
3 courses Tasting menu

52 per person

Octopus, celery gel, chickpeas puff, olives tapenade
Seasonal mushrooms Wellington, goat cheese cream, truffle dust

Black in raviolone filled in potato & saffron, red prawns, octopus' ragout & samphire
Malloreddus in 4 hours slowly cooked venison & tomato ragout, thyme scent, pecorino

Red snapper, stewed in herbs, cherry tomatoes, spinach beet, roasted pinenuts, raisin
Lamb tenderloin, lavender & myrtle velvet, green peas-potato mush

Add any dessert from our selection at 10 only
Wine pairing available on request

Tasting menu available in our wine room only with a minimum of 6 to max 12 people

2 courses Set lunch

@lunch only, Tuesday to Saturday
Starter and pasta or starter and main course 35 per person

Starters

Burrata on aubergines & tomato warm stew, oregano, pecorino chips

Wellington filled with seasonal mushroom, goat cheese cream, truffle dust

Sardines coated in breadcrumbs, evoo & herbs, fresh citrus ricotta

Pasta

Culurgiones, Ogliastria's district pasta, potato & dry mint, pecorino cheese, velvet tomato

Yellow egg Tagliolini, fresh clams & Cabras Bottarga

Malloreddus in 4 hours slowly cooked venison & tomato ragout, thyme scent, pecorino

Main course

Pan fried red mullet fillets, Maldon salt, capers mignon, tomato & shallots in agrodolce

Lamb tenderloin myrtle & Karam velvet, green peas-potato mush

Add any dessert from our selection at 10 only

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.

———— *Sharing plates* ————

6 selected fish raw & cooked, lemon mayo, balsamic shallots gel 45

4 Selected Sardinian farmed meat cuts, Pecorino cheese & olives 39

———— *Starters* ————

Burrata 19

Aubergines & tomato warm stew, oregano, pecorino chips

Wellington 19

Seasonal mushrooms filling, goat cheese cream, truffle dust

Flan 23

Overaged Fiore Sardo, shitake mushrooms, pecorino velvet, truffle scent

Sardines 21

Coated with breadcrumbs in evoo & herbs, fresh citrus ricotta

Il Polpo 28

Octopus, celery gel, olives tapenade, chickpeas puff

Dive in scallops 29

Seared, roasted cauliflower cream, balsamic honey, dried ham powder

Red prawns 29

Carpaccio, lemon & evoo dressing, Caviar, dried capers dust

Red cow 27

Bresaola, Abbamele honey, goat cheese chips

Sardinian Carasau guttiau bread & fresh focaccia 3

Side salad & daily vegs selection 8

———— *Home-made pasta* ————

Culurgiones 23

Ogliastra's district pasta, potato & dry mint, pecorino cheese, velvet tomato

Fettuccella 23

Almonds & sage pesto, green beans, pecorino chips, fresh basil oil

Fish raviolini 28

Zucchini velvet, clams & bottarga, caviar

Black ink 28

Raviolone filled in potato & saffron, red prawns, octopus' ragout & samphire

Fregola 29

Traditional Sardinian fish couscous, prawns, clams, white fish in herbs, red chilli cherry tomatoes

Malloreddus 24

4 hours slowly cooked venison & tomato ragout, thyme scent, pecorino

Sirboneddus 26

Wild boar & herbs filling, Fiore Sardo velvet, juniper dust

———— *Main courses* ————

Red Mullet 26

Pan fried fillets, Maldon salt, capers mignon, tomato & shallots in agrodolce

Mediterranean snapper 29

Stewed in herbs & tomato, on spinach beet, olive, roasted pinenuts & raisin

Lamb tenderloin 34

Myrtle & Karam sirup, green peas-potato mush

Venison 35

3 hours Sous-vide 68, caramelized leeks, Cannonau gravy, chestnuts praline

Angus beef 42

250gr grilled fillet, potatoes carpaccio, rosemary mustard, Cannonau gravy

———— *Dulcis In Fundu* ————

Sardinian fresh ricotta 16
Abbamele honey, fresh orange zest, toasted almonds

Hillary 12
Vanilla ice cream Extra V Olive oil, Maldon salt & truffle scent

Artisans tiramisù 12
Moca coffee, yellow eggs, savoiardi & amaretto

Souffle' 16
Chocolate & ginger, silky mirto liqueur

Cheesecake 13
Lime & frozen dried raspberries

Affogato 12
Vanilla Ice cream topped with a full Moka, amaretti biscuits

Sardinian amaretto 19.80
Avec 100ml Hermes Passito

Seadas 17
Deep-fried pastry, pecorino filling, orange zest, Sardinian honey

———— *Liquers & Grappa 50ml* ————

Amaro Silvio Carta (chilled) 12
Amaro Bomba Carta 15
Liquors 8
Filu e ferru 9
Grappa Tremontis 10
Grappa di Vermentino 12
Grappa di Cannonau 13
Barricato Jazz 15
Grappa Turriga 19
Fine whisky 18