

Restaurant week menu summer 2023

appetizer

CESARINA

mix green, goat cheese pistachio, zucchini, house dressing

POLPETTE D'AGNELLO

lamb meatballs, pecorino, tomato sauce

COCOMERO

watermelon, almond, arugula, ricotta salata, balsamic dressing

main course

AGNOLOTTI AL LIMONE

handmade ricotta and lemon ravioli, butter, sage, asparagus
and parmigiano

ANGUS BEEF LASAGNA

housemade with angus beef ragu, bechamel sauce, parmigiano

BRANZINO AI FERRI

mediterranean branzino filet with garden vegetables &
salmoriglio

dessert

GELATO

2 scoops of our homemade seasonal gelato

\$45 per person (Tax and gratuity not included)

L'Artista

ITALIAN KITCHEN BAR