

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

Massimo Masili

STARTERS

150gr BURRATA **V GF** £ 16.00
*Roasted butternut squash, pumpkin seeds,
 basil oil, beetroot coral*

PECORINO FLAN **V** £ 18.80
Wild mushrooms, truffle sauce, pecorino cream

OCTOPUS **GF** £ 21.80
*Roasted zucchini, broad beans, saffron cream,
 pimento powder, salt flakes*

SEARED MONK FISH **GF** £ 22.50
*Red onions balsamic petals, marinated samphire,
 roasted pepper gel, Fiore Sardo crunch*

SARDINIAN HAM **DF** £ 22.00
Dry figs & Carasau bread on cork board

SARDINIAN COLD CUTS £ 28.00
*Selection from our Ploaghe's Artisans farm,
 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

BROCCOLI £ 6.80
Wild garlic dressing, sweet chili

ARTISANS PASTA SELECTION

FETTUCCELLE **V** £ 18.00
*Fresh daily mushrooms, pecorino cream, thyme
 & porcini powder*

CULURGIONES **V** £ 19.00
*My Ogliastra's traditional filled pasta with potato,
 mint & pecorino topped with tomato sauce,
 Sardinian pecorino cheese*

AUBERGINE RAVIOLI **V** £ 19.00
Fiore Sardo cream, oregano, basil & parsley leaves

MALLOREDDUS £ 19.00
*Traditional Sardinian semolina gnocchi
 in lamb ragout, tomato, fennel seeds scents*

YELLOW EGG TAGLIOLINO **DF** £ 26.50
*Cabras Bottarga, Carloforte's anchovies, lemon zest,
 rosemary oil*

MASSIMO'S BLACK RAVIOLI £ 26.80
*Selected fish filling with potatoes & herbs,
 saffron cream, green peas, crispy bell tomatoes skin*

NATIVE LOBSTER **DF** £ 32.00
Home made spaghetti, fresh tomato & herbs

MAIN COURSE

WILD SEABASS FILLET **DF** £ 28.00
*Pan fried served on potatoes, bell tomatoes & olives,
 Mediterranean herbs, green beans*

BLACK PIG CHEEK STEW £ 28.90
Celeriac mash, baby carrots, truffle sauce, gravy jus

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

DULCIS IN FUNDU

ARTISANS TIRAMISÙ	9.00
<i>Made with espresso coffee & filu e ferru</i>	
DRY FIGS PANNA COTTA	9.80
<i>Walnuts crunch, honey, chocolate chips</i>	
VANILLA ICE CREAM	8.50
<i>Affogato with a full moka of espresso coffee</i>	
SEBADAS	11.00
<i>Deep fried pastry, pecorino cheese, citrus zest, honey</i>	
SARDINIAN CHEESE PLATE	19.60
<i>Served with dry & fresh fruits, Sardinian honey</i>	

COFFE SELECTION

Ask waiter for your desired coffee

SARDINIAN LIQUERS & GRAPPA 50ml

Mirto Benalonga	6.00
Limonello Benalonga	6.00
Filu e ferru Benalonga	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	12.00

Match your dessert with a glass of passito

Hermes IGT 2018 Tenute Soletta 14.00

DESSERT WINE

Hermes Isola dei Nuraghi IGT (500ml)	Tenute Soletta	2018	49.00
<i>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.</i>			
Angialis Isola dei Nuraghi (500ml)	Argiolas	2014	79.00
<i>Angialis is a late harvest wine made from the indigenous 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, and intensely reminiscent of peaches & apricots.</i>			
Antonio 100 Isola dei Nuraghi (500ml)	Argiolas	2010	105.00
<i>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.</i>			
Anghelu Ruju Riserva 2005 (0.75cl)	Sella & Mosca	2005	168.00
<i>Alghero DOC Vino Liquoroso Riserva obtained from sun-dried Cannonau grapes, fortified just like Port or Madeira wines. 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.</i>			

