

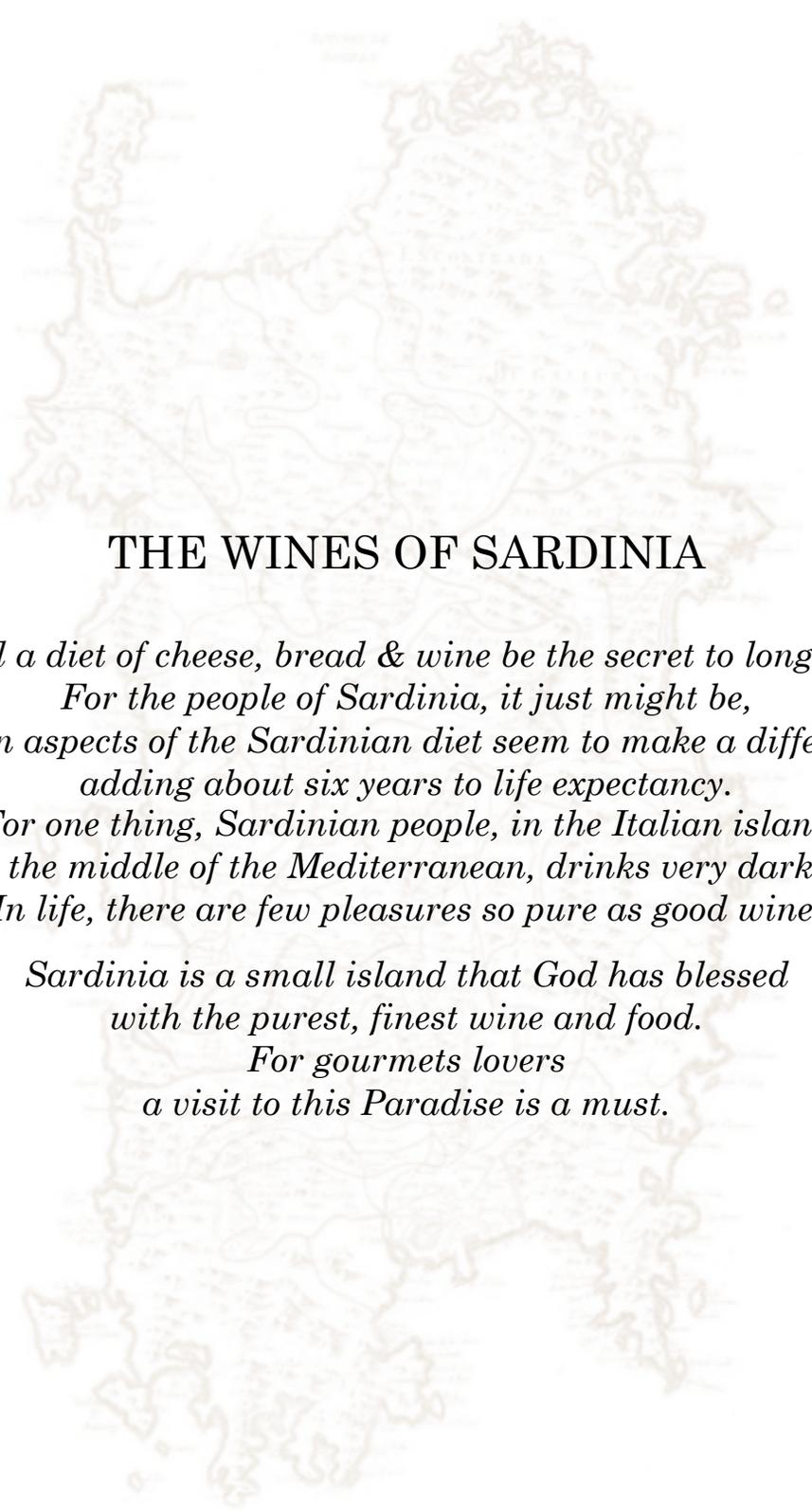


ARTISANS OF SARDINIA

SARDINIAN DINING & FINE WINES

*Mother Nature has created the vine,
Our passion and patience
Made it an Art...
A fine bottle of wine*

Massimo Masili



THE WINES OF SARDINIA

*Could a diet of cheese, bread & wine be the secret to longevity?
For the people of Sardinia, it just might be,
certain aspects of the Sardinian diet seem to make a difference,
adding about six years to life expectancy.*

*For one thing, Sardinian people, in the Italian island
located in the middle of the Mediterranean, drinks very dark red wine.
In life, there are few pleasures so pure as good wine.*

