

Lista dei Vini - Wine List

Vini Bianchi - White Wines

| | Glass 175ml. | Half Bott. | Bottle |
|---|-----------------|------------|--------|
| VINO della CASA <i>Italian white wine specially selected by l'Artista</i> | 3.90 | 9.10 | 15.40 |
| FRASCATI SUPERIORE D.O.C <i>This classic esay drinking lightly golden wine is dry and fresh yet pleasantly fruity with a subtle hint of nuttines</i> | 4.90 | 11.40 | 19.80 |
| PINOT GRIGIO I.G.T <i>An immediately acctractive full fruity and very elegant wine that would accompany most foods</i> | 5.50 | | 21.80 |
| VERDICCHIO CLASSICO D.O.C <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> | | | 20.60 |
| ORVIETO CLASSICO AMABILE D.O.C <i>Medium sweet wine with plenty of character and individually very plesant and delicate</i> | | | 21.60 |
| GAVI di GAVI D.O.C.G <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> | | | 28.40 |

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

Vini Rossi - Red Wines

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| VINO della CASA <i>Italian red wine specially selected by l'Artista</i> | 3.90 | 9.10 | 15.40 |
| VALPOLICELLA D.O.C <i>This wine is medium bodied, well balanced and full of character</i> | 5.50 | | 21.40 |
| CHIANTI (TOSCANA) D.O.C.G <i>This wine displays the elegance and intensity that made chianti famous ripe and spicy with noble</i> | 6.00 | 12.30 | 23.40 |
| PRIMITIVO del SALENTO I.G.T <i>Ruby red in colour with characteristic bouquet and full harmonic taste</i> | | | 21.90 |
| BARBERA d'ALBA SUPERIORE D.O.C.G <i>Ruby red intense colour when young, tending to garnet when mature, dry austere taste, Vinous and intense bouquet</i> | | | 26.50 |

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

Vino Rosato - Rose Wine

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| ROSATO delle VENEZIE D.O.C.G <i>Clear pink in colour with a vinous and persistent aroma dry refreshing light bodied and elegant</i> | 4.90 | | 19.40 |
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Champagne & Sparkling Wines

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| PROSECCO SPUMANTE BRUT <i>Fine soft effervescence with a rich bouquet of fruits and flowers, Almost immediate easy-to-drink prosecco</i> | glass (175ml) | 6.50 | Bottle | 26.20 |
| PROSECCO ROSE BRUT <i>Extra dry prosecco bearing all the characteristics of a traditional quality prosecco vinified inosato from red-skinned grapes</i> | glass (175ml) | 6.00 | Bottle | 23.60 |
| LAMBRUSCO ROSSO I.G.T <i>Delightful amber and softly sweet with a light sparkle</i> | | | | 21.30 |
| ASTI SPUMANTE D.O.C.G <i>Fermented slowly giving a light sweet sparkling wine</i> | | | | 22.60 |
| MOET ET CHANDON (Champagne) | | | | 49.50 |

Birre Italiane - Italian Beers

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| NASTRO AZZURRO BOTTLE | 3.80 | MORETTI BAFFO D'ORO DRAUGHT half pint | 3.80 |
| Aperitivi (Aperitif) 3.80 Spiriti (spirits) 3.80 Liquori (liqueurs) 3.80 Mixed Drinks 4.70 | | | |

L'ARTISTA WATFORD

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Antipasti Freddi - Cold Starters

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| GAMBERETTI in COPPA <i>Prawn cocktail</i> | 5.60 | BRUSCHETTA CLASSICA <i>Chopped tomatoes basil and garlic</i> | 4.60 |
| AVOCADO con GAMBERETTI <i>Avocado with prawns and cocktail sauce</i> | 5.90 | BRUSCHETTA ai PEPERONI <i>Grilled and marinated mixed peppers with garlic</i> | 4.90 |
| VEGETALI alla GRIGLIA <i>Grilled aubergines, courgettes, peppers and tomatoes</i> | 7.80 | INSALATA TRICOLORE <i>Mozzarella cheese, tomatoes & avocado</i> | 6.10 |
| PROSCIUTTO e MELONE <i>Parma ham and melon</i> | 7.80 | INSALATA di MARE <i>Freshly made seafood salad</i> | 7.90 |
| BRESAOLA e SCAGLIE di PARMIGIANO <i>Cured beef fillet with rocket salad and parmesan flakes</i> | 7.80 | ANTIPASTO MISTO <i>Mixed italian salamis</i> | 7.80 |
| MOZZARELLA di BUFALA e PROSCIUTTO <i>Buffalo mozzarella cheese & parma ham</i> | 7.80 | MELANZANE, ZUCCHINE & PROSCIUTTO <i>Aubergines, courgettes, mozzarella & parma ham</i> | 7.80 |
| SALMONE AFFUMICATO <i>Smoked scottish salmon</i> | 7.80 | INSALATA dell'ARTISTA <i>Large house salad with mozzarella, avocado, prawns & tuna-fish</i> | 7.80 |
| INSALATONA dei CESARI <i>Traditional caesar's salad with grilled chicken (warm)</i> | 7.70 | ANTIPASTO PRIMAVERA <i>Goat's cheese, sun-dried tomatoes and rocket</i> | 7.80 |

