

WINE

SPARKLING 125ml / Bottle

Prosecco Extra Dry, Canal Grando 🍷	7/34
Veneto, 11% <i>Refreshing, crisp, apple</i>	
Franciacorta '61 Satèn' Brut, Guido Berlucchi 🍷	12/65
Lombardy, 12.5% <i>Green apple, fresh, soft</i>	
Franciacorta 61 Rosé', Guido Berlucchi 🍷	75
Lombardy, 12.5% <i>Delicate, refreshing, crisp</i>	
Champagne Moët et Chandon, Brut Imperial	120
France, 12% <i>Green apple, citrus, white flowers</i>	

WHITE 175ml / Bottle

Garganega Chardonnay, Il Casone 🍷	9/31
Veneto, 12% <i>Apple, lemon, fresh</i>	
Grillo Vitese', Colomba Bianca 🍷 🌿	35
Sicily, 12.5% <i>Peach, citrus, white pepper</i>	
Verdicchio di Matelica, Agricola Tenuta Colpaola 🍷 🌿	39
Marche, 13.5% <i>Complex, lime, creamy</i>	
Pecorino 'Belato', Carminucci 🍷	11/42
Marche, 13.5% <i>Zesty, pineapple, white flowers</i>	
Gavi del Comune di Gavi 'Fossili', San Silvestro 🍷	11/43
Piedmont, 12% <i>Crystalline lemon, refreshing</i>	
Sauvignon Blanc 'Fumât', Collavini	12/44
Friuli-Venezia Giulia, 12.5% <i>Ginger, mint, creamy</i>	
Falanghina del Sannio, Feudi di San Gregorio 🍷	46
Campania, 12.5% <i>Peach, spice, mineral</i>	
Chardonnay blend, Edda Lei Bianco', San Marzano 🍷	50
Apulia, 13.5% <i>Orange blossom, tropical, citronella</i>	

ROSE 175ml / Bottle

Primitivo Rosé 'Tramari', San Marzano 🍷	9/33.5
Apulia, 12.5% <i>Full flavoured rosé</i>	
Campania Rosato, 'Visione', Feudi di San Gregorio	53
Campania, 12.5% <i>Mineral, liquorice, food style</i>	

ITALIAN ICONS Bottle


Tignanello, Antinori	330
Tuscany, 14.5% <i>Cherry, vanilla, white pepper</i>	
Sassicaia, Tenuta San Guido	450
Tuscany, 13.5% <i>Cherry, blackberry, cinnamon</i>	

L'ARTE

SEAFOOD & GRILL

LUNCH MENU

Available between
12-5pm

 [larte.restaurant](https://www.larte.restaurant)
www.larterestaurant.com

If you have any allergens, please inform our staff.
A 12.5% discretionary service charge will be added.
V = Vegetarian | 🍷 = Vegan | 🌿 = Organic

WINE

RED 175ml / Bottle

Nero d'Avola Syrah 'Lumari, Colomba Bianca 🍷	9/31
Sicily, 14% <i>Summer pudding, soft</i>	
Barbera del Piemonte 'Ottone 1', San Silvestro 🍷	34
Piedmont, 13% <i>Red cherry, soft, spice</i>	
Merlot/Sangiovese 'Villa Conversino' Rosso, Di Filippo 🍷 🌿	10/38
Umbria, 13.5% <i>Raspberry ripple, perfumed, juicy</i>	
Valpolicella 'Rio Albo', Ca'Rugate 🍷 🌿	41
Veneto, 12.5% <i>Red cherry, light bodied, typicity</i>	
Cannonau 'San Constantino', Poderi Parpinello	42.5
Sardinia, 14.5% <i>Red fruits, juicy, aromatic</i>	
Maremma, 'Balla la Vecchia', San Felo 🍷	44.5
Tuscany, 13.5% <i>Ripe red fruits, fresh</i>	
Chianti Classico 'San Jacopo', Castello Vicchiomaggio 🍷	12/47
Tuscany, 13.5% <i>Savoury, strawberry, elegant</i>	
Pinot Nero, Tramin 🍷	13/49
Alto Adige, 13.5% <i>Strawberry mivi, cloves</i>	
Merlot/Cabernet, Stupore', Campo alle Comete	59
Tuscany, 14.5% <i>Savoury, balsamic, leather</i>	
Primitivo di Manduria Riserva 'Anniversario 62', San Marzano 🍷	64
Apulia, 14.5% <i>Fleshy, warm, black cherry</i>	