*Sardinia is a small island that God has blessed
with the purest, finest wine and food.*

*For gourmets lovers
a visit to this Paradise is a must.*

**ALL WINES ARE SOLD
AT 50% OFF TO TAKE AWAY**

SARDINIAN SPARKLING WINES (don't call me Prosecco)

Tagliamare Brut Argiolas NV 41.00

Tagliamare is a fresh, lively and modern expression of an ancient Sardinian grape type, Nuragus, produced according to the Charmat Method. It is expressive, fruity, easy drinking and pleasant. Straw yellow with greenish reflections and fine perlage, on the nose is elegant, notes of white flowers, Peach, walnut, pear and citrus fruits that blend with the delicate scents of our Mediterranean herbs. The palate is fresh, full and sapid, elegant and persistent.

Perfect to start an evening at Artisans of Sardinia as an aperitif, goes well with seafood dishes as well with salads and light pastas.

Aristanis Brut Cantina della Vernaccia 2016 46.00

Made with 85% of Vernaccia di Oristano and 15% Vermentino grapes, this bubble wine is bright straw yellow, tending to gold. Fine and persistent perlage. The nose gives hints of dried and candied fruit, accompanied by notes of almond flowers, while breadcrumb is perceptible in a pleasant and delicate way. The mouth-feel of this sparkling wine is quite dry and bold, enveloping but delicate and persistent. Almond reappears on the finish while its liveliness and freshness invite for another sip.

WHITE WINES

Artisans of Sardinia Bianco IGT Artisans of Sardinia 2019 28.50

A Blend of Vermentino and Nuragus grape selected from small producers in the Island to create what is a real example of the House wine. Dry, crispy and refreshing with big personality, a wine that accompany from start to finish of your evening at Artisans. On the nose is floral, hints of Mediterranean fruits, lemony, citrus, melon & pear on the palate, dry, with a long finish of well balanced acidity. Goes very well with all starters, light pasta sauces, all fish and white meat.

Santesu Bianco Isola dei Nuraghi IGT Cantine di Dolianova 2019 29.00

Made with an accurate selection of Sardinian white grapes varieties Vermentino and Nuragus. Bright straw-coloured with greenish glint, with a delicate and flowery nose, fresh and lively with pleasant notes of white pulp fruit.

Sinis Bianco Valle del Tirso IGT Cantine della Vernaccia 2019 29.80

The Sinis Bianco is made using the native Sardinian grape Vermentino. This popular wine is vibrant and fresh. Beautiful light bodied White. It is not sweet at all so it pairs beautifully with Seafood. I loved it. Very similar to a Sauvignon Blanc and great value for money. Best served as an aperitif or with seafood.

Selegas Nuragus di Cagliari DOC Argiolas 2019 31.15

A great example of Nuragus di Cagliari. Straw yellow, fruity, fragrant and harmonious on the nose, full, soft and rich with a bitter aftertaste, characteristic of Nuragus on the palate. Great as aperitif, goes very well with all appetizers of sea and land, first courses of seafood cuisine.

Terresinis Valle del Tirso IGT Cantina della Vernaccia 2019 38.00

Vernaccia di Oristano, a native grape of the Tirso Valley IGT, situated on alluvial soils, where it best expresses its features, achieving the full ripeness of the fruits. The wine is made of 85% Vernaccia and 15% of Vermentino. Fermentation is made for 20 days, 70% in stainless steel and the remaining 30% of the mass in barriques. Once assembled the wine ages in stainless steel tanks, with a weekly batonnage giving the wine a better aromatic complexity and structure. A wine full of character, dry with elegant body, smooth and well balanced that goes well with seafood cuisine and anything made with bottarga, dried caviar, that comes from this area.

Costamolino Ver. di Sardegna DOC Argiolas 2019 37.00

If you are looking for a Sauvignon blanc style wine, Costamolino is probably the closest one from the list. Aromatic fruits of this Mediterranean Island, citrus, melon, peach, herbs all blended to give this wine a big personality. Straw Yellow colour with a slightly greenish reflection, subtle, intense and delicate, with good primary and secondary aromas, fresh, dry and savoury with a pleasant and delicate finish.

Funtanaliras Vermentino Oro DOCG Cantina del Vermentino 2019 39.70

Funtanaliras ORO is one of the best example of the Vermentino di Gallura.