Antipasti Caldi - Hot Starters

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| GARLIC PIZZA BREAD (with tomato) | 3.80 | FOCACCIA al ROSMARINO | 3.80 | TOMATO PIZZA BREAD | 3.80 |
| FESTA del BOSCO <i>Mixed wild mushrooms topped with cheese</i> | 6.90 | MOZZARELLA in CARROZZA <i>Deep-fried mozzarella, in breadcrumbs topped with tomato & anchovies</i> | 6.40 | | |
| FRITTURINA IONICA <i>Deep-fried squid and courgettes</i> | 7.60 | MELANZANE alla PARMIGIANA <i>Aubergines with tomato & mozzarella</i> | 7.30 | | |
| GAMBERI all'ORIENTALE <i>Deep fried breaded prawns served with spicy sauce</i> | 7.60 | CALAMARI alla LUCIANA <i>Squid, garlic, white wine, tomato & a touch of chilli</i> | 7.90 | | |
| GAMBERONI RICCIONE <i>King prawns, wild mushrooms, cherry tomatoes, garlic & wine</i> | 7.90 | PEPATA di COZZE <i>Mussels cooked in garlic, wine & a dash of tomato sauce</i> | 6.90 | | |

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| Soups: PASTA e FAGIOLI <i>Pasta and bean soup</i> | 4.90 | MINISTRONE <i>Vegetable soup</i> | 4.90 | ZUPPA del GIORNO <i>Soup of the day</i> | 4.90 |
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Paste Tradizionali Italiane - Traditional Italian Pasta

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| SPAGHETTI alla BOLOGNESE <i>Traditional italian meat sauce</i> | 8.90 | LINGUINE all' ARAGOSTA <i>with lobster, cherry tomatoes, garlic, white wine & touch of chilli</i> | 15.90 |
| SPAGHETTI alla CARBONARA <i>With egg, bacon and cream</i> | 8.90 | PENNE all'ARRABBIATA <i>With tomato, garlic and chilli sauce</i> | 8.90 |
| SPAGHETTI alle VONGOLE <i>With baby clams and tomato sauce</i> | 10.60 | PENNE PICCHIO PACCHIO <i>Meat sauce, garlic, chilli, parsley and a touch of cream</i> | 9.90 |
| SPAGHETTI SAN.GIUVANIELLO <i>With tomato sauce, capers, olives and chilli</i> | 8.90 | PENNE CHICCHIRICHI <i>With chicken, mushrooms and cream</i> | 10.50 |
| TAGLIATELLE ai FUNGHI <i>With mushrooms and cream sauce</i> | 10.50 | RIGATONI all'AMATRICIANA <i>With bacon, onions and tomato sauce</i> | 9.90 |
| TAGLIATELLE al POLLO <i>With chicken and cream sauce</i> | 10.90 | RIGATONI all'ORTOLANA <i>With tomato, garlic, courgettes & aubergines</i> | 9.90 |
| TAGLIATELLE al SALMONE <i>With salmon, peas and cream</i> | 10.90 | RIGATONI alla SICILIANA <i>With aubergines, onions & tomato sauce</i> | 9.90 |
| TAGLIATELLE con POLPETTE <i>Classic italian meat balls in tomato sauce</i> | 10.50 | SPAGHETTI AGLIO,OLIO e PEPERONCINO <i>With olive oil, garlic, chilli and parsley</i> | 8.90 |
| TAGLIATELLE alla MARINARA <i>With seafood, tomato, garlic and tomato sauce</i> | 10.90 | TRENETTE ai GAMBERI <i>With king prawns, cherry tomatoes, garlic & rocket</i> | 10.90 |
| TAGLIATELLE ai BROCCOLI <i>With broccoli, garlic, olive oil and a touch of chilli</i> | 10.50 | GNOCCHI ai 4 FORMAGGI <i>With four cheese sauce</i> | 10.50 |
| PAPPARDONI alla ZOZZONA <i>With italian sausage, tomato sauce & parmesan flakes</i> | 10.90 | GNOCCHI con ZUCCHINE E GAMBERI <i>With king prawns, courgettes and cream sauce</i> | 10.90 |
| PAPPARDONI MARE e MONTI <i>With king prawns, porcini mushrooms, garlic & cherry tomatoes</i> | 10.90 | RISOTTO VEGETARIANO <i>Italian rice with mixed vegetable sauce (no tomato)</i> | 9.90 |
| LINGUINE allo SCOGLIO <i>With king prawns, mussels, squid, langoustines & cherry tomato</i> | 15.90 | RISOTTO alla MARINARA <i>Italian rice with fresh seafood</i> | 10.90 |
| | | RISOTTO CONTADINA <i>Italian rice with chicken, mixed vegetables and a touch of cream</i> | 9.90 |

