

Welcome to

L'Artista
- ITALIAN CUISINE -

The team will work tirelessly to give each and every guest the quintessential Italian experience; excellent food and a cozy, comforting atmosphere. They will strive to make every recipe perfect through a painstaking attention to detail, and the philosophy of never cutting corners when it comes to crafting a delicious dish.

All of the pasta at L'Artista is fresh, made in-house daily, using an Italian pasta maker, and comprises of the simple combination of semolina and water, making it naturally vegan so anyone can enjoy. All of the sauces and stocks that adorn the dishes are made from scratch and in-house, to ensure each meal prepared at L'Artista is a memorable one. If pizza is on your mind, L'Artista will be famous for its out-of-this-world harmony of homemade dough, cheese and toppings, made bubbly and crispy in our oven.

Our main course are a perfect merge of tradition and contemporary flavors.

Any of our dishes can be accompanied by a wide selection of beers and wines, served either by the bottle or the glass. After dinner, consider our Limoncello and other Italian spirits, or a expertly crafted tiramisu for a sweet finish to a superb evening of food and friends.

All prices are VAT included/Tous les prix sont TTC



STUZZICHINI....

SNACKS TO SHARE

	<i>Rs</i>
Cold cuts and cheese platter for 2 with bread (P) Assortiment de charcuteries et de fromages pour 2 accompagné de pain	450
Lamb meat balls with tomato sauce Boulettes d'agneau et sauce tomate	160
Rosemary and sea salt focaccia with marinated olives (V) Focaccia au romarin et fleur de sel, olives marinées	140
Garlic 'Pizza'/'Pizza' à l'ail (V)	140
Mushroom Risotto "suppli" with tomato coulis (V) Croquettes de Risotto aux champignons servi avec un coulis de tomate	140
Garlic mussels and prawns with croutons Sauté de moules et de crevettes à l'ail avec croutons	210
Bruschetta (Oven toasted bread with your topping) Bruschetta (Pain toasté au four et votre accompagnement)	
• Parma ham /Jambon de parme (P)	320
• BBQ chicken /Poulet BBQ	280
• Smoked marlin /Marlin fumé	320
• Grilled vegetables /Légumes grillés (V)	260



TO START

	Rs
Antipasti platter (2 persons) / Assiette d'antipasti (pour deux personnes) (P) <i>Including 3 cold cuts, 3 cheese, marinated artichokes, olives taggiasca, grilled vegetables, bell pepper salad served with focaccia bread</i> <i>Incluant trois charcuteries, 3 fromages, Artichauts marinés, olives taggiasca, légumes grillés, salade de poivrons et pain focaccia</i> <i>(vegetarian option available/ option végétarienne disponible)</i>	900
Tuna Carpaccio /Carpaccio de thon <i>Capers and olives dressing with grilled vegetables</i> <i>Vinaigrette aux câpres et aux olives, légumes grillés</i>	420
Burrata (V) <i>Cherry tomatoes salad with rucola</i> <i>Tomates cerises et salade de roquettes</i>	490
Caesar salad / Salade César (P) <i>Bacon, grilled chicken, parmigiano and anchovies</i> <i>Bacon, poulet grillé, parmigiano et anchois</i>	460
Chef Salad / Salade du Chef (V) <i>Mesclun with grilled vegetables, mozzarella and dried tomatoes</i> <i>Mesclun, légumes grillés, mozzarella et tomates séchées</i>	430



PIZZA

Margherita (V)

Mozzarella, tomato sauce and fresh basil
Mozzarella, sauce tomate et basilic frais

Rs
390

Funghi e Prosciutto (P)

Mushrooms and parma ham
Champignons et jambon de parme

500

4 formaggi (V)

Assorted cheese
Assortiment de fromages

480

Burrata (V)

Burrata cheese, cherry tomatoes and rucola
Fromage Burrata, tomates cérisées et roquettes

490

Tartufo (P)

Truffle and mushrooms cream with pancetta
Crème de champignons aux truffes et pancetta

520

4 stagioni (P)

Mushrooms, egg, olives and parma ham
Champignons, oeuf, olives et jambon de parme

490

Contadina (V)