100 % Vermentino grapes vinified by light crushing and soft pressing with a fermentation under controlled temperature. The colour is light straw yellow with green tinges, elegant bouquet on the nose with hints of quince, acacia blossoms, slight notes of bitter almonds. Dry and mellow on the palate.

Merì Vermentino di Sardegna DOC Argiolas 2019 41.00

Merì (meaning "sunset" in Sardinian dialect) is a highly aromatic Vermentino with heightened aromas, lower alcohol, and minimum sulphur. The wine shows an intense bouquet of white flowers, herbs, and citrus, with minerals and juicy acidity on the palate. Merì is a pure expression

of place and varietal, an excellent aperitivo and its lemony acidity and herbal character is perfect for the Mediterranean table. Vermentino will accent langoustines or squid but carries enough weight to work with spaghetti topped with bottarga or a bowl of brothy clams and fregola.

The herbal flavour of Vermentino can also highlight vegetables such as fava beans or fennel.

Iselis Nasco di Cagliari DOC Argiolas 2019 43.90

A big personality and body white wine that comes from one of the most white grapes that only grows in the Island of Sardinia. Iselis is refine on noble lees for about 60 days. Small fraction of the must ferments and ages in small French oak barrels.

Straw yellow, ample and harmonious perfume with notes of yellow flowers, tropical fruit and light musky in the background. Soft and enveloping, very long and pleasant finish.

Goes fantastically well with fish based appetisers, seafood risotto, stewed and barbecued fish, white meats, medium-aged cheeses.

Is Argiolas Ver. di Sardegna DOC Argiolas 2019 46.00

Is Argiolas is a selection of 100% Vermentino from the oldest vineyards of the Argiolas estate.

The grapes are harvested later than the Costamolino Vermentino to obtain fuller body and riper fruit flavours aged 6-8 months on the lees. The wine is vinified entirely in stainless steel tanks to retain freshness and vibrancy. Is Argiolas shows a ripe, almost tropical-fruit profile that reflects longer ripening on the vine. Aromas and flavours of fully ripe apricots and peaches are accented by notes of melon, almond, and honey. Bright acidity provides succulence on the palate to an otherwise richer expression of Vermentino.

Bianco Quarto Biodynamic Raw wine Meigamma 2019 47.00

The vineyards, are situated in an intact and respected territory in Villasimius, near Cagliari, 600 meters from the sea. The history of Meigamma's wine began in 2006. The desire to create a genuine wine, made only with good grapes, so much sun and intense aromas of Mediterranean herbs that surround the vineyards has become the winery wine philosophy. For this reason they have opted immediately for an organic management of the vineyards (without pesticides, herbicides and any other type of synthetic products) and a total absence of any chemical treatments in the cellar that in some way can alter, hide or modify fruit's characteristics. All the grapes are manual harvested. All wine's fermentations are spontaneous thanks to the indigenous yeasts. Wines are not clarified or filtered and does not contain sulphites. 100% Vermentino grapes, skin maceration for all time fermentation.

Spontaneous fermentation in steel, aging in contact with the noble lees in used barrels.

Deep yellow colour with orange reflections, marine wine, intense with good acidity.

Arakena Late Harvest DOCG Cantina del Vermentino 2018 53.00

A late harvested Vermentino grapes from the top vineyards of the Monti's winery.

Vinification is made with cold maceration, an under controlled fermentation in large oak barrels that gives the wine a bigger body than a normal Vermentino. Aged for 5 months in barriques

the wine is soft golden yellow and brilliant colour, nose is peachy, ripe fruits, apricot, balsamic scents of Mediterranean herbs, rosemary and vanilla. On the palate has a distinct mineral feel, rich, fat with a long lingering finish and very well balanced acidity. Good value for money.

Vign'Angena DOCG Capichera 2019 63.60

Vign'angena in the Gallurese dialect means vineyard of others. The name refers to the grapes from vineyards under management, with which this wine was produced in the first few years until the production maturity of the new proprietary plants. Vinified for the first time in 1994, very fragrant, mineral, intense, Vign'angena is the expression of Vermentino di Gallura vinified exclusively in steel tanks. Pale straw yellow with slight greenish reflections, crystal clear. On the nose evokes intense floral scents of orange blossom, iris, broom, hawthorn and yellow apple fruit with pleasant mineral notes while on the palate is fresh, lively, with full and fragrant pulp, it closes with a nice mineral and persistent finish.