Paste Ripiene - Filled Pasta

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| LASAGNA VEGETARIANA <i>Vegetarian lasagna</i> | 10.30 | RAVIOLI dell'ARTISTA <i>Filled with Ricotta & spinach served with cream, tomato & mushroom sauce</i> | 10.90 |
| LASAGNA VERDE <i>Authentic italian meat lasagna</i> | 10.30 | RAVIOLI alla FIORENTINA <i>Filled with spinach & ricotta, spinach and cream sauce</i> | 10.90 |
| RAVIOLI di ZUCCA <i>Filled with buttersquash with cherry tomatoes sauce & fresh basil</i> | 11.00 | RAVIOLI LUCANIA <i>Filled with ricotta & spinach with ragu of bolognese and italian sausage sauce</i> | 11.30 |

Pizze Tradizionali - Traditional Pizza -

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| MARGHERITA <i>Mozzarella cheese & tomato</i> | 8.50 | HAWAIANA <i>Mozzarella cheese, tomato, pineapple and ham</i> | 10.90 |
| NAPOLI <i>Mozzarella cheese, tomato, anchovies, olives & capers</i> | 9.90 | DELIZIOSA <i>Tomato, mozzarella cheese, pineapple and sweetcorn</i> | 10.10 |
| PROSCIUTTO <i>Mozzarella cheese, tomato and ham</i> | 9.90 | VEGETARIANA <i>Mozzarella cheese, tomato, and mixed vegetables</i> | 10.10 |
| FUNGHI <i>Mozzarella cheese, tomato and mushrooms</i> | 9.90 | MELANZANE e ZUCCHINE <i>Mozzarella cheese, tomato, grilled courgettes and aubergines</i> | 10.90 |
| REGINA <i>With tomato, mozzarella, ham and mushrooms</i> | 10.10 | AMERICANA <i>Mozzarella cheese, tomato, peperoni sausages, peppers & chilli</i> | 10.90 |
| SOLARE <i>Tomato, mozzarella, tuna, sweetcorn & pineapple</i> | 10.90 | QUATTRO STAGIONI <i>Mozzarella, tomato, mushrooms, peperoni sausages ham, artichokes and olives</i> | 10.90 |
| CAPRICCIOSA <i>Mozzarella cheese, tomato, ham, peppers, anchovies, egg, & olives</i> | 10.90 | FANTASIA <i>Mozzarella, tomato, mushrooms, peperoni sausages & artichokes</i> | 10.90 |
| QUATTRO FORMAGGI <i>Four cheeses, tomato and mozzarella</i> | 10.10 | CALZONE <i>Rolled Pizza filled with Mozzarella, tomatoes, ham & peperoni sausages</i> | 10.90 |
| RUSPANTE <i>Mozzarella cheese, tomato, pieces of chicken, green peppers and sweetcorn</i> | 10.90 | BRESAOLA e RUCOLA <i>Mozzarella, tomato, dry fillet steak and rocket</i> | 11.50 |
| PAESANA <i>Tomato, mozzarella, goats cheese, pepperoni sausage & fresh tomato</i> | 10.90 | FIORENTINA <i>Tomato, mozzarella, spinach and egg</i> | 10.90 |
| L'ARTISTA SPECIALE <i>Mozzarella cheese, tomato, parma ham & rocket leaves</i> | 11.50 | CALABBRITANA <i>Tomato, mozzarella, porcini mushrooms and italian sausage</i> | 11.50 |
| SCOZZESE <i>Fresh tomatoes, mozzarella, rocket leaves, smoked salmon & sun-dried tomatoes</i> | 11.50 | CALABRESE <i>Tomato, mozzarella, aubergines, italian sausage and chilli</i> | 11.50 |
| BUFALINA <i>Tomato, mozzarella, cherry tomato and buffalo mozzarella</i> | 11.50 | DIVERSA <i>Half pizza, half calzone filled with mozzarella, tomato, ham peperoni sausages and peppers</i> | 11.50 |

