

Artisans of Sardinia:
A Celebration of Food and Wine

*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.*

A handwritten signature in black ink, appearing to read "Massimo", is positioned in the bottom right corner of the page. The signature is written in a cursive style with a small flourish at the end.

SPRING - SUMMER 2026

APERITIF

2 Maldon Oysters & Aristanis Brut Metodo Classico NV 25

TO START WITH

Burrata on gazpacho, cucumber dices, green oil, black ink chip 19

Mushroom Wellington, pecorino cream, truffle scent, cheese chips 19

Tender Octopus, velvet celery & olive pesto, chickpea crispy humus 28

Mediterranean Red prawns' carpaccio, dried capers, caviar lemon 28

Marinated anchovies in citrus jus, lemon gel, fennel, garlic chips 19

Scallops, Sardinian ham crumble, creamy caprino & orange scent 29

Lamb liver terrine, mushroom umami, caramel red onions, cress 19

Selection of Sardinian cold cuts & cheese, olives and pickles 39

BREAD NIBBLE & SIDES

Sardinian Carasau bread Luigi Ferreli & fresh focaccia 3

Marinated Olives and Anchovies 5

Daily vegetables selection & salads 8

HAND MADE PASTA

I TRE TAGLIOLINI

Sage & almonds pesto, green peas, crispy pecorino Fiorone Sardo	21
Mediterranean red prawns, Bottarga & zucchini velvet	27
Ploaghe pork chick, ITA yellow eggs, Fiorone Sardo, black pepper	25

I TRE RAVIOLI

Smoked scamorza, goat cheese, roasted walnuts, Abbamele honey	25
Red mullet, asparagus cream & tips, caviar & scallops roe sauce	28
Wild mushrooms, quail leg, smoked ricotta, Cannonau reduction	25

I TRE MALLOREDDUS

Beetroot velvet, fresh stracciatella, broccolini, crispy zucchini	22
Black ink, octopus' ragout, samphire drops, clams	28
Sardinian sausages sauteed in Amistral Vermentino, crispy cheese	25

MAIN

FISH

Tempura red Mullet fillets, zucchini cream, lemon mayo, capers	28
Mackerel fillet, broccoli cream, spinach leaves, ginger gel	25

MEAT

Partridge breasts, cabbage & chestnuts praline, Karam reduction	29
Lamb fillet, seared in evoo, potato & peas mash, cress & gravy	34

SET LUNCH

Tuesday to Saturday 12.00pm - 2.30pm

2 courses 35.00

STARTER

Burrata on gazpacho, cucumber dices, green oil, black ink chip

Mushroom Wellington, pecorino cream, truffle scent, cheese chips

Marinated anchovies in citrus jus, lemon gel, fennel, garlic chips

PASTA

Sage & almonds pesto, green peas, crispy pecorino Fiorone Sardo

Red mullet, asparagus cream & tips, caviar & scallops roe sauce

Sardinian sausages sauteed in Amistral Vermentino, crispy cheese

MAIN COURSE

Tempura red Mullet fillets, zucchini cream, lemon mayo, capers

Mackerel fillet, broccoli cream, spinach leaves, ginger gel

Partridge breasts, cabbage & chestnuts praline, Karam reduction

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