

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*