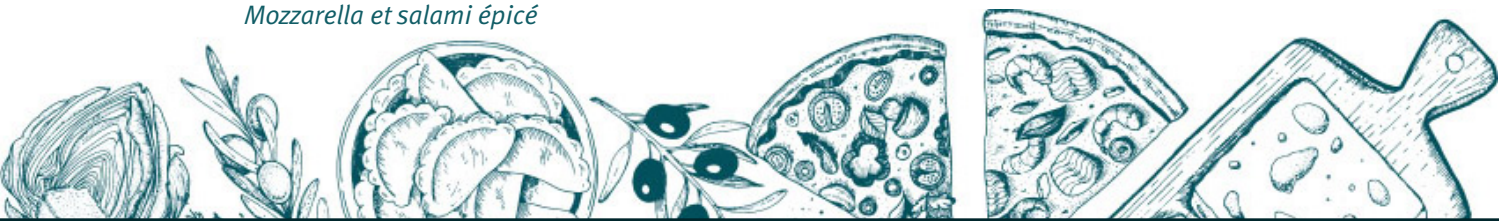
Grilled vegetables and artichokes
Légumes grillés et artichauts

430

Salame picante (P)

Mozzarella and spicy salami
Mozzarella et salami épicé

450



HOMEMADE PASTA

	Rs
Spaghetti alla carbonara (P) <i>Pancetta, pecorino cheese with an egg</i> <i>Pancetta, fromage pecorino et oeuf</i>	450
Risotto <i>Seafood and prawns</i> <i>Fruits de mer et crevettes</i>	650
Rigatoni puttanesca (V) <i>Capers, olives taggiasca with fresh basil in tomato sauce</i> <i>Câpres, olives taggiasca, basilic frais à la sauce tomate</i>	360
Gnocchi 4 formaggi (V) <i>Potato gnocchi in a cream cheese sauce</i> <i>Gnocchi aux pommes de terre dans une sauce crémeuse au fromage</i>	390
Gnocchetti Siciliani <i>Tuna, eggplant, rucola and cherry tomatoes</i> <i>Thon, aubergines, rucola et tomates cerises</i>	400
Lasagna <i>Beef or chicken Bolognese oven baked lasagna</i> <i>Avec Bolognaise de boeuf ou poulet cuite au four</i>	390
Bigoli alla amatriciana (P) <i>Bucatini with pancetta and tomato spicy sauce</i> <i>Bucatini avec pancetta et sauce tomate épicée</i>	430
Penne all'Arrabiata (V) <i>Penne in spicy tomato sauce with fresh basil</i> <i>Penne à la sauce de tomate piquante et basilic frais</i>	370



HOMEMADE PASTA

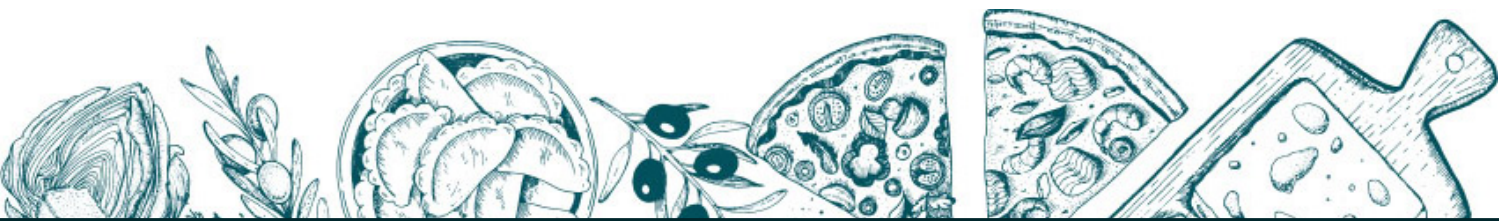
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	Rs
Tagliatelle <i>Seafood and fresh tomatoes</i> <i>Aux fruits de mer et tomates fraîches</i>	495
Casarecce (V) <i>Wild mushrooms and sweet peppers</i> <i>Champignons sauvages et poivrons</i>	390
Sedanini <i>Beef or chicken Bolognese</i> <i>Bolognaise de boeuf ou poulet</i>	390
* Gluten free pasta available/Pâte sans gluten disponible	

SANDWICHES

Homemade focaccia, served with french fries/
Focaccia fait-maison, accompagné de frites

Parma ham and grilled vegetables/ Jambon de parme et légumes grillés (P)	290
BBQ chicken and olives tapenade/ Poulet BBQ et tapenade aux olives	260
Mozzarella and tomato with basil pesto/ Mozzarella et tomate, pesto au basilic (V)	270



