



## ARTUSI RESTAURANT

### ANTIPASTO

#### **BRUSCHETTA & PASSATA**

*Focaccia Crostini, Tomato Sauce, Burrata, Heirloom Tomatoes, Basil Pesto*



#### **VITEL TONNE'**

*Thinly Sliced Veal with Tuna & Caper Sauce*



**POLPETTE NAPOLETANE**

*Homemade Beef & Pork Meatballs, Tomato Sauce, Focaccia*



**FIORE BALSAMICO**

*Eggplant Confit, Fiordilatte, Balsamic Roasted Red Onion, Parmiggiano Cream*



**CONTADINO**

*Garden Vegetables Roasted and Pickled, Focaccia*



**GAMBERI IN CAMICIA**  
*Applewood-smoked Bacon-wrapped*



**ARTUSI CAPRESE**  
*Burrata, Cherry Tomatoes, Confit Tomato, Sundried Tomato*



**CAPESANTE AL ROSSO**  
*Scallops, Nduja & Saffron Sauce*



**PORCHETTA E SOTTO ACETI**  
*Homemade Porchetta, Homemade Pickles, Focaccia*



## INSALATA

### **AUTUNNO**

*Mix Greens, Walnut, Apple, Pecorino, Raisin, Red Onion & Lemon Dressing*



### **SALENTO**

*Arugula, Mix Green, Cherry Tomato, Anchovy, Black Olive Parmigiano, Oregano & Peppercorn Vinegar*



### **VITELLO**

*Roasted Veal, Mix Greens, Cherry Tomato, Fingerlings Potato, Red onion, Tuna & Capers Sauce*



**PORCHETTA SALAD**

*Homemade Porchetta, Cannellini Bean ,Mix Greens , Caramelized red Onion,  
Shaved Pecorino Cheese*



## PASTA

### **PACCHERI POMODORO**

*Velvety Tomato Sauce, Tomato Candied, Basil Pesto*



### **PACCHERI PICCANTI**

*Nduja spicy Sauce, Toasted onion, Cream, Parmigiano*



### **TAGLIATELLE PAPALINA**

*Homemade Noodle, Prosciutto Crudo, Eggs Sauce & 24 Month-aged Parmigiano*



**GNOCCHI CIPOLLA**

*Caramelized Sweet Onion, Guanciale, Balsamic Reduction & Rosemary*



**PICI AL RAGU' BIANCO**

*Semolina Noodle, Beef & Pork Ragu', Gorgonzola & Marsala*



**RIGATONI PANNA E PROSCIUTTO**

*Egg Noodle, Prosciutto Crudo, Cream*





**ORECCHIETTE ALLA NORCINA**

*Mushroom, Italian Sausage, White Wine, Cream, Saffron*



**PICI AL CINGHIALE**

*Semolina noodle, Wild Boar in Rose' sauce, Pecorino Cheese*



**TAGLIATELLE PRIMAVERA**

*Homemade Spinach Noodle, Prosciutto Crudo, Mushroom, Heavy Cream*



**CALAMARATA PROFUMO DI MARE**

*Squid, Clams, Prawns, Homemade Tomato Sauce & Wine and Garlic Saute'*



**ORECCHETTE CARBONARA DI MARE**

*Scallops, Prawn, Clams, Eggs, Heavy Cream*



**PICI NERI ALLE VONGOLE**

*Homemade Squid Ink Pasta, Clams, Lemon*



**GNOCCHI TARTUFATI**  
*Porcini Mushrooms & Truffle*



## SECONDI

### **FILETTO DI MANZO TAGLIATA**

*Pan-seared Beef Tenderloin & Fingerling Potato Garlic & Fresh Herb Butter & Roasted Tomato*



### **TAGLIATA ITALIANA**

*Pan-seared Beef Tenderloin in olive oil, Arugula, Cherry Tomato, Parmiggiano, Balsamic Reduction*



COCKTAILS  
**'APERITIVO'**

**ARTUSI SPRITZ**

*APEROL, APRICOT, ST. GERMAIN, PROSECCO & CLUB SODA*



**ARTUSI NEGRONI**

*BOMBAY SAPPHIRE GIN, CAMPARI MARASCHINO & LAMBRUSCO*



**'RINFRESCANTE'**

**QUADRIFOLIO**

*GREY GOOSE VODKA, PEAR, LIME MELON & FALANGHINA*



**ZONDA**

*APPLETON RESERVE RUM, APEROL ORGEAT, PINEAPPLE & LIME*



**STRATOS**

*CROWN ROYAL CANADIAN WHISKY, LIME JUICE, APRICOT, ORGEAT SYRUP & RED WINE*



**'AUDACE'**

**TESTAROSSA**

*MAKER'S MARK BOURBON, DISARONNO PRIMITIVO & ANGOSTURA*



**BERLINETTA**

*GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, LIMONCELLO & CAMPARI*



**GRAN TURISMO**

*REMY MARTIN VSOP COGNAC, APRICOT LUCANO AMARO & ARABICA COFFEE*