Cerdeña Isola dei Nuraghi IGT Argiolas 2016 82.00

This is a very important and imponent wine for my wine list. A wine, like Turriga, that reflects the hard work of this spectacular winery, Argiolas. Made with soft pressing, natural settling, the primary and secondary fermentation and evolution is made in French oak barrels with a following 6 to 8 month in bottles. Straw yellow with good intensity and chromatic consistency, on the nose is fine with a persistent elegance, while the palate is intense, well structured, soft, elegant, very pleasant finish. Great match with mullet and tuna bottarga, first courses and tasty risotto, baked sea bream, tuna belly, white meats, medium-aged semi-hard cheeses.

ROSÉ WINES

Thaóra Colli del Limbara IGT Cantina del Vermentino 2019 29.50

Rose' wines in Sardinia are not as light as the main land of Italy but Thaóra as an elegance that gives that feminine personality brought to the glass for a pleasant drinking. Made with Cannonau, Malaga, Pascale and Monica grapes, this wine has a strawberry colour with scents of berries and floral on the nose. The palate is rich and fruity with a pleasant balanced acidity. Have it as an aperitif, with all starters, pastas fish and white meat.

Seu Nieddera Valle del Tirso IGT Cantina della Vernaccia 2019 32.00

100% Nieddera a native red grape variety from the Tirso Valley that derives its name from the high colouring capacity characterizing the wines with the same name. Seu's grapes are naturally organic grown with green manuring every other year. Off skins at low-temperature fermentation of the clear must in stainless steel. The wine ages for one month on its fine lees to gain in aromatic intensity and structure and then bottled. Pink colour with purple hues, the wine is dry fresh and sapid on the palate, well-balanced and persistent. Ideal as aperitif, a very versatile wine that perfectly matches with all kind of starters, light pasta dishes, white meats.

RED WINES

Artisans of Sardinia Red IGT Artisans of Sardinia 2018 28.50

Ruby red colour, intense perfume on the nose, rounded in the mouth with a touch of sweetness at the end, typical of Sardinian wines. Dry with red forest berry nose, bit tannin that makes it dry and a lovely finish with well balanced acidity. Made from Monica di Sardegna, Cannonau and Carignano grapes. Probably one of the best example of house red, reflecting the passion, and hard work of Artisans of Sardinia.

Granito Rosso Bovale IGT Cantina del Mandrolisai 2018 29.00

A wine made with a selection of indigenous grapes of Sardinia, mainly Bovale Sardo. As per the white, all grapes comes from a granitic area of medium-high hills of Oristano area, west coast of Sardinia. Grapes are harvested on the first 10 days of October. Submerged cap maceration then fermented in low temperature steel containers. Rubin red colour, intense medium fruits on the nose, dry and warm on the palate, perfect with cheese, cold cuts, pasta dishes and all meat main courses.

Abbaia Colli del Limbara rosso IGT Cantina del Vermentino 2019 29.00

Colli del Limbara IGT made from Pascale, Cannonau, Malaga, Monica grapes, from lands of Gallura from granite weathering placed at an altitude of 300-450 meters above the sea level. Vinification in red with complete fermentation in its pomace. Ruby red colour, wide and persistent bouquet, vinous, dry, harmonious on the palate. Not sure if I can describe it light as Sardinian wines are not really light wines, yet is the lightest on Artisans of Sardinia wine list.

Santesu Rosso Isola dei Nuraghi IGT Cantine di Dolianova 2017 29.00

Made with an accurate selection of Sardinian red grapes varieties of Carignano & Syrah.

Ruby red with purple tinges, on the nose is intense and lingering with hints of forest fruits.

Soft tannins accompany the good structure of the wine on the palate. Great quality priced wine

Perdera Monica di Sardegna DOC Argiolas 2018 32.00

Perdera is intense ruby with a typical background of Monica, vinous, intense, characteristic, round, final sub taste. Perdera ages for a short period in French oak barrels. It has pronounced aromas of dark fruit and spices, with a nuance of smoke and tar. On the palate the fruit flavours combine with herbs and spices to form a medium to full-bodied wine. Traditional Sardinian pasta such as malloreddu, culurgiones, savoury fish soups, stewed lamb, medium-aged pecorino.

Don Efisio Monica Di Sardegna DOC Cantina della Vernaccia 2017 34.00

Monica is been one of the first red grape varieties introduced in Sardinia. The variety finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the typically Mediterranean climate, where its medium and sparse bunches of grapes achieve perfect ripeness, creating a fresh wine with good structure and high drinkability. Aged for only 4 or 5 months in old durmast barrels; later refined in concrete vats for at least 6-7 months. Ruby red colour, with red fruit and spicy aromas on the nose. The wine is dry, fresh and pleasantly smooth on the palate. A wine with good structure but also high drinkability.

