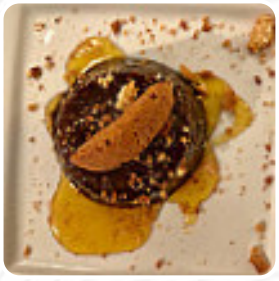
Artisans Of Sardinia Menu

https://menulist.menu
16 Lacy Rd, London, United Kingdom
+442087859962 - http://www.artisansofsardinia.com/



The **menu of Artisans Of Sardinia** from London includes 147 meals. On average, *meals or drinks on the menu* cost about £31. The categories can be viewed on the menu below. What Becky Campbell likes about Artisans Of Sardinia:
We ate there on Friday night having previously visited for lunch before. Both times the food was excellent and the staff were lovely. Atmosphere really good. Would definitely recommend. read more. What User doesn't like about Artisans Of Sardinia:
Lovely staff and nice food. Wine was divine. Deserts were ok. The main disappointment was the £16 for the tiny seabass fillet which was served in a big plate with few olives and sundries tomatoes. read more. In Artisans Of Sardinia, a place that serves Italian dishes in London, you can expect **typical Italian cuisine**, including classics like pizza and pasta, It's possible to chill out at the bar with a cool beer or other alcoholic and non-alcoholic drinks.

Artisans Of Sardinia Menu

Appetizers

MINESTRONE SOUP

Soups

LEEK POTATOES

Sashimi

TUNA CARPACCIO	£15

Pasta

GNOCCHI SARDI	£13

Süße Desserts

TIRAMISU	£8

Secondi

STUFATO DI MANZO	£24

Antipasti

BOTTARGA CAVIAR	£15

Starters & Salads

RISOTTO	£13

Fish

MONK FISH	£25

Meat

CHICHEN LEGS	£13

Indian

CHAI TEA MIXTURE	£3

Spirits

AMERICANO	£3

Zuppe - Suppen

ZUPPA DI PESCE	£29

Main Course

GOAT HAM	£13

Uramaki

BOTTARGA	£15

Main Dish

SEABASS	£20

Fast Foods

ROASTED POTATOES	£6

Extra Toppings

BUFFALO MOZZARELLA	£13

To Follow

BLACK INK TAGLIOLINI	£19

Coffees

DECAF AMERICANO	£3

Sushi Or Sashimi

OCTOPUS	£12

Home Made Juices

CARROT GINGER

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Pantry

SARDINIAN FREGOLA	£17

COFFEE & HOT DRINKS

DECAF LATTE	£3

Expresso Bar

ESPRESSO DECAF	£3

Meat Pasta

GREEN RAVIOLI	£13

Portata principale

CULURGIONES	£12

Skillet

ANGUS BEEF	£27

Home Made Pastas

BEETROOT TORTELLI	£15

Sardinian Rice

IL MIO RISOTTO	£20

Chef's Side Dish

SARDINIAN GNOCCHI	£15

These types of dishes are being served

PORK CHOP	£19

Fish dishes

SPIGOLA	£19
GAMBERONI	£22

Sparkling

TAGLIAMARE BRUT, ARGIOLAS NV	£40
AD 49 METODO CLASSICO, SARDUS PATER 2014	£49

Home Made Pasta and Risotto

CULURIGIONES	£12
TORTELLI ROSSI	£15

Magnums (1.5 lt)

GALANA LIMBARA ROSSO, C. DEL VERMENTINO 2009	£112
TURRIGA ISOLA DEI NURAGHI, ARGIOLAS 2014	£182

Restaurant Category

VEGETARIAN	£12
ITALIAN	

Ingredients Used

SEAFOOD	£22
SALMON	£27

Rose

THAÓRA COLLI DEL LIMBARA, C. DEL VERMENTINO 2018	£7
SERRA LORI ISOLA DEI NURAGHI, ARGIOLAS 2018	£27
SEU NIEDDERA VALLE DEL TIRSO, C. DELLA VERNACCIA 2018	£28

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Sweets (500 ml)

HERMES MOSCATO PASSITO, TENUTE SOLETTA 2017	£51
ANGIALIS NASCO ISOLA DEI NURAGHI, ARGIOLAS 2014	£60
ANTONIO 100 ISOLA DEI NURAGHI, ARGIOLAS 2010	£79

