

*If there is one thing that best describes Artisans Of Sardinia's mission,
it is their belief that good food and wine is something
to be celebrated and enjoyed by anyone and everyone.
As Massimo exclaims, "food and wine is the key to good company
and the treasuring of time.*



ALLA CARTA

STARTERS

Our daily fresh burrata 18.50

Home-marinated Valledoria's artichokes, green oil, sundried tomato tapenade

Flan of Orgosolo's smoked Fiore Sardo 20.50

Sautéed seasonal mushrooms & thyme, pecorino cream, truffle dust

Baked tomino cheese 21

Broccoli velvet, almond flakes, chestnuts praline

Fregola Ferreli Lanusei 28

Shrimps & Bottarga di Cabras, broad beans, EVOO Riserva Fois

The best Octopus 29.50

*2.5 hours slowly steamed, chickpeas hummus,
black pig ham crumbs, olives crumble*

Red prawns 29.80

*Flattened Mediterranean red prawns, Oscietra caviar,
dry capers powder, Alghero's evoo & lemon dressing*

Sardinian Bresaola 28

From Ploaghe's farm, pickled red onions, ricotta mustia,

Sardinian cuts & cheese board 39.80

(2 peoples sharing)

Four selected cuts from Sardinia farm

La Genuina of Ploaghe, pecorino cheese, olives & pickles

SIDES

All sides are daily selected

Based on seasonal availability

Ask our waiter for today selection

*Our extra virgin olive oil is the best 8th of 2024 in Italy
Proud of our partner Accademia Olearia Tenute Fois Alghero*

ARTISANS OF SARDINIA
LONDON
PASTA FATTA IN CASA



Durum wheat fettuccella 21.00
Durum wheat semolina pasta, wild mushrooms, truffle powder, evoo & thyme

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 smoked Fiore Sardo*

Sos Malloreddus 23.90
*Handcrafted made with semolina & Sardinian yellow eggs,
3 hours slowly cooked lamb ragout, Sardinian plum tomato & herbs
little scent of wild fennel, topped with TANTO pecorino Fiore Sardo*

Ravioloni 26.50
*Black pig striploin & herbs filling, pecorino cream,
truffle scented egg yolk*

Squid ink fish tortelli 28
Cream of green peas, velvet bisque, Mediterranean red prawns

Tagliolino 32
*Hand-picked crab meat & asparagus tips, San Gavino Monreale saffron,
sauteed with Amistral Vermentino wine, touch of bottarga Smeralda*

MAIN COURSE

Line catch black cod fillet 36
Asparagus velouté, Oscietra caviar, capers & Taggiasca olives

Wild pig tenderloin 32.50
*2 hours Sous Vide bath at 68°C
sweet potatoes, roasted baby red onions, Karam reduction*

Red Cow Ossobuco 38.50
*2 hours slowly braised in Alghero' evoo & Cannonau wine,
vegetables "soffritto" sauce*

**Gluten free pasta and dietary needs available,
for allergies advise the staff while ordering.
Artisans of Sardinia always avoids any cross contamination**

We only use Sardinian extra virgin olive oil

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

Lunch Menu

Selected courses from "Alla Carta Menu"

2 courses 35 per person

Tuesday to Friday 12pm 2.30pm

Saturday 12pm 4pm

START WITH

Our daily fresh burrata

Home-marinated Valledoria's artichokes, green oil, sundried tomato tapenade

Fregola Ferreli Lanusei

Shrimps & Bottarga di Cabras, broad beans, Evoo Riserva Fois

Sardinian red Cow Bresaola

Ploaghe's farmed red cow, pickled red onions, ricotta mustia

PASTA

Durum wheat fettuccella

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

Sardinian semolina gnocchetti

*3 hours slowly cooked lamb ragout, Sardinian plum tomato & herbs
little scent of wild fennel, topped with pecorino Fiore Sardo*

Tagliolino

*Hand-picked crab meat & asparagus tips, San Gavino Monreale saffron,
sauteed with Amistral Vermentino wine, touch of bottarga Smeralda*

MAIN COURSE

Line catch black cod fillet

Asparagus velouté, Oscietra caviar, capers & Taggiasca olives

Wild pig tenderloin

2 hours Sous Vide bath at 68° C

sweet potatoes, roasted baby red onions, Karam reduction

Only at lunch time

Any

Side dishes at 5

Dessert at 8

Glass of wine at 9

In Putney to let You enjoy the best of a Sardinian dining experience