Caposardo Cannonau di Sardegna DOC Gianluigi Deaddis 2016 38.00

From a fine selection of 100% Cannonau grapes, Caposardo is characterized by its intense fruity aroma, its kindness and balanced flavour of red fruits and soft balsamic notes, slightly spicy.

Vineyards are 150m above the sea level, always ventilated, warm temperate in summer with strong temperature variations in winter between day and night, yet never particularly rigid. Wild red fruits and delicate balsamic notes on the nose Mildly, while savory, moderately warm and soft with silky and sweet tannins on the palate. It goes very well with all kind of meat and medium aged Sardinian cheese.

Montiprama Valle del Tirso Rosso IGT Cantina della Vernaccia 2017 39.20

Nieddera is the main red grape of the Tirso Valley, with high colouring skin, characterizing the wines with the same name. It is naturally organic grown with livestock manure. Fermentation is made on skins, with a maceration lasts 7-10 days, carried out at a controlled temperature around 24 °C.

Aged for 8-10 months in used durmast barrels, the refining continues in concrete vats for at a few months and later in bottles for at least 6 months before releasing. Intense ruby red, shows fruity and spicy notes on the nose. The wine is dry and smooth on the palate, sweet tannins typical of Nieddera that give the wine a good structure and an important persistence.

Cold cuts and cheese platters, seasoned cheeses and red meats.

Giba Rosso Carignano del Sulcis DOC Cantine Giba 2018 39.50

Produced with 100% Carignano grapes coming from vineyard situated on the south west of the Island, the Sulcis district, from the villages councils of Giba, Masainas, Sant'Anna Arresi

A Velvet and fruity Carignano, with red mature fruit and undergrowth flavours. Very earthy,

low tannins, raspberries and cherries, and the wood definitely comes through. Very drinkable. Love it.

A wine that goes very well with all kind of meaty or cheesy pasta, perfect with any meat and Sardinian cheese. Good quality priced wine.

Costera Cannonau di Sardegna DOC Argiolas 2018 39.90

Perdera o Costera? A question that is asked before meals in Sardinia, of which Tazenda also made a song, what we drink? Perdera o Costera? Costera is intense ruby red with garnet hues, intensely vinous on the nose, typical of Cannonau. On the palate is round, with good structure and excellent balance. It is evolved in small oak barrels for 8-10 months with an extra refinement in the bottle before is released. Roasted suckling pig, lamb and red meat medium to long-aged Sardinian pecorino.

Padres Isola dei Nuraghi IGT Gianluigi Deaddis 2016 41.00

Padres vineyards are in the heart of Anglona, a context of Nuraghi a Romanesque churches and the famous Domus de Janas, ancient houses obtained by digging inside giant rocks. Padres wines are full bodies, vigorous, ruby red intense aromas that offer a simple but unique perfume, full and velvety, with a great structure and aromatic persistence. Bovale sardo, a grape with intense hints of blackberry fruit, black cherry and myrtle. Fragrant and delicate aromatic scents of spices, eucalyptus and dried flowers. A great example of Sardinian wine, full of character and persistence.

100 Kent'Annos Rosso Superiore DOC Cantine del Mandrolisai 2015 41.40

In Sardinia there has always been great respect for older people. Is them who have left us their wealth and taught us the values of this land. This is why only here, in the serenity of things, with pure air, healthy food and excellent wines, people of Sardinia can live as long as over 100 years. Made from Cannonau, Bovale sardo and Monica this Mandrolisai DOC is aged in Oak barrels for 24 months, ruby red colour, intense with light fruits on the nose, dry, warm, full, well balanced tannins and on the palate., well structured wine Enjoy it.

Corash Cannonau Riserva DOC Cantina della Vernaccia 2016 44.00

100% Cannonau, the most popular red grape variety in the island finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the mild climate, creating medium structured but very well-balanced, elegant wines with a good alcohol content. Natural organic grown grapes with none use of fertilizers. The wine is aged at least 12 months with the first, second and third-passage in durmast barriques, followed by a one-year refining in concrete vats and then in bottles until releasing. Ruby red colour with garnet hues, it shows mature fruit, toasty and spicy aromas on the nose. The wine is dry and smooth on the palate; structure, complexity and persistence make it a highly balanced wine.