Salads

QUINOA, AVOCADO GRAPES	£10
ARUGULA CHERRY TOMATOES	£6
LEAVES SALAD	£6
BROCCOLI CHILI GARLIC	£7

Starters

SELECTION OF BRUSCHETTA	£9
SARDINIAN COLD CUTS	£13
SWORD FISH	£14
SARDINIAN HAM	£12

Whites

GRANITO BIANCO VERMENTINO, C. DEL MANDROLISAI 2018	£7
SANTESU NURAGUS VERMENTINO, DOLIANOVA 2018	£8
SELEGAS NURAGUS DI CAGLIARI, ARGIOLAS 2018	£8
TERRESINIS VERNACCIA, C. DELLA VERNACCIA 2017	£9

Beer, Water & Soft Drink

SMERALDINA SARDINIAN WATER	£4
ICHNUSA BIONDA SARDEGNA BEER	£5
ICHNUSA NON FILTERED	£7
FRESH FRUIT JUICES SELECTION	£4

Aperitifs

TAGLIAMARE BRUT ARGIOLAS NV	£10
SARDINIAN GIN VERMOUTH NEGRONI	£8
APEROL SPRITZ TAGLIAMARE BRUT	£9
SARDINIAN GIN TONIC	£8
SARDINIAN VODKA AND SODA	£8

Coffee

ESPRESSO	£3
CAPPUCCINO	£3
DECAF CAPPUCCINO	£3
TEA SELECTION	£3
CAFFÉ LATTE	£3

Grappa & Liquor

MIRTO, SILVIO CARTA	£5
FILU E FERRU ACQUAVITE DI VINACCIA, BENALONGA	£5
GRAPPA DI VERMENTINO, LUCREZIO R.	£7
GRAPPA TREMONTIS, TREMONTIS	£8
GRAPPA DI CANNONAU, LUCREZIO R.	£9
FILU E FERRU BARRICATO JAZZ, LUCREZIO R.	£9
GRAPPA DI TURRIGA, ARGIOLAS	£9

Dessert

SEBADAS	£9
SARDINIAN BISCUITS	£9
PANNA COTTA	£9
SARDINIAN CHEESE	£13
GELATO DELLA CASA	£9

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BISCOTTI	£8
PIATTO DI FORMAGGI	£13
SORBET	

White Wines

ISOLA DEL SOLE BIANCO, ARGIOLAS 2018	£25
PERLAS NURAGUS DI CAGLIARI, DOLIANOVA 2018	£29
TERRESINIS VERNACCIA, C. DELLA VERNACCIA 2018	£30
COSTAMOLINO VERMENTINO DI SARDEGNA, ARGIOLAS 2018	£32
PRENDAS VERMENTINO DI SARDEGNA, DOLIANOVA 2018	£33
FUNTANALIRAS ORO VERMENTINO DI GALLURA, C. DEL VERMENTINO 2018	£33
MERI VERMENTINO DI SARDEGNA, ARGIOLAS 2018	£35
ISELIS NASCO DI CAGLIARI, ARGIOLAS 2018	£35
IS ARGIOLAS VERMENTINO DI SARDEGNA, ARGIOLAS 2018	£37
KYANOS BIANCO INCROCIO MANZON, TENUTE SOLETTA 2014	£40
BIANCO DI ORGOSA (ORANGE WINE) MUSINA GIUSEPPE 2018	£47
ARAKENA VERMENTINO DI GALLURA SUPERIORE, C. DEL VERMENTINO 2018	£49
LINTORI VERMENTINO DI SARDEGNA, CAPICHERA 2018	£50
VERNACCIA VALLE DEL TIRSO, SILVIO CARTA 2018	£50
CERDENA ISOLA DEI NURAGHI, ARGIOLAS 2018	£69
VIGNA'NGENA VERMENTINO DI GALLURA, CAPICHERA 2018	£69
CAPICHERA CLASSICO ISOLA DEI NURAGHI, CAPICHERA 2017	£71
VERNACCIA DI ORISTANO RISERVA, SILVIO CARTA 2003	£80
VT ISOLA DEI NURAGHI IGT (LATE HARVEST), CAPICHERA 2016	£97
SANTIGAINI ISOLA DEI NURAGHI (SINGLE VIGNARD), CAPICHERA 2012	£190

