

ME NU



ARTISANS OF SARDINIA
LONDON

Spring Summer 2025

STARTERS

GARDEN & MILK

BURRATA'S STRACCIATELLA	18
<i>Velvet gazpacho, capers & crispy pecorino</i>	
ARTISANS WELLINGTON	19
<i>Seasonal mushrooms filling, goat cheese cream, truffle dust</i>	
FLAN OF ORGOSOLO	22
<i>Overaged Fiore Sardo cheese, shitake mushrooms, smoked pecorino velvet</i>	

MEDITERRANEAN DELICACY

FRITTO	23
<i>Gambero viola N5 & mussels in semolina flour, citrus mayo & Maldon flakes</i>	
WHITE CRAB MEAT	26
<i>Apple vinegar marinated cucumber, red pepper gel, olive leaf's powder</i>	
CARPACCIO	28
<i>Mediterranean red prawns, caviar, dried capers dust, lemon dressing</i>	
THE OCTOPUS	28
<i>2.5 hours slowly steamed, chickpea & saffron hummus, olive tapenade</i>	

BARBAGIA TRADITION

GOAT HAM	26
<i>Marinated curly fennel, fresh orange & evoo emulsion, wild fennel seeds</i>	
RED COW	26
<i>Bresaola, lemon dressing, caprino drops, dried pear</i>	
COLD CUTS	39
<i>Selection of four Sardinian cuts, pecorino cheese & giant olives</i>	

SARDINIAN CARASAU GUTTIAU BREAD 2

SIDES & SALAD 7

HOME MADE PASTA

VEGETARIAN

CULURGIONES 22

*Massimo's village traditional filled pasta, potato & mint,
Sardinian cheese, topped with Casar tomato velvet & pecorino*

FETTUCCELLA 22

Almonds & sage pesto, green beans, pecorino chips, fresh basil oil

MEDITERRANEAN

TAGLIOLINO 26

Octopus ragout in tomato sauce & herbs, dried black olives

FISH RAVIOLINI 28

Zucchini velvet, clams & bottarga di Cabras

LORIGHITTAS 28

Morgongiori Village's ring-shaped pasta, mussels & saffron, asparagus tips

FREGOLA FERRELI ARZANA 29

Sardinian fish soup, prawns, clams, mullet in herbs, chili & cherry tomatoes

WILD

MALLOREDDUS 23

4 hours slowly cooked venison & tomato ragout, thyme scent, pecorino

SIRBONEDDUS 25

Wild boar & herbs filled raviolo style pasta, Fiore Sardo velvet, juniper dust

MAIN COURSES

SEA

RED MULLET SCABECCIU 26

Pan fried fillets, Maldon salt, capers mignon, tomato & shallots in agrodolce

MEDITERRANEAN SNAPPER 29

Roasted fillet, spinach beet, olives pesto, pinenuts, raisin, Maldon salt

LAND

LAMB "PANADA" 26

Traditional Sardinian lamb pie, potatoes & sundried tomatoes, green peas velvet

VENISON 34

3 hours Sous-vide 68, caramelized leeks, Cannonau gravy, chestnuts praline

ANGUS BEEF 42

250gr grilled fillet, potatoes carpaccio, broccoli tips, rosemary mustard