

*Our only aim is that we help each customer fall in love with food again.....
 "Simply and wholly."*

Massimo Masili

TO START WITH

MILLEFOGLIE **V** £ 16.20
 Roasted aubergine, marinated fresh tomato,
 Sardinian ricotta mustia, carasau bread, herbs

150gr FRESH BURRATA **GF V** £ 18.50
 Marinated zucchini, capers, basil oil,
 roasted shallots, almonds flakes

TOMA CHEESE **V** £ 23.00
 Pasteurised red cow milk, wrapped in zucchini,
 Roasted endive, saffron pecorino cream, walnuts

OCTOPUS **GF** £ 26.50
 2.5 hours slowly steamed, velvet potato mush,
 Olives tapenade dressing

RED PRAWNS CARPACCIO **GF** £ 28.80
 Flattened Mediterranean red prawns, black caviar,
 capers mayo, salad mignon

SARDINIAN HAM **DF GF** £ 23.00
 Puddu's farm in Oliena

SARDINIAN COLD CUTS **GF** £ 38.00
 -2 peoples sharing-
 Selection from Oliena's Puddu Artisans,
 pecorino cheese & olives

SALADS & SIDES **V V GF DF**

GARDEN SALAD £ 7.00
 Selection of daily fresh leaves & tomatoes

GREEN BEANS £ 7.00
 Steamed, green oil, almond flakes

TENDERSTEAM BROCCOLI £ 7.80
 Maldon salt & evoo

ARTISANS PASTA SELECTION

VEGAN FETTUCCELLA **V** £ 19.80
 Durum wheat semolina pasta, wild mushrooms,
 truffle powder, evoo & thyme

CULURGIONES **V** £ 21.00
 Hand made Ogliastra's traditional filled pasta
 with potato, mint & pecorino, topped with
 tomato sauce & Sardinian cheese

MALLOREDDUS £ 21.80
 Traditional Sardinian semolina gnocchi
 in lamb ragout, tomato, fennel seeds scents

RAVIOLONI £ 29.50
 Filled with boar & herbs, pecorino Fiore Sardo cream,
 truffle sauce, Cannonau gravy

CHARCOAL TORTELLI £ 30.80
 Crab meat filling, green peas velvet,
 Mediterranean red prawns, velvet bisque

MAIN COURSE

MEDITERRANEAN OMBRINA **GF** £ 31.80
 Seared Croaker fish fillet in cherry tomatoes, olives,
 capers, baby potatoes & herbs

WAGYU BEEF RIB-EYE **GF** £ 24 x100gr
 Olive feed Wagyu, Seared to your choice,
 Sauteed mushrooms, aubergines, Juniper mustard

DAILY SPECIALS AVAILABLE EVERY DAY
 BASED ON FRESH INGREDIENTS
 FROM THE MARKET

SPECIAL FAMILY & FRIENDS
 SARDINIAN SATURDAY BRUNCH AVAILABLE
 PLEASE ASK FOR INFORMATIONS

MENU AVAILABLE FOR LUNCH AND DINNER
 12PM 2.30PM - 6PM 10.30PM TUESDAY TO SATURDAY

V - Vegan V - Vegetarian GF - Gluten free DF - Dairy free

Gluten free pasta, rice and dietary needs available, do not hesitate to ask our staff
 ARTISANS OF SARDINIA only use Sardinian extra virgin olive oil, no butter in any of our recipes

SET LUNCH
£29.80 2 courses
Tuesday to Saturday 12pm 2.30pm

STARTERS

150gr FRESH BURRATA **GF V**

Marinated zucchini, capers, basil oil, roasted shallots, almonds flakes

MILLEFOGLIE **V**

Roasted aubergine, marinated fresh tomato, Sardinian ricotta mustia, carasau bread, herbs

TOMA CHEESE **V**

Pasteurised red cow milk, wrapped in zucchini, roasted endive, saffron pecorino cream, walnuts

