

Tasting Menu

*An introduction to our signature's dishes and new recipes
In a four courses tasting menu
with 2 selections both from sea to land*

48 per person

Tuesday to Thursday only, lunch & dinner

From the Sea

Red prawns n4

Lemon dressing, soya gel, velvet bisque

Octopus salami

Olive's pesto, Alghero's evoo, cress

Fish filled raviolone

Samphire, prawns N4 & black caviar

Monk fish

Grilled fillet, celeriac & mint, cherry tomatoes confit, green oil

From the land

Tartare

Wagyu beef, truffle mustard, Pantelleria capers, apple chips, evoo

Sardinian ham

Wild pig ham, Orgosolo's ricotta mustia emulsion, juniper dust

Tortelli

*Black pig striploin & herbs filling, pecorino cream,
truffle scented Fiore Sardo velvet*

Venison fillet

Seared, red peppercorn, Cannonau gravy, chestnuts praline

Both set menus are created to let you enjoy Artisans culinary experience

*We suggest to taste them as they are
to best savor the crescendo of the flavors*



*If there is one thing that best describes Artisans Of Sardinia's mission,
it is their belief that good food and wine is something
to be celebrated and enjoyed by anyone and everyone.
As Massimo exclaims, "food and wine is the key to good company
and the treasuring of time.*



ALLA CARTA

STARTERS

Our daily fresh burrata 16
Cherry tomato velvet, basil gel, green peas

Flan of Orgosolo's smoked Fiore Sardo 20.50
Sautéed seasonal mushrooms & thyme, pecorino cream, truffle dust

The best Octopus 26
2.5 hours slowly steamed, chickpeas hummus, olives crumble

Red prawns 27
*Flattened Mediterranean red prawns, Oscietra caviar,
dried capers powder, Alghero's evoo & lemon dressing*

Fregola Ferreli of Lanusei 27.50
Shrimps & Bottarga di Cabras, broad beans, Evoo Riserva Fois

Scampi N*1 tartare 29
Marinated asparagus, citrus stracciatella mousse, orange zest powder

Beef Carpaccio 29
Marinated artichokes, lemon dressing, quail eggs, crispy pecorino

Sardinian cold cuts & cheese board 38
(2 peoples sharing)
Four selected cuts from Sardinia farm
La Genuina of Ploaghe, pecorino cheese, olives & pickles

SIDES

All sides are daily selected
Based on seasonal availability
Ask our waiter for today selection

*Our extra virgin olive oil is the best 8th of 2024 in Italy
Proud of our partner Accademia Olearia Tenute Fois Alghero*



PASTA FATTA IN CASA

Durum wheat fettuccella 21.00
Wild mushrooms, truffle powder, evoo & thyme
(for vegans ask without pecorino cream)

Is Culurgiones 22.50
Made with durum wheat semolina flour & water, filled with potato,
dry mint powder, smoked pecorino cheese, topped with Casar's tomato sauce

Sos Malloreddus 23.90
Handcrafted made with semolina & Sardinian yellow eggs,
3 hours slowly cooked lamb ragout, Sardinian plum tomato & herbs
little scent of wild fennel, topped with pecorino Fiore Sardo

Tortelli 26.50
Black pig striploin & herbs filling, pecorino cream,
truffle scented Fiore Sardo velvet

Tagliolino 27.50
Hand-picked crab meat & asparagus tips, San Gavino Monreale saffron,
sauteed with Amistral Vermentino wine, touch of bottarga Smeralda

Black ink tagliatella 29
Black ink & yellow egg pasta, soft fish ragout, green peas, Cabras Bottarga

MAIN COURSE

Monk fish 32
Grilled medallion, celeriac & mint, cherry tomatoes confit, green oil

Black pig tenderloin 30
2 hours sous-vide at 68^o C, chanterelle mushrooms, Cannonau jus

Beef fillet 39
250gr seared, sauteed mushrooms, truffle mustard

Gluten free pasta and dietary needs available,
for allergies advise the staff while ordering.
Artisans of Sardinia always avoids any cross contamination

We only use Sardinian extra virgin olive oil

Artisans of Sardinia's creations
For the perfect lunch with family or business

Lunch Menu

Selected courses from "Alla Carta Menu"
2 courses 29 per person
Tuesday to Saturday day 12pm 2.30pm

STARTERS

Our daily fresh burrata
Cherry tomato velvet, basil gel, green peas

Oysters & Caviar
Fresh Maldon oysters, Oscietra caviar, lemon edge

Sardinian ham
Massimo's pear & saffron jam

PASTA

Durum wheat fettuccella
Wild mushrooms, truffle powder, evoo & thyme
(for vegans ask without pecorino cream)

Sos Malloreddus
Handcrafted made with semolina & Sardinian yellow eggs,
3 hours slowly cooked lamb ragout, Sardinian plum tomato & herbs
little scent of wild fennel, topped with pecorino Fiore Sardo

Black ink Tagliatella
Black ink & yellow egg pasta, soft cuttle fish strips, green peas, Cabras bottarga

MAIN COURSE

Monk fish
Grilled medallion, celeriac & mint, cherry tomatoes confit, green oil

Black pig tenderloin
2 hours sous-vide at 68^o C, chanterelle mushrooms, Cannonau jus

Lunch menu is a 2 courses selection from
Starter & pasta or Starter & main course

In Putney to let You enjoy the best of a Sardinian dining experience