

## appetizers

### **Mediterranean Antipasto**

*Assorted meats, cheeses, jams, nuts & marinated vegetables.  
Served with fresh baked bread. / \$12*

### **Smash Pumpkin Bruschetta**

*Homemade sourdough bruschetta topped with grilled pumpkin  
smash, bacon, & feta cheese. / \$7*

### **Cherry Tomatoe Caprese Bruschetta**

*Homemade sourdough bruschetta topped with cherry  
tomatoes, mozzarella, fresh basil, drizzled with olive oil. / \$7*

### **Tuna Tartar**

*Fresh yellow tale tuna marinated in a sesame ginger  
sauce served with avocado & cucumbers salad /\$7*

## salads

### **Falafel Fritter Salad**

*Chickpea falafel fritters, beet hummus, mixed greens,  
cucumber, red onion, & avocado with a lime tahini sauce and  
lemon vinaigrette. /\$8.50*

### **Citrus Ginger Chicken Salad**

*Roasted chicken, carrots, green beans, red cabbage, red  
onions, sweet oranges, & mixed greens served with sesame  
ginger citrus dressing. / \$9*

### **Quinoa Buddha Bowl** ♻️

*Roasted pumpkin, red onions, chickpeas, baby tomatoes  
arugula, & avocado. Served with a basil vinagrette /\$8.50*

## sandwiches

### **Chicken Pesto Sandwich**

*Tender chicken breast marinated in homemade pesto,  
mozzarella cheese, & tomato on our homemade sourdough  
bread. Served with a side of mixed greens. /\$9*

### **Steak Sandwich**

*Steak filet topped with sautéed mushrooms, caramelized onions  
& gorgonzola cheese our homemade sourdough bread. Served  
with a side of mixed greens. / \$11*

### **Roasted Veggie Pesto Sandwich** ♻️

*Roasted eggplants, zucchinis, bell peppers, vegan pesto &  
marinara sauce served on our sourdough bread. Comes  
with a side of mixed greens. /\$8.50*

### **Artesano Burger**

*Premium Beef Patty, muenster cheese, bacon, grilled  
onions, tomatoes, lettuce, ketchup, mayo & mustard. Served  
with french fries / \$10*

## main plates

### **Thai Green Chicken Curry**

*Fresh chicken simmered in our green curry coconut sauce with eggplant. Served with side of white rice. / \$9*

### **Thai Green Veggie Curry**

*Seasonal vegetables simmered in green curry coconut sauce.. Served with side of white rice. / \$9*

### **Chicken Tikka Masala**

*Boneless chicken marinated with tomatoes, ginger, Indian spices and yogurt. Served with white rice. / \$10*

### **Steak Frites**

*8 oz. of grilled export filet paired with golden fries topped with melted gorgonzola, served with our homemade Argentinean Chimichurri sauce. / \$12*

### **Grilled Steak with Gorgonzola Sauce**

*8 oz. of grilled export filet paired with roasted herbed baby potatoes, green beans & gorgonzola sauce. / \$12.*

### **Baja Fish Tacos**

*Crispy Mahi Mahi, cabbage curtido & chipotle crema on top of a flour tortillas. 3 tacos. \$9*

### **Grilled Mahi Mahi**

*8 oz. of grilled Mahi Mahi topped with kokkari sauce. Paired with sautéed green beans & baby tomatoes, Served on a bed of white rice. / \$11*

### **Miso Caramel Glazed Salmon**

*Paired with sesame broccoli and served on a bed of sushi rice /\$14*

### **Tagliatelle ai Funghi**

*Homemade pasta with fresh mushrooms on a creamy butter sauce topped with truffle oil & parmesan cheese \$12*

## dessert

### **Artesano Delight**

*(Ask for our dessert of the day) /\$7*

### **Cookies & Cream**

*Your choice of ice-cream & 1 cookie / 6  
(ask about flavors)*

## pizza menu

### **Arte-Sana**

*mozzarella, tomato sauce, mushroom, sausage, black olives  
and gorgonzola /\$10*

### **Margarita**

*mozzarella, tomato sauce, basil, & fresh tomatoes*

### **Vintage**

*mozzarella, pepperoni & pineapple*

### **Veggie**

*mozzarella, onions, tomatoes, bell peppers, mushroom, black  
olives*

### **The Vegan**

*Marinara Sauce, pumpkin smash, onions, tomatoes, bell  
peppers, mushroom, black olives*