1Hundred Isola dei Nuraghi IGT Gianluigi Deaddis 2017 53.00

A limited edition made with Cannonau, Mariastellu, Cabernet Sauvignon and Merlot grown on low hills of 150m above sea level, lways ventilated. Temperate hot in summer, with strong temperature variations between day and night. The wine is refined in 50% stainless steel and 50% oak barrels. Very ruby red, dried violet with hints of Mediterranean scrub, red and black currants, evident notes of blackberry on the nose while on the palate is full bodied, warm and soft, well structured.

Rosso Secondo Cannonau Raw Wine Meigamma 2017 54.80

A wine that bears the high name of the flag of the Meigamma winery, an example of how wine can be made without any type of chemical products, in the way our ancestors use to produced in their years. 100% Cannonau manually harvested in October when the grapes reach a perfect level of ripeness and the harvest time temperatures allows the grapes to keep its freshness. Only 650 bottles were produced of this vintage made with destemming and mechanical pressing, fermentation is spontaneous by indigenous yeasts. Rosso Secondo is then aged in oak barrels and in the bottle. The wine is not filtered and without the addition of chemical additives. A Raw funk wine, slightly effervescence at the start with cherry, blackberry scents of forest floor, a bit nutty, long palate, a wine of great personality, the same that my grandfather had while drinking this type of wine, satisfaction after a day of hard work.

Lianti Isola dei Nuraghi IGT Capichera 2016 58.00

Liànti means Levant, where the sun rises. To the east are the vineyards from which the Liànti grapes come. It is a mix of main autochthonous vines, including Carignano, and Syrah, obtained from the selection of grapes from the youngest vineyards. Vinified in steel, it is an authentic Capichera red but in a more straightforward interpretation, which, while expressing immediacy and freshness, reveals qualities of great quality. Red with garnet reflections, the nose intense opens with fruity and spicy notes, cinnamon, rhubarb, black fruit jelly, mocha. On the palate is enveloping with sweet tones of ripe fruit and fine tannins. Good balance and pleasantness

Senes Cannonau Riserva DOC Argiolas 2015 59.00

"Senes" is vinified in Stainless Steel tanks before being transferred to fiberglass-lined Concrete where the wine undergoes malolactic fermentation. A full year of ageing in barriques is followed by an additional 12 months' refinement in bottle. "Senes" Cannonau Riserva is deep purple in appearance. The wine is both structured and soft velvety at the same time. Rich aromas of sweet blackberry and prune mingle with Mediterranean herbs and sweet cooking spices like cinnamon and nutmeg. Persistence of flavour throughout the finish underscores the high quality of this limited production wine. Senes works very well with hearty dishes like stews and braised or roasted meat-based dishes.

Is Solinas Riserva DOC Argiolas 2016 59.00

In addition to Cannonau, Carignano is another red variety that has gained prominence in Sardinia, especially in the sunny seaside area of Sulcis, where pre-phylloxera vines have survived, thanks in part to the region's sandy soils that did not allow the insects to develop and attack the vines. Made with 95% Carignano del Sulcis and 5% Bovale Sardo, the wine reflects the power yet elegance of the Sardinian wines. Ruby red in colour with violet tinges. Intense on the nose with notes of ripe fruit and jam. Full bodied, warm and harmonious to taste with persistent fruity notes. Is Solinas is ideal with well-dressed first courses, roast suckling pig and lamb, wild boar and well matured cheese.

Galana Colli del Limbara IGT Cantina del Vermentino 2014 59.80

Galana is the Cru of the Cantina del Vermentino winery, a wine made with Cabernet Sauvignon, Sangiovese, Carignano & Cagnulari grapes, a blend of International and local grapes. Aged in oak barrels for 13 months and a further development in the bottles of 10-15 months before is released. Deep ruby red with purple tinges, intense on the nose with hints of forest fruits and vanilla notes. On the palate is dry, warm and elegant, rich excellent body, mellow. For those who likes new world wines yet with a touch of Sardinian personality.

Keramos Cannonau Riserva DOC Tenute Soletta 2015 66.00

Keramos in Greek means clay, from the homonym term originates the name of the municipality of Florinas, where the Cannonau grapes used to produce this wine comes from. Vines were planted in 1965 over 50 years ago. The harvest period is in October with a manual harvest in boxes of maximum 18 kg each. Maceration lasts 20 days, followed by an aging of 46 months of which 24 months in oak barrels on the lees. The refinement is in the bottle for 12 months before being released on the market. It has a ruby red colour tending to garnet, complex and varied bouquet of red berry fruit, as well as spicy. On the palate it has a fabulous roundness with hints of cherry and plum with a complex and balanced spicy finish. I recommend this great wine to all pasta dishes with cheese sauces or filled with meat, and all second courses of Sardinian meat and cheeses, excellent also just for meditation.

