

Artusi



Rustic Italian food to share with friends, family and those you love





Artusi

Ristorazione

Are multi-course meals to take away and enjoy
at home, at the park or at the beach!





Artusi uses the freshest ingredients to create house made sauces,
pastas, focaccias and other timeless Italian
Ricette classiche for you to enjoy!





CLASSICO

\$46

Please choose one of the following antipasto to start

ARTUSI CAPRESE

Burrata, Cherry Tomatoes, Confit Tomatoes, Sundried Tomatoes

VITEL TONNÉ

Thinly Sliced Veal, Tuna & Caper Sauce

PORCHETTA E SOTTO ACETI

House made Porchetta, House made Pickles, Focaccia

Followed by one of the following for your mid-course

PACCHIERI POMODORO

Velvety Tomato Sauce, Candied Tomato, Basil Pesto

RIGATONI PANNA E PROSCIUTTO

Egg Noodle, Prosciutto Crudo, Cream

PICI AL RAGU BIANCO

Semolina Noodle, White Beef Ragu, Gorgonzola, Marsala

Finish with one of our house made dolce

PANNA COTTA ANTICA

Chocolate Ganache & Rich Cream

CREMA MASCARPONE

Italian pastry cream, Mascarpone cheese, Amaretti Cookies

BABA' AL RUM

Savarin with Rum & Lemon Pastry Cream

PASTA E CARNE

\$65

Please choose one of the following antipasto
to start

ARTUSI CAPRESE

*Burrata, Cherry Tomatoes, Confit Tomatoes,
Sundried Tomatoes*

FRISELLA DEL GIARDINO

*Rustic Bread, Cherry Tomato, Garden Vegetables,
Shave Parmigiano*

PORCHETTA E SOTTO ACETI

*House made Porchetta, House made Pickles,
Focaccia*



Followed by one of the following
for your pasta course

PACCHIERI POMODORO

*Velvety Tomato Sauce, Candied Tomato,
Basil Pesto*

PACCHIERI PICCANTI

*Spicy Nduja Sauce, Toasted Onion,
Cream, Cheese*

ORECCHIETTE ALL NORCINA

Mushroom, Italian Sausage, White Wine, Saffron

Carne Mid-Course

CINCHIALE ARROSTO

Wild Boar Steak, Nugget Potato, Cannellini Beans

Finish with one of our house made dolce

PANNA COTTA ANTICA

Chocolate Ganache & Rich Cream

CREMA MASCARPONE

*Italian pastry cream, Mascarpone cheese,
Amaretti Cookies*

TIRAMISU LIMONE

*Ladyfingers, Limoncello Sauce
Lemon Mascarpone Cream*

CARNE

\$78

Please choose one of the following antipasto to start

ARTUSI CAPRESE

Burrata, Cherry Tomatoes, Confit Tomatoes, Sundried Tomatoes

FRISELLA DEL GIARDINO

Rustic Bread, Cherry Tomato, Garden Vegetables, Shave Parmigiano

CONTADINO

Roasted & Pickled Garden Vegetables, Focaccia

Please choose an Insalata

AUTUNNO

Mixed Greens, Walnuts, Apple, Pecorino, Raisin, Red

SALENTO

Arugula, Cherry Tomatoes, Anchovy, Black Olive, Parmigiano, Oregano, Peppercorn Vinaigrette

VITELLO

Roasted Veal, Mixed Greens, Cherry Tomatoes, Fingerling Potatoes, Tuna Sauce, Balsamic Dressing

Carne Mid-Course

CINCHIALE ARROSTO

Wild Boar Steak, Nugget Potato, Cannellini Beans

FILETTO DI MANZO TAGLIATA

Beef Tenderloin, Fingerling Potatoes, Roasted Tomatoes, Garlic & Herb Butter

TAGLIATA ITALIANA

Beef Tenderloin, Olive Oil, Arugula, Cherry Tomatoes, Parmigiano, Balsamic Reduction

Finish with one of our house made dolce

PANNA COTTA ANTICA

Chocolate Ganache & Rich Cream

CREMA MASCARPONE

Italian pastry cream, Mascarpone cheese, Amaretti Cookies

BABA' AL RUM

Savarin with Rum & Lemon Pastry Cream



MARE

\$52

Please choose one of the antipasto to start

GAMBERI IN CAMICIA

Applewood-smoked Bacon Wrapped Prawns

CAPESANTE AL ROSSO

Scallops, Nduja, Saffron Sauce

Choose a pasta for your mid-course

CALAMARATA PROFUMO DI MARE

Squid, Clams, Prawns, Peppers, Tomato, Wine

PICI NERI ALLE VONGOLE

House made Ink Squid Pasta, Clams, Lemon

GNOCCHI ALLO SCOGLIO

Red Giant Prawns, White Shrimp

Finish with one of our house made dolce

TIRAMISU LIMONE

Ladyfingers, Limoncello Sauce

Lemon Mascarpone Cream

CREMA MASCARPONE

Italian pastry cream, Mascarpone cheese,

Amaretti Cookies

BABA' AL RUM

Savarin with Rum & Lemon Pastry Cream



TERRA

\$44

Please choose one of the antipasto to start

ARTUSI CAPRESE

*Burrata, Cherry Tomatoes, Confit Tomatoes,
Sundried Tomatoes*

FRISELLA DEL GIARDINO

*Rustic Bread, Cherry Tomato,
Garden Vegetables, Shave Parmigiano*

CONTADINO

Roasted & Pickled Garden Vegetables, Focaccia

AUTUNNO INSALATA

*Mixed Greens, Walnuts, Apple, Pecorino, Raisin, Red
Onion*

Followed by one of the following for your mid-course

PACCHIERI POMODORO

*Velvety Tomato Sauce, Candied Tomato,
Basil Pesto*

GNOCCHI CIPOLLA

Caramelized Sweet Onion, Balsamic Reduction, Rosemary

ORECCHIETTE ALLA NORCINA

Mushroom, Cream, Parmigiano, White Wine, Saffron

GNOCCHI TARTUFATI

Porcini, Truffle Sauce

Finish with one of our house made dolce

PANNA COTTA ANTICA

Chocolate Ganache & Rich Cream

CREMA MASCARPONE

*Italian pastry cream, Mascarpone cheese,
Amaretti Cookies*