CARNI e PESCI

	Rs
Lamb shank/Souris d'agneau <i>Balsamico braised lamb shank with gnocchi and grilled vegetables</i> <i>Souris d' agneau braisé au vinaigre de balsamique, gnocchi et légumes grillés</i>	690
Grilled fish/Poisson grillé <i>Tomatoes and olives salsa and a side salad</i> <i>Salsa de tomate et olives, salade verte</i>	610
Australian beef sirloin/Entrecôte de boeuf <i>Roasted potatoes and a side salad</i> <i>Pommes de terre rôties et salade verte</i>	780
BBQ Chicken leg/Cuisse de poulet BBQ <i>Lemon-pepper with side salad and grilled vegetables</i> <i>Marinée au citron et au poivre, salade verte et légumes grillés</i>	460
Veal Milanese/Veau Milanaise <i>Tuscan potatoes, mushrooms & sun-dried tomatoes cream</i> <i>Pommes de terre toscanes, crème de champignons et tomates séchées</i>	600
Camaron prawns/Crevettes géantes <i>Gratinated with sautéed spinach and mushrooms</i> <i>Gratinés, sauté d'épinards et champignons</i>	790



DOLCI

Rs

Tiramisu

Savoardi biscuits, espresso coffee and mascarpone mousse
Biscuits Savoardi, espresso et mousse de mascarpone

190

Pannacotta

Lime pannacotta with seasonal fruits salad and coulis
Pannacotta au citron, salade de fruits et coulis

190

Chocolate and espresso mousse/Mousse de chocolat et espresso

185

Home-made Ice-cream and sherbets/

Glaces et sorbets faits maison

2 scoops/boules **150**

3 scoops/boules **200**

Café gourmands

3 delicacies with espresso coffee
Sélection de mignardises et espresso

240



MOCKTAILS

	<i>Rs</i>
Virgin colada <i>Pineapple juice, coconut milk, fresh cream</i> <i>Jus d'ananas, lait de coco, crème fraîche</i>	150
Virgin mojito <i>Fresh mint leaves, lime, sugar, soda water</i> <i>Feuilles de menthe fraîche, limon, sucre, eau pétillante</i>	120
Fruit punch <i>Orange juice, pineapple juice, peach juice</i> <i>Jus d'orange, jus d'ananas, jus de pêche</i>	120
Citronade <i>Lemon juice, sugar cane syrup, soda</i> <i>Jus de citron, sirop de canne à sucre, eau pétillante</i>	120
Passion des îles <i>Passion fruit juice, peach juice, banana</i> <i>Jus de fruit de la passion, jus de pêche, banane</i>	150



SOFT DRINKS/ BOISSONS GAZEUSES

	<i>Rs</i>
Coca Cola	90
Coca Cola Light	90
Fanta	90
Sprite	90
Orangina	90
Ginger Ale Schweppes	90
Tonic Schweppes	90
Appletizer	95
Grapetizer	95
Red Bull	120
San Pellegrino Aranciata	95
San Pellegrino Aranciata Rossa	95
San Pellegrino Limonata	95
San Pellegrino Pompelmo	95



WATER/EAU

Rs

PLATE / STILL

Acqua Panna 750ml

150

Acqua Panna 250ml

90

Vital 750 ml

90

GAZEUSES / SPARKLING

San Pellegrino 750ml

150

San Pellegrino 250ml

95

Vital 750 ml

90



FRUIT JUICE/JUS DE FRUIT

	Rs
Orange	80
Pineapple /Ananas	80
Apple /Pomme	80
Cranberry /Groseille	80
Peach /Pêche	80
Passion fruit /Fruit de la passion	80
Tomato /Tomate	80
Mango /Mangue	80

MILKSHAKE

Chocolate /Chocolat	150
Strawberry /Fraise	150
Vanilla /Vanille	150
Banana /Banane	150



ICED TEA

Lemon /Citron	120
Peach /Pêche	120
Green Tea /Thé vert	120
Passion fruit /Fruit de la passion	120

HOT BEVERAGES/ BOISSONS CHAUDES

	Rs
Coffee /Café	120
Espresso /Espresso	110
Cappuccino	140
Double espresso	120
Latte macchiato	140
Espresso decaffeinated /Espresso décaféiné	130
Decaffeinated coffee /Café décaféiné	130
Hot chocolate /Chocolat chaud	140
Tea /Thé	90
Infusion	90
Mint, chamomile, vervain, green tea /Menthe, camomille, verveine, thé vert	

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