

An introduction to our kitchen's seasonal flavors
In a four courses exciting tasting menu

48 per person

Lunch & Dinner
Tuesday to Thursday

Starter

Mushroom Wellington

Wild mushrooms, La Cesa goat cheese cream, porcini powder

Beetroot velvet

Pecorino chips, honey smoked mustia cream, cress

Scallop & prawn

Seared scallop & raw prawn, crispy Sardinian lard, broad beans velvet

Black pig ham

Ricotta, crispy bread, pear & saffron jam

Pasta

Culurgiones Ogliastrini

Filled with potato, dry mint & pecorino cheese, light tomato, Fiore Sardo

Tortellone

Porcini mushrooms in thick broth, truffle scent

Fish raviolone

Crab meat, zucchini cream, Cabras Bottarga

Cappelletti

Black pig striploin filling, truffle scented Fiore Sardo cream

Main

Baked aubergines

Tomato & basil, fresh pecorino cheese, herbs, green oil

Cod fish

Creamy sage dressing, chanterelle mushrooms, tomato emulsion

Lamb tenderloin

Roasted marinated artichokes & celeriac, velvet mint mustard

Venison fillet

Spinach tart, wild berries syrup, chestnuts praline

4 courses tasting includes two starters one pasta and one main course
Sardinian bread basket £2.00

Signature Dishes

STARTER

Flan of Orgosolo's smoked Fiore Sardo 20
Sautéed seasonal mushrooms & thyme, pecorino cream , truffle dust

The best Octopus 28
2.5 hours slowly steamed, chickpeas hummus, olives crumble

Red prawns 28
Flattened Mediterranean red prawns, caviar,
dried capers powder, Alghero's evoo & lemon dressing

Sardinian cold cuts & cheese board 39
(2 peoples sharing)
Four selected cuts from Sardinia farm
La Genuina of Ploaghe, pecorino cheese, olives & pickles

PASTA FATTA IN CASA

Is Culurgiones 21
Made with durum wheat semolina flour & water, filled with potato,
dry mint powder, smoked pecorino cheese, topped with Casar's tomato sauce

Lorighittas 26
Sautéed fresh clams, Cabras bottarga, zucchini cream

Sos Malloreddus 22
Handcrafted made with durum wheat Sardinian semolina
3 hours slowly cooked deer ragout, Sardinian plum tomato & herbs
topped with pecorino Fiore Sardo

Fregola 26
Slowly cooked in lamb broth, diced lamb tenderloin, green peas, goat cheese

MAINS

Cod fish 30
Creamy sage dressing, chanterelle mushrooms, tomato emulsion

Venison fillet 32
Spinach tart, red peppercorn, wild berries syrup, chestnuts praline

SIDES

Sides vegetables available, ask our waiter for today selection
Sardinian bread basket £2.00

Our extra virgin olive oil comes from our partner
Accademia Olearia Tenute Fois Alghero

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

Lunch Menu

Selected courses from "A la Carta Menu" & more
2 courses 29 per person
Tuesday to Saturday day 12pm 2.30pm

STARTERS

Our daily fresh burrata
Grappolino emulsion, oregano & caprino chips, green oil

Baked aubergine
Tomato & basil, fresh pecorino cheese, herbs, green oil

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 durum wheat Sardinian semolina
3 hours slowly cooked deer ragout, Sardinian plum tomato & herbs
topped with pecorino Fiore Sardo

Yellow egg tagliolini
Fresh clams & bottarga, parsley mousse

MAIN COURSE

Cod fish
Creamy sage dressing, chanterelle mushrooms, tomato emulsion

Venison fillet
Spinach tart, wild berries syrup, chestnuts praline

Sides available, ask our waiter for today selection

Lunch menu is a 2 courses selection from
Starter & pasta or Starter & main course
Sardinian bread basket £2.00

In Putney to let You enjoy the best Sardinian dining experience

SARDINIAN LUNCH

Artisans of Sardinia
Saturday Lunch 12pm 3pm
Under reservation only

2 courses
48 per person

STARTER

PANI FRATTAU

*Carasau in lamb broth, tomato sauce, pecorino cheese
Topped with a poached yellow egg*

SARDINIAN COLD CUTS & CHEESE

A taste of our cold cuts, cheese & olives

PASTA

LORIGHITTAS

Slowly cooked deer ragout & Fiore sardo cheese

CULURGIONES

Filled with Potato mint & pecorino cheese, in light tomato velvet

MAIN

SARDINIAN SUCKLING PIGLET

2.5 hours slowly roasted on rosemary potatoes

FISH OF THE DAY

*Selected daily fish fillet based on market freshness
Olives, cherry tomatoes, baby potatoes in white wine sauce*

*Grazie per il Vostro
costante supporto*