

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

*Massimo Masili*

## STARTERS

150gr FRESH BURRATA **V GF** £ 16.90  
*Roasted and marinated aubergine in garlic & parsley,  
 tomato confit, orange zest powder*

MASSIMO'S GARDEN **V GF** £ 16.90  
*Warm beetroot cream & edges, crispy mushrooms,  
 truffle sauce, erborinato cheese*

OCTOPUS **GF** £ 26.50  
*2.5 hours slowly steamed, chickpea hummus,  
 roasted pork cheek, cress leaves*

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  
*Sweet chili, Maldon salt*

## ARTISANS PASTA SELECTION

FETTUCCELLE **V** £ 19.50  
*Fresh daily mushrooms, pecorino cream,  
 thyme & porcini powder*

CULURGIONES **V** £ 19.80  
*Hand made Ogliastro's traditional filled pasta  
 with potato, mint & pecorino, topped with  
 tomato sauce, & Sardinian cheese*

MALLOREDDUS £ 19.80  
*Traditional Sardinian semolina gnocchi  
 in lamb ragout, tomato, fennel seeds scents*

YELLOW EGG TAGLIOLINO **DF** £ 26.50  
*Cabras's Bottarga, evoo & lemon emulsion,  
 garlic & parsley mousse*

FISH CAPELLETTI **DF** £ 29.80  
*Green peas velvet, Mazzara del Vallo red prawns,  
 black caviar, black ink powder*

## MAIN COURSE

MEDITERRANEAN OMBRINA **GF** £ 29.80  
*Seared Croaker fish fillet, sauteed escarole  
 with capers, olives & walnuts, pecorino foam*

BLACK PIG FILLET **GF** £ 32.80  
*3 hours sous vide, wrapped in Sardinian pancetta,  
 sweet potato mash, roasted onion filled with mushrooms,  
 Cannonau gravy*

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

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 **V GF**

*Roasted and marinated aubergine in garlic & parsley,  
orange zest powder, micro cress*

MASSIMO'S GARDEN **V GF**

*Warm beetroot cream & edges, crispy mushrooms,  
truffle sauce, erborinato cheese*

SARDINIAN HAM **DF GF**

*Puddu's farm in Oliena*

**HOME MADE PASTA**

FETTUCCELLE **V**

*Fresh daily mushrooms, pecorino cream,  
thyme & porcini powder*

CULURGIONES **V**

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

MALLOREDDUS

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

***Saludi a Tottusu!!!***

## DULCIS IN FUNDU

ARTISANS TIRAMISÙ 9.80

*Made with espresso coffee & filu e ferru*

VANILLA ICE CREAM 9.80

*Affogato with a full moka of espresso coffee*

MYRTLE CHEESECAKE 11.20

*Home made biscuit crumble,  
fresh Sardinian ricotta topped with fresh berries*

CHOCOLATE SOUFFLE 15.00

*85% Dark chocolate souffle, freshly baked,  
served with mint ice cream, hazelnuts*

SEBADAS 16.00

*Deep fried pastry, pecorino cheese,  
citrus zest, honey*

SARDINIAN CHEESE PLATE 25.50

*2 people sharing*

*Served with dry & fresh fruits, Sardinian honey*

## 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**

**2018**

**59.00**

*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**

*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**

*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**

*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.*

**Anghelu Ruju Riserva 2005**

**Sella & Mosca**

**2005**

**168.00**

*Only the best bunches from Sella & Mosca's vineyards are selected at perfect ripeness, between the second and third week of September, when the acidity is still high. They're carefully laid out on frames in the sun for twenty days, lifted from the ground to ensure optimum ventilation and covered at night or in bad weather. The wine ages in steel until the spring, followed by fortification to bring the alcohol up to 19%. Finally, the wine is transferred to large oak barrels where it matures for a minimum of five years in order to refine its structure, softness and overall taste.*



ARTISANS OF SARDINIA  
LONDON