FINE REDS Bottle

Barolo 'Patres', San Silvestro 🍷	65
Piedmont, 14% <i>Savoury, red fruits, traditional</i>	
Amarone della Valpolicella, Ca'Rugate 🍷	85
Veneto, 14.5% <i>Rounded, gamey, restrained</i>	
Brunello di Montalcino, Pinino 🍷	87
Tuscany, 14% <i>Silky, truffle, tobacco</i>	

DESSERT 100ml / 125ml / Bottle

Moscato d'Asti 'Nivole' 37.5 cl, Michele Chiarlo	10/28
Piedmont, 5% <i>Sweet peach, slight sparkle</i>	
Passito di Pantelleria 50 cl 🍷	10 (125ml)
Sicily, 15% <i>Dried fruits, apricots, intense</i>	
Vin Santo del Chianti, Bonacchi 🍷	11 (125ml)
Tuscany, 15.5% <i>Caramelised orange, apricot</i>	

LEMONCELLO 75ml

Carlo Pellerginosi 🍷	10
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NIBBLES

Olives	4.5	Garlic bread	4.8
Bruschetta 	5.5	Mixed bread	4

STARTERS

Bruschetta e Burrata	12.5
Fresh Italian burrata cheese served on Bruschetta and rocket salad	
Carpaccio di Manzo	16
Grass fed beef carpaccio served with cherry tomato, rocket salad, parmesan and truffle	
Frittura o Grigliata di Calamari	14.8
Deep fried or grilled calamari served with lemon and tartar sauce	
Insalata Tricolore	12.2
Buffalo mozzarella, avocado and beef tomatoes	
Prosciutto e Burrata	13.5
Fresh burrata cheese served with parma ham	
Abbracci de Polpo	14.9
Grilled octopus served with courgette, buffalo mozzarella and edible flowers	
Gamberoni Piccanti	14.9
Pan-fried king prawns served with bisque sauce, chilli and garlic	
Melanzane Alla Parmigiana 	12.5
Baked aubergine with melted mozzarella, fresh basil, tomato sauce and a touch of parmigiano cheese	

PASTA

Linguine Frutti di Mare	21
With mixed fresh seafood, cherry tomatoes, garlic and chilli	
Spaghetti Alle Vongole	19
With fresh clams, cherry tomatoes, garlic and chilli	
Linguine ai Gamberoni	20
King prawns with cherry tomatoes, garlic and chilli	
Penne All'arrabbiata 	13
Penne pasta with tomato sauce, red chilli and garlic	
Leo's Gnocchi 	15.5
Homemade gnocchi with burrata, truffle oil and cherry tomato sauce	
L'arte Pappardelle	22.5
Homemade pappardelle pasta with slow cooked prime ribeye steak, truffle carpaccio and fresh basil	

SALADS

Insalata D'anatra	21.5
Duck breast salad served with fresh oranges, baby leaves, caramelised figs, red wine reduction with gratinated pistachio and walnuts	
Insalata di Salmone Marinato	17.5
24h marinated salmon served with fennel, fresh baby leaves and cherry tomatoes	
Insalata di Tonno Fresco	22.5
Fresh tuna salad served with black olives, red onion, cherry tomatoes, green beans, boiled eggs and steamed new potatoes	
Insalata di Pollo	20.5
Grilled chicken, avocado, lettuce, cherry tomatoes, house dressing with parmesan shavings and croutons	