Pedrosu Isola dei Nuraghi IGT Podere Monte Pedrosu 2016 69.00

100% Cagnulari, a rare grape variety from Sardinia grown mostly in the north western side of the Island, where it is used to produce full-bodied red wines. In the vineyard, Cagnulari is a productive vine that doesn't like excessive sunlight and is susceptible to berry-split after unseasonal rains. Its berries are small and firm with sweet, pink juice. The wines themselves tend to be ruby-coloured due to the deeply pigmented grape skin. Pedrosu, a biodynamic produced wine, has a great oak integration, with lots of forest fruits, scents of liquorice and violet flowers. High yet well balanced acidity, powerful and hearty. Rich wine, worth to try.

Korem Bovale Isola dei Nuraghi IGT Argiolas 2016 71.00

Korem is a blend of Bovale Sardo, Carignano, and Cannonau, three red grapes that typify Sardinian viticulture. The wine is a more elegant counterpart to Turriga thanks to the aromatic Bovale Sardo. The label is that of an Ancient Greek coin found in the vineyards of the Argiolas property.

Korem blends the low-yielding and deeply-colored Bovale Sardo for aroma and acidity, with Carignano for tannin, and Cannonau for fruit and body to achieve an elegant wine of layered complexity.

It is a wine for refined cookery and unique occasions. In Sardinia, celebrations are often accompanied by spit-roasted meats such as suckling pig and lamb. Korem is perfect for such occasions which might include antipasti and pastas like semolina gnocchi topped with wild boar and pecorino.

Seimura Carignano Riserva DOC Cantine Giba 2016 73.90

Carignano with great body and concentration, with long aging potential, produced by almost centenary vines with very low yield per hectare. The wine is aged in 750lt French oak barrels and Tonneau for at least 12 months and then in bottle for at least 6 months. Bottles produced only 14,000.

Dark ruby red colour, deep, powerful and aromatic bouquet with smell of ripe red fruit and spices.

Very elegant wine with a full body, sometimes austere like the land where it comes from.

Montessu Isola dei Nuraghi IGT Agricola Punica 2017 77.00

One of my favourite red wines on the list, a small baby super Tuscan style wine made with a special blend of native and international grapes, Carignan 60%, Cabernet Sauvignon 10%, Cabernet Franc 10%, Merlot 10% and Syrah 10%. An intense ruby red, complex fruity, spicy, with hints of coffee and liquorice.

On the palate is elegant and well structured, velvety, taste of red ripe fruit notes and spices. The wine is aged for 15 months in oak barrels giving an extra balance and body.

Ultana Isola dei Nuraghi IGT Gianluigi Deaddis 2013 79.00

For Super Tuscans wine lovers Ultana is the exact reflection made in Sardinia. Made with a blend of Cabernet Sauvignon, Cabernet Franc and Merlot, after a year of aging in oak barrels. It has a rich, warm and velvety taste, which is extraordinarily long and its tannins are of rare elegance and an impressive and balanced harmony developing between the nose and the palate. Very intense red with garnet reflections, overtones complex plums and myrtle, sweet bay spices, white pepper, liquorice and chocolate on the nose while on the palate is rich, warm and velvety, extremely long with tannins of rare elegance. This wine goes well with all regional Sardinian cooking from first courses to second courses based on red meat dishes: roasts, grilled meats, suckling pig, and all cheeses fully matured. An ideal meditation wine.

Barrua Isola dei Nuraghi IGT Agricola Punica 2016 110.00

Barrua is a cooperation between Agricola Punica of Santadi, south west of Sardinia, and Marchesi Incisa della Rochetta from the famous winery of Sassicaia, under the supervision of Dr Giacomo Tacchis. Red wine from Carignano, Merlot and Cabernet Sauvignon grapes vinified individually in our Narcao and Barrua vineyards from spurred cordon vines cultivated in Basso Sulcis. Lively, deep ruby red; nature's gift of colour, complex scents of mature red fruits (mainly black cherry), spices, notes of liquorice and hints of myrtle. An elegant wine that shows exceptional workmanship.

