

SARDINIAN LUNCH

Artisans of Sardinia
Saturday Lunch 12pm 3pm
Under reservation only

2 courses
48 per person

STARTER

PANI FRATTAU

*Carasau in lamb broth, tomato sauce, pecorino cheese
Topped with a poached yellow egg*

SARDINIAN COLD CUTS & CHEESE

A taste of our cold cuts, cheese & olives

PASTA

LORIGHITTAS

Slowly cooked deer ragout & Fiore sardo cheese

CULURGIONES

Filled with Potato mint & pecorino cheese, in light tomato velvet

MAIN

SARDINIAN SUCKLING PIGLET

2.5 hours slowly roasted on rosemary potatoes

FISH OF THE DAY

*Selected daily fish fillet based on market freshness
Olives, cherry tomatoes, baby potatoes in white wine sauce*

*Grazie per il Vostro
costante supporto*