MAINS


Risotto Vegetariano	17
Risotto with seasonal vegetables	
Nodino di Vitello	29.5
Veal chop served with roasted potatoes, rosemary and homemade red wine juice	
Scaloppina Alla Milanese	22
Golden breadcrumb coating chicken escalope served with tomato sauce spaghetti	
Fegato e Pancetta	24.5
Pan fried calves liver with pancetta, seasonal vegetables and caramelised onions	
Hamburger di Pollo	16
Golden breadcrumbs chicken burger served with cheese, caramelised onion, lettuce, pickles, salsa rosa and skinny fries	
L'arte Burger	16.5
Homemade cheeseburger served with caramelised onion, lettuce, pickles, salsa rosa, cheese and skinny fries	
Ciabatta di Manzo	23
Steak sandwich with wild rocket, grass fed ribeye steak, caramelised onions, cherry tomatoes, balsamic dressing and fries	
Branzino	24
Roasted sea bass fillet with roasted potatoes, broccoli, clams and gremolata	
Grigliata di Pesce	33
Mixed grilled seafood served with seasonal vegetables	
Pescato del Giorno	
<i>(Catch of the day)</i> - Ask waiter for availability	

SIDES

Verdure al Vapore 	5.5
Mixed steamed vegetables	
Patate al Rosmarino 	4.5
Rosemary roasted potatoes	
Insalta Mista 	4.5
Mixed salad	
Insalata Rucola e Grana	4.5
Rocket and parmesan salad	
Patatine Fritte 	4.5
French fries	
Broccolo al Vapore 	4.5
Tenderstem Broccoli	
Zucchine Fritte 	4.5
Deep fried courgettes	
Spinaci Saltati	4.5
Fresh saute spinnach	
Insalata di Pomodoro	4.5
Tomato and onion salad	

PANINIS

All served with salad.

Panino Sfizioso al Tonno	8
Tuna and melted cheddar cheese	
Prosciutto Crudo	10.5
Prosciutto crudo, tomato, buffalo mozzarella and mixed baby leaves	
Panino con Pollo	11
Fresh grilled chicken breast, grilled vegetables and baby leaves	
Bresaola Rucola Grana	10.5
Italian cured beef with parmigiana cheese and wild rocket	
Panino Vegetariano 	8.5
Grilled vegetables and baby leaves	

DESSERTS

Tiramisu	6.5
Traditional homemade Italian classic	
Panna Cotta ai Frutti di Bosco	7
Cream pudding with forest fruits	
Torta di Mele	8
Apple pie with vanilla ice cream	
Torta Ricotta e Pere	8
Ricotta pear cake with elegant dark chocolate mousse	
Tortino Vulcanico	7.5
Chocolate cake with a melted heart and vanilla ice cream (15 min to serve)	
Leo's Cheese Cake	7
Ask the host for the flavour of the day	
Profiteroles al Cioccolato	7
Profiteroles with chocolate sauce	
Selezione di Gelati	6.5
Ice cream selection	
Sorbetto al Limone	6
Lemon sorbet	
Affogato al Cafe	8.5
Vanilla ice cream, chocolate heart and espresso shot	
Gnocchi della Nonna	7.8
Deep fried Grandma gnocchi filled with chocolate and hazelnuts (Nutella)	

WINE PAIRING

Moscatod d'Asti 'Nivole'	10
Chilly peach, slight sparkle	
Passito di Pantelleria	10
Dried fruits, apricots, intense	
Vin Santo del Chianti, Bonacchi	10
Caramelised orange, apricot	

DRINKS

COFFEE		TEA	
Espresso	2.8	<i>Loose tea leaves</i>	
Double Espresso	3.2	Breakfast Tea	3
Cappuccino	3.5	Camomile	3
Cafe Latte	3.5	Lemon and Ginger	3
Macchiato	2.9/3.5	Wild Berry	3
Flat White	3.5	Fresh Mint Tea	3
Babyccino	1.5		
Iced Latte	3.5		
Caffe Shakerato	4		
Frappé	4		
<i>Add cream</i>	+30p		
<i>Add caramel, vanilla, hazelnut</i>	+50p		
<i>Soya, oat, coconut milk</i>	+20p		

COCKTAILS		MOCKTAILS	
Espresso Martini	10	Nojito	7
Bellini	9.5	Pina Colada	7
Italian Paloma	10	Pineapple and Passionfruit	7
Mimosa	11	Fragolino	7
Bloody Mary	9		
Mojito	11		

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta, Sprite Zero	3.5
Still water	3/5
Sparkling water	3/5
Apple juice <i>Luscombe</i>	4.65
Sicilian lemonde <i>Luscombe</i>	4.65
Raspberry crush <i>Luscombe</i>	4.65
Fresh orange	5