Turriga Isola dei Nuraghi IGT Argiolas 2016 125.00

Argiolas winery was founded in 1938 by Antonio Argiolas and was the first on the island to pursue quality over quantity. Today, the Argiolas family is recognized as Sardinia's leading producer of wine. Argiolas farms 600 acres Sardinian grapes including Nuragus, Monica, Cannonau.

Turriga is the benchmark red wine of Sardinia, conceived by the Argiolas Family and Giacomo Tacchis. It is a blend of 80% Cannonau, 5% Malvasia Nera, 5% Carignano, and 5% Bovale Sardo with two years aging in French barrels. The Venus or "Turriga" that graces the label was found in the vineyards of Argiolas in 1935. With time, Turriga reveals multiple layers of Mediterranean herbs, roasted coffee, spices, and liquorice with a generous core of black and red fruit. Grilled or stewed game, beef, or lamb are obvious pairings for this wine as are earthy vegetables such as roasted wild mushrooms. Turriga can also accompany cured meats or aged Pecorino cheese. One of the 50" best wines of Italy.

MAGNUMS

Tàmara Cannonau DOC Cantina del Vermentino 2011 1.5lt 72.80

Tàmara is a red with a good consistency, with warm ruby hues embellished with garnet reflections. The nose expresses aromas of dried flowers and red fruit such as morello cherries and plums, enriched with delicate spicy nuances fruit of the passage in wood. Dry, warm wine, pleasantly soft, refreshed by a certain acidity and reinvigorated by well-smoothed tannins. A balanced wine, with intense aromas. Tàmara prefers dishes of a certain structure, both first and second, also appetizers.

Galana Colli del Limbara IGT Cantina del Vermentino 2014 1.5 lt 160.00

Galana is the Cru of the Cantina del Vermentino winery, a wine made with Cabernet Sauvignon, Sangiovese, Carignano & Cagnulari grapes, a blend of International and local grapes. Aged in oak barrels for 13 months and a further development in the bottles of 10-15 months before is released. Deep ruby red with purple tinges, intense on the nose with hints of forest fruits and vanilla notes. On the palate is dry, warm and elegant, rich excellent body, mellow. For those who likes new world wines yet with a touch of Sardinian personality.

Turriga Isola dei Nuraghi IGT Argiolas 2014 1.5lt 288.00

Turriga is the benchmark red wine of Sardinia, conceived by the Argiolas Family and Giacomo Tachis. It is a blend of 80% Cannonau, 5% Malvasia Nera, 5% Carignano, and 5% Bovale Sardo with two years aging in French barrels. Turriga is a powerful red wine that requires time in bottle to show its full complexity. Upon release, Turriga is densely packed with powerful tannins and tightly wound fruit, thus decanting is recommended. With time in bottle, Turriga reveals multiple layers of Mediterranean herbs, roasted coffee, spices, and liquorice with a generous core of black and red fruit. One of the 50" best wines of Italy.

Keramos Cannonau Riserva DOC Tenute Soletta 2009 3lt 480.00

Vines were planted in 1965 over 50 years ago. The harvest period is in October with a manual harvest in boxes of maximum 18 kg each. Maceration lasts 20 days, followed by an aging of 46 months of which 24 months in oak barrels on the lees. It has a ruby red colour tending to garnet, complex and varied bouquet of red berry fruit, as well as spicy. On the palate it has a fabulous roundness with hints of cherry and plum with a complex and balanced spicy finish. I recommend this great wine to all pasta dishes with cheese sauces or filled with meat, and all second courses of Sardinian meat and cheeses, excellent also just for meditation.

SWEET WINES

Hermes Isola dei Nuraghi IGT Tenute Soletta 2017 49.00

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.

Angialis Isola dei Nuraghi 500ml Argiolas 2014 78.80

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. A very enjoyable dessert wine has a deep gold color, typical of wines made from grapes that have been over-ripened by the sun. The perfume is rich, and intensely reminiscent of peaches and apricots. Full-bodied, floral and harmonious.

Antonio 100 Isola dei Nuraghi 500ml Argiolas 2010 105.00

Antonio 100 IGT Isola dei Nuraghi Rosso Passito is one of the latest labels from the Argiolas winery, designed on the occasion of the 100th birthday of the founder of the company, Antonio Argiolas, who died in 2009 at the age of 102. 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.

BEER, WATER & SOFT DRINK

Ichnusa Bionda Sardegna beer 33cl 6.00

Ichnusa no filtered Bionda Sardegna beer 33cl 7.80

Smeraldina Water Sorgenti Monti Di Deu 0.75 l 3.90

Soft drinks 3.00

Fresh fruit juices selection 4.00