

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

"Simply and wholly."

A handwritten signature in black ink, appearing to read "Hans Bieri".

*Artisans of Sardinia's creations of the past three years,
thanks to your custom and appreciation,
has now become the menu of the Signature dishes*

Lunch & Dinner

To start with

Our daily Fresh Burrata 18.50

Pumpkin velvet, pomegranate, flower seeds & parsley oil

The best Octopus 29.50

2.5 hours slowly steamed, chickpeas hummus, crispy Puddu's farm ham

Sardinian cured meat & cheese 39.80 (2 peoples sharing)

Wide selection of cuts from Sardinia, pecorino cheese, olives & pickles

Followed by

Is Culurgiones 22.50

One of the most traditional Sardinian pasta from Massimo's Village

*Made with durum wheat semolina flour & water, filled with potato, dry mint powder
& smoked pecorino cheese, topped with Casar's tomato sauce and more cheese*

Spaghettone 26.00

Octopus ragù, tomato sauce, black olives crumble

Sos Malloreddus 23.90

The most wanted and loved pasta all over Sardinia.

*Artisans made with 00flour & Sardinian yellow eggs, with a 3 hours slowly cooked lamb ragù
Sardinian plum tomato & herbs with a little scent of wild fennel,
topped with TANTO pecorino Fiore Sardo*

To finish with

S'Ombrina 35.60

*A wild Sardinian sea filleted white fish, pan fried on evoo,
Ferrel's hand made fregola, Mediterranean clams, cress*

Su Sirboni 36.00

*Wild boar Cottu a bellu a bellu in Cannonau wine, juniper berries,
Gennargentu's herbs, grilled baby aubergines, jus*

Enjoy the above Signatures

Set Lunch & dinner

2 courses at 45.00 per person

Or pick your desired dishes a la carte

Alla Carta

Starters

Creamy & velvety 19.80

Vellutata of purple potatoes, marinated clams, red pepper corns, green oil

Flan of Orgosolo's smoked Fiore Sardo 23.50

Sautéed chanterelle mushrooms & thyme, pecorino cream

Red prawns 29.80

Flattened Mediterranean red prawns, black caviar, dry caper powder, lemon & evoo dressing

Sardinian ham 26.00

The best from Puddu's farm in Oliena

Pasta & Risotto

Fettuccella 21.00

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

Charcoal tortelli 29.80

Crab filling, green peas velvet, Mazzara del Vallo red prawns, bisque

Ravioloni 29.50

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

Risotto 32.60

Best of Vialone nano grains, girolle mushrooms, herbs & pecorino

Main Course

Fish soup bowl 45.00

Lobster, red prawns, clams, ombrina white fish, datterino tomatoes

150gr Kagoshima tenderloin 78.00

*The most buttery, melting, highest quality wagyu beef A5 grade
Rosemary potatoes carpaccio, roasted baby aubergines, Maldon salt*

Sides

7.50

Ask staff for daily salads and vegetables available



ARTISANS OF SARDINIA
LONDON