Reds

GRANITO ROSSO BOVALE, C. DEL MANDROLISAI 2018	£7
PERDERA MONICA DI SARDEGNA, ARGIOLAS 2016	£8
SANTESU CARIGNANO, DOLIANOVA 2010	£8
DON EFISO MONICA SUPERIORE, CANTINA DELLA VERNACCIA 2016	£8
DON EFISO MONICA SUPERIORE, C. DELLA VERNACCIA 2016	£19
ISOLA DEL SOLE ROSSO, ARGIOLAS 2018	£25
SANTESU CARIGNANO ISOLA DEI NURAGHI, DOLIANOVA 2018	£25
ABBAIA COLLI DEL LIMBARA ROSSO, C. DEL VERMENTINO 2017	£30
NUR CARIGNANO DEL SULCIS, SARDUS PATER 2015	£29
TAMARA CANNONAU DI SARDEGNA, C. DEL VERMENTINO 2016	£30
ARENADA MONICA DI SARDEGNA, DOLIANOVA 2016	£30
DON EFISIO MONICA SUPERIORE, C. DELLA VERNACCIA 2016	£30
MONTIPRAMA NIEDDERA, C. DELLA VERNACCIA 2016	£30
100 KENT'ANNOS, C. DEL MANDROLISAI 2016	£31

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PADRES BOVALE, GIANLUIGI DEADDIS 2015	£33
ANZENAS CANNONAU DI SARDEGNA, DOLIANOVA 2016	£35
101 KENT'ANNOS, C. DEL MANDROLISAI 2015	£36
CORASH CANNONAU DI SARDEGNA RISERVA, C. DELLA VERNACCIA 2015	£36
1 HUNDRED BOVALE, GIANLUIGI DEADDIS 2015	£37
COSTERA CANNONAU DI SARDEGNA, ARGIOLAS 2017	£39
CARDANERA CARIGNANO DEL SULCIS, ARGIOLAS 2016	£40
LIERRA CAGNULARI, PODEROSA 2011	£41
SENES CANNONAU DI SARDEGNA RISERVA, ARGIOLAS 2014	£42
NERO DI ORGOSA, MUSINA GIUSEPPE 2016	£43
ISELIS MONICA DI SARDEGNA SUPERIORE, ARGIOLAS 2016	£47
CANNONNAU DI SARDEGNA ORGOSA, MUSINA GIUSEPPE 2017	£47
KERAMOS CANNONAU DI SARDEGNA RISERVA, TENUTE SOLETTA 2010	£49
IS SOLINAS CARIGNANO DEL SULCIS RISERVA, ARGIOLAS 2015	£50
ROSSO PRIMO MARISTELLO, MEIGAMMA 2018	£50
GALANA LIMBARA ROSSO, C. DEL VERMENTINO 2014	£51
ARUGA CARIGNANO DEL SULCIS SUPERIORE, SARDUS PATER 2013	£58
ROSSO SECONDO CANNONAU, MEIGAMMA 2017	£58
KOREM BOVALE SARDO ISOLA DEI NURAGHI, ARGIOLAS 2016	£58
PEDROSU CAGNULARI, P. MONTE PEDROSU 2016	£60
ASSAJE CARIGNANO ISOLA DEI NURAGHI, CAPICHERA 2015	£78
TURRIGA ISOLA DEI NURAGHI, ARGIOLAS 2015	£89
MANTENGHJA CARIGNANO ISOLA DEI NURAGHI, CAPICHERA 2009	£130
ALBORI DI LAMPATA SYRAH (SINGLE VIGNARD), CAPICHERA 2009	£339

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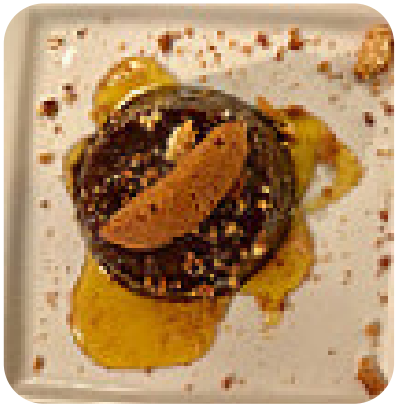
Opening Hours:
Monday 12:00-14:30 18:00-22:30
Tuesday 12:00-14:30 18:00-22:30
Wednesday 12:00-14:30 18:00-22:30
Thursday 12:00-14:30 18:00-22:30
Friday 12:00-14:30 18:00-22:30
Saturday 12:00-14:30 18:00-22:30



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