla ROMANA <i>Veal with parma ham, sage and white wine</i>	15.80
FEGATO alla GRIGLIA <i>Grilled calf's liver</i>	15.30	CALAMARI FRITTI <i>Deep-fried squid</i>	14.50
CONTROFILETTO alla GRIGLIA <i>Grilled sirloin steak</i>	20.80	PESCE SPADA alla LIVORNESE <i>Sword fish with fresh tomato, garlic, capers, onions & wine</i>	15.40
CONTROFILETTO "Crema e Funghi" <i>Gsirloin steak with cream mushrooms & brandy sauce</i>	21.80	PESCE SPADA alla GRIGLIA <i>Grilled sword fish on a bed of rocket & balsamic dressing</i>	15.40
CONTROFILETTO al PEPE VERDE <i>Grilled sirloin steak with green peppercorn sauce</i>	21.80	GAMBERONI all'AGLIO <i>King prawns cooked in white wine & garlic sauce</i>	18.40
COSTOLETTE D'AGNELLO IMPANATE <i>Lamb cutlets fried in breadcrumbs topped with garlic & rosemary sauce</i>	16.30	SPIGOLA ALLA GRIGLIA <i>Grilled seabass fillet</i>	18.80

Contorni -Side Orders

Spinach 3.80	Mushrooms 3.80	Deep Fried Zucchini 3.80	French Fries 3.00	Cauliflower 3.50
Broccoli 3.80	Saute Potatoes 3.50	Green Salad 3.50	Mixed Salad 4.50	Rocket salad 4.80

KIDS PORTIONS £9.50 Pizza & Pasta only Including two scoops of ice cream
(not included ravioli,fish pasta,pizza artista special & bresaola)

Coffee: Espresso 2.50 Cappuccino 3.00 Soft drinks 2.80 Bottle of Mineral Water 3.50

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