

*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** £ 16.50
Roasted and marinated aubergine in garlic & parsley, orange zest powder, micro cress

MASSIMO'S GARDEN **V GF** £ 16.80
Warm beetroot cream & edges, crispy mushrooms, truffle sauce, erborinato cheese

FISH CATALANA SALAD **GF** £ 22.80
Seared monk fish medallions, balsamic shallots, fresh tomatoes, zucchini cream

OCTOPUS **GF** £ 26.50
2.5 hours slowly steamed, saffron & pecorino cream, roasted sweet chili, green oil

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

SARDINIAN COLD CUTS **GF** £ 35.00
*-2 peoples sharing-
 Selection from Oliena's Puddu Artisans, pecorino cheese & olives*

SALADS & SIDES **V V GF DF**

GARDEN SALAD £ 6.00
Selection of daily fresh leaves & tomatoes

GREEN BEANS £ 6.80
Steamed, green oil, almond flakes

ROASTED POTATOES £ 6.80
Rosemary & Maldon salt

ARTISANS PASTA SELECTION

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

CULURGIONES **V** £ 19.80
Hand made Ogliastra'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

TAGLIOLINO **DF** £ 24.50
Cray fish & Sardinian saffron, fresh spring green peas, garlic & parsley mousse

BLACK INK TAGLIOLINO **DF** £ 26.50
Cabras's Bottarga, lemon zest, green oil

MAIN COURSE

MONK FISH **GF** £ 29.80
Medallion wrapped in Sardinia ham, Vegetables caponatina, zucchini cream, saffron drops

M4 WAGYU BEEF £ 32.80
Mamma's cooking recipe of 3 hours low fire, Spinach & potatoes tart, gravy jus, balsamic gel

**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

STARTERS

150gr FRESH BURRATA **V GF**

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

FISH CATALANA SALAD **GF**

*Seared monk fish medallions, balsamic shallots,
fresh tomatoes, zucchini cream*

SARDINIAN HAM **DF GF**

Puddu's farm in Oliena

HOME MADE PASTA

FETTUCCELLE **V**

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

MALLOREDDUS

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

TAGLIOLINO **DF**

*Cray fish & Sardinian saffron,
fresh spring green peas, garlic & parsley mousse*

Saludi a Tottusu!!!



DULCIS IN FUNDU

ARTISANS TIRAMISÙ 9.00

Made with espresso coffee & filu e ferru

DRY FIGS PANNA COTTA 9.80

Walnuts crunch, honey, chocolate chips

VANILLA ICE CREAM 8.50

Affogato with a full moka of espresso coffee

SEBADAS 16.00

Deep fried pastry, pecorino cheese, citrus zest, honey

CHOCOLATE 15.00

85% Dark chocolate fondant, 15 minutes freshly baked, Custard cream, hazelnut, daily wild berries

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 Rujju 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 Rujju 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.

