

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, fried zucchini, 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 sardines in apple vinegar, lemon gel, dill & garlic chips 19

Scallops, Sardinian ham & Carasau crumble, creamy caprino 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, Cabras bottarga & zucchini velvet	27
Ploaghe pork chick, yellow eggs, Fiorone Sardo, black pepper	25

I TRE RAVIOLI

Smoked scamorza, goat cheese, roasted walnuts, Abbamele honey	25
Red mullet, asparagus tips, caviar, scallops' roe	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, mayo, capers	28
Monk fish, roasted cherry tomatoes, red onion's petals, lemon gel	32

MEAT

Pheasant breast, 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, fried zucchini, green oil, black ink chip

Mushroom Wellington, pecorino cream, truffle scent, cheese chips

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

PASTA

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

Red mullet, asparagus tips, caviar, scallops' roe

Sardinian sausages sauteed in Amistral Vermentino, crispy cheese

MAIN COURSE

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

Pheasant breast, cabbage & chestnuts praline, Karam reduction

BREAD, NIBBLE & SIDES

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