Secondi Piatti - Main Dishes

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| POLLO SORPRESA <i>Chicken Kiev</i> | 10.80 | COTOLETTA alla MILANESE <i>Veal escalope in breadcrumbs</i> | 11.60 |
| POLLO dell'ARTISTA <i>Chicken breast with cream, tomato & mushrooms</i> | 10.80 | SCALOPPINE ai LIMONE <i>Veal escalopes in lemon sauce</i> | 11.60 |
| POLLO alla VALDOSTANA <i>Chicken breast topped with ham, cheese and a light tomato sauce</i> | 10.80 | SCALOPPINE alla CREMA e FUNGHI <i>Veal escalopes in cream & mushroom sauce</i> | 11.60 |
| POLLO alla CACCIATORA <i>Breast of chicken, porcini mushrooms, tomato, peppers and onions</i> | 11.55 | SALTIMBOCCA alla ROMANA <i>Veal with parma ham, sage and white wine</i> | 12.20 |
| FEGATO alla VENEZIANA o GRIGLIA <i>Calf's liver in onions & white wine sauce or plain grilled</i> | 12.80 | HADDOCK alla VESUVIANA <i>With cherry tomatoes, olives, garlic, capers & white wine sauce</i> | 13.20 |
| MEDAGLIONI ai PORCINI <i>Medallions of fillet steak cooked with porcini & red wine</i> | 20.60 | SALMONE alla GRIGLIA <i>Grilled salmon steak</i> | 13.20 |
| CONTROFILETTO alla GRIGLIA <i>Grilled sirloin steak</i> | 19.60 | PESCE SPADA alla GRIGLIA <i>Grilled sword-fish steak</i> | 13.20 |
| CONTROFILETTO 'Crema e Funghi' <i>Grilled sirloin steak with cream mushrooms & brandy sauce</i> | 19.60 | SPIGOLA alla GRIGLIA <i>Grilled seabass</i> | 17.90 |
| FILETTO alla GRIGLIA <i>Grilled fillet steak</i> | 21.00 | HADDOCK alla GRIGLIA o IMPANATO <i>Plain Grilled haddock or in fried in breadcrumbs</i> | 13.40 |
| FILETTO al BAROLO <i>Fillet steak with mushrooms & red wine sauce</i> | 22.50 | GAMBERONI all'AGLIO <i>King prawns cooked in white wine & garlic</i> | 16.40 |
| COSTOLETTE d'AGNELLO IMPANATE <i>Lamb cutlets fried in breadcrumbs with garlic and rosmary</i> | 14.40 | CALAMARI FRITTI <i>Deep fried squid</i> | 13.30 |
| COSTOLETTE d'AGNELLO <i>Grilled lamb cutlets</i> | 14.40 | FRITTO MISTO <i>Mixed fried fish, langoustines, king prawns, squid & goujon of sole</i> | 19.40 |

Contorni - Side Orders

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| Spinach | 2.90 | Mushrooms | 2.90 | Deep Fried Zucchini | 2.90 | Cauliflower | 2.90 | French Fries | 2.90 |
| Broccoli | 2.90 | Saute Potatoes | 2.90 | Green Salad | 3.40 | Mixed Salad | 3.90 | Rocket Salad | 4.30 |

Desserts: Daily selection available

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

10% Service Charge will be added to the Bill Minimum Charge £10.00