

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 immediatly 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

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

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

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 inrosato 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

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

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

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		

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

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

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 -

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

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

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