



ARTISANS OF SARDINIA
LONDON

THE DINING OF ARTISANS OF SARDINIA

STARTER

FRESH BURRATINA £ 18.80 **V**

Smoked red pepper mousse, baby spinach leaves, beetroot crisp

PECORINO FLAN £ 19.00 **V**

Sardinian aged Fiore Sardo cheese, truffle sauce, autumn mushrooms, porcini powder

OCTOPUS £ 21.00

Erborinato cheese & saffron, zucchini, broad beans, pimento powder, salt flakes

SARDINIAN COLD CUTS £ 32.00

2 persons sharing

Ploaghe's black pig cured meats selection, pecorino, marinated artichokes

HOME MADE PASTA, FREGOLA & RISOTTO

TAGLIOLINI £ 26.80

Mediterranean red prawns, cherry tomatoes, parsley, garlic, fresh chili

SARDINIAN FREGOLA £ 28.00

Clams & shrimp ragout, light tomato bisque & chili

MALLOREDDUS SARDI £ 19.00

Semolina gnocchi in lamb ragout & Casar tomato sauce with herbs

SARDINIAN AGNOLOTTI £ 22.60

Venison filling, velvet Gran Campidano, mushrooms, Cannonau & berries

RISOTTO £ 28.00 **V**

Mushrooms, shallots, Gran Campidano cheese cream, truffle sauce

MAIN COURSE

GREY MULLET FILLET £ 21.80

Parsley & garlic mousse, roasted baby tomatoes, capers, ginger coral

ABERDEEN BEEF £ 26.90

4 hours slowly cooked in Cannonau red wine, lentils stew, crispy mushrooms & herbs

ARTISANS OF SARDINIA
2 COURSES £ 19.80
3 COURSES £ 24.80
TUESDAY TO SATURDAY 12PM 2.30PM

STARTER

PANI FRATTAU

Carasau in lamb broth, tomato sauce, pecorino cheese, poached egg

BUFFALO MOZZARELLA V

Fresh vine tomatoes & basil, Argiolas EVOO, salt flakes, black pepper

VEGGIE V

Rosted zucchini, spinach, oregano tomatoes, saffron Campidano cream

LAMB LIVER

Red onions & herbs sauteed with mirto, baby spinach leaves

PASTA & MAIN COURSE

TAGLIOLINO V

Fresh mushrooms, truffle sauce, erborinato cheese cream

SPAGHETTO CHITARRA V

Fresh clams in white wine garlic & parsley, fresh chili

MALLOREDDUS SARDI

Semolina gnocchi in lamb ragout & Casar tomato sauce with herbs

WILD PIG

Pan fried escalope, sautéed aubergines, red pepper mousse

DESSERT

ARTISANS TIRAMISÙ

Espresso coffee & filu e ferru

CHOCOLATE PANNA COTTA

Mint & chocolate chips ice cream, crushed hazelnuts

VANILLA ICE CREAM

Extra virgin olive oil, Maldon salt

DULCIS IN FUNDU

ARTISANS TIRAMISÙ £ 9.00

Espresso coffee & filu e ferru

CHOCCOLATE PANNA COTTA £ 9.50

Mint & chocolate chips ice cream, crushed hazelnuts

HAZELNUTS SEMIFREDDO £ 9.95

Villacidro's Saffron & anisette scents, Abbamele honey & pollen

VANILLA ICE CREAM £ 9.50

Truffle oil, Maldon salt, crushed hazelnuts

SEBADAS £ 11.00

Deep fried pastry, pecorino cheese & citrus zest, honey

SARDINIAN CHEESE SELECTION £ 19.60

Served with dry fruits, & homemade jam

Match your dessert with a lovely glass of passito

Hermes Isola dei Nuraghi IGT 2018 Tenute Soletta £14.00

Made with late-harvest Moscato grapes, this light amber dessert wine boasts evolved aromas of caramel, roasted chestnuts, honey and dried apricot.

Dried ginger and sharp resin characterize the close.

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