SARDINIAN HAM **DF GF**

Puddu's farm in Oliena

HOME MADE PASTA

VEGAN FETTUCCELLA **V**

Durum wheat semolina pasta, wild mushrooms, Black truffle powder, evoo & thyme

CULURGIONES **V**

Hand made Ogliastra's traditional filled pasta with potato, mint & pecorino, topped with tomato sauce, & Sardinian cheese

TAGLIOLINO **DF**

Mediterranean octopus ragout flamed in Vermentino di Gallura, Casar tomato sauce, herbs

MALLOREDDUS

Traditional Sardinian semolina gnocchi in lamb ragout, tomato, fennel seeds scents

Add £5 for a side dish

Saludi a Tottusu!!!

DULCIS IN FUNDU

ARTISANS TIRAMISÙ	£ 9.80
<i>Made with espresso coffee & filu e ferru</i>	
VANILLA ICE CREAM	£ 9.80
<i>Affogato with a full moka of espresso coffee</i>	
AMARETTO CHEESECAKE	£ 14.20
<i>Home made biscuit crumble, fresh Sardinian ricotta topped Amaretto gel</i>	
CHOCOLATE FONDANT	£ 15.00
<i>85% Dark chocolate, mint custard cream fresh wild berries</i>	
SEBADAS	£ 16.00
<i>Deep fried pastry, pecorino cheese, citrus zest, honey</i>	
AMARETTO & PASSITO	£ 18.00
<i>Home made Sardinian amaretto biscuit served with 100ml of Hermes Moscato passito</i>	
SARDINIAN CHEESE PLATE	£ 25.50
<i>2 people sharing Served with dry & fresh fruits, Sardinian honey</i>	

COFFE SELECTION

Ask waiter for your desired coffee

SARDINIAN LIQUERS & GRAPPA 50ml

Mirto Benalunga	6.00
Filu e ferru Benalunga	7.00
Grappa Tremontis Tremontis	9.00
Grappa di Vermentino Lucrezio R.	11.00
Grappa di Cannonau Lucrezio R.	12.00
Barricato Jazz Lucrezio R.	15.00
Grappa Turriga Argiolas	19.00
Fine whisky	18.00

MATCH YOUR DESSERT

WITH A GLASS MEDITATION WINE

Hermes Isola dei Nuraghi IGT	14.80
Anghelu Ruju Riserva Sella&Mosca	18.00

SWEET WINE BY THE BOTTLE

Hermes Isola dei Nuraghi IGT	Tenute Soletta	2019	59.00
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The name Hermes, or Mercury, refers to the planet closest to the Sun, indispensable element, which contributes to determine the typicality of this wine. Made with late-harvest Moscato grapes, this light amber dessert wine boasts evolved aromas of caramel, roasted chestnuts, honey and dried apricot. The wine stays in contact with the skins for three days to achieve thicker, richer structure and deeper texture. Dried ginger and sharp resin characterize the close.

Angialis Isola dei Nuraghi	Argiolas	2014	79.00
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Angialis is a late harvest Nasco grape with small percentage of Malvasia. Refined in barrique, Angialis has a very long bottle life and improves with age. The perfume is rich, with intensely reminiscent of peaches & apricots.

Nùali Moscato di Sardegna Passito DOC	Siddura	2015	86.00
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Nùali grapes are left to dry on the plant and then harvested manually once they reach the right maturation time. Ripe fruit with hints of apricot, maracuja and orange peel. Velvety and enveloping, with a backdrop of white flowers and spices. Great freshness, minerality and taste-olfactory persistence

Antonio 100 Isola dei Nuraghi	Argiolas	2010	99.00
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The Argiolas winery wanted to dedicate this label to its progenitor and to all the centenarians of the island. Produced from a selection of the most traditional of the autochthonous berry grapes red and a 5% black Malvasia grape, this rich dessert wine opens with subdued aromas of raspberry jam, mocha and Mediterranean brush. Sweet, full-bodied, fig, candied date, clove and hazelnut.

