

# FLOUR & GRAPE

Small plates ~ (recommended 3 per 2 guests)

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| Nocellara olives <i>vg</i>                                                        | £2   |
| Bread selection, extra virgin olive oil <i>vg</i>                                 | £3   |
| Bruschetta, gorgonzola dolce, walnut, aged-balsamic ~ <i>cataratto</i>            | £3.5 |
| Green leaf salad, chives, mustard dressing <i>vg</i> * ~ <i>minutolo</i>          | £4.5 |
| Marinated artichoke, pea, rocket, salted ricotta <i>v</i> ~ <i>ciro</i>           | £5.5 |
| Heritage tomato, tropea onion, basil, chilli dressing <i>vg</i> ~ <i>frappato</i> | £6   |
| Burrata, prosciutto braciotto ~ <i>calafuria</i>                                  | £6.5 |
| Smoked salmon, horseradish tartare, crostini ~ <i>gavi</i>                        | £7   |
| Pork tenderloin, tonnato ~ <i>roero arneis</i>                                    | £7   |
| Salumi ~ prosciutto di norcia, truffle mortadella, salami ~ <i>lambrusco</i>      | £9   |

## Pasta

|                                                                                             |       |
|---------------------------------------------------------------------------------------------|-------|
| Spaghetti ~ baby tomatoes, confit garlic, white wine, basil <i>vg</i> # ~ <i>cataratto</i>  | £7.5  |
| Tagliatelle ~ "asparagus carbonara", asparagus, egg, parmesan <i>v</i> # ~ <i>ciro</i>      | £8.5  |
| Gigli ~ prosciutto cotto, pea, mint *# ~ <i>gavi</i>                                        | £8.5  |
| Linguine ~ gurnard, tomato, chilli, garlic # ~ <i>calafuria</i>                             | £9    |
| Tortelloni ~ roasted pork shoulder, sage butter * ~ <i>soave classico</i>                   | £9.5  |
| Trottole ~ tiger prawn, prawn bisque, basil ^ ~ <i>vermentino</i>                           | £10   |
| Fettuccine ~ lamb ragu, black olives, wild garlic *# ~ <i>monferrato</i>                    | £10.5 |
| Taglierini ~ preserved truffle, butter emulsion, cured egg yolk <i>v</i> *# ~ <i>barolo</i> | £12.5 |
| Special ~ raviolo, spinach, ricotta, lemon, oozy egg yolk, parmesan <i>v</i> //             | £6.5  |

# gluten free penne available

*vg* - naturally vegan

~ wine suggestions (see overleaf)

\* contains parmesan but can be omitted

*v* - vegetarian but may contain parmesan

// limited availability ^ contains shellfish

All prices are inclusive of VAT @ 20%. A 10% discretionary service charge will be added to the bill.

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## Aperitivi

|                                                                                 |  |  |      |
|---------------------------------------------------------------------------------|--|--|------|
| Aperol spritz / negroni                                                         |  |  | £7.5 |
| Grapefruit spritz ~ Aperol, Bermondsey Grapefruit                               |  |  | £6   |
| Bermondsey g&t ~ Jensen's Bermondsey gin, Bermondsey Tonic                      |  |  | £6   |
| Non-alcoholic g&t ~ Ceder's ( <i>juniper &amp; cucumber</i> ), Bermondsey Tonic |  |  | £4   |

## Sparkling

|                                                            | 125ml | 500ml | 750ml |
|------------------------------------------------------------|-------|-------|-------|
| Prosecco   Terra Serena ~ bubbles that slip down with ease | £7    | £22   | £32   |

## White

|                                                                  |      |     |     |
|------------------------------------------------------------------|------|-----|-----|
| Catarratto   Terra Firma ~ peachy & very gulpable                | £5   | £16 | £22 |
| Ciro Bianco   Librandi ~ refreshing, fairly dry, stylish         | £5.5 | £18 | £24 |
| Roero Arneis   Marco Porello ~ crisp fruit, rounded, substantial | £6   | £20 | £28 |
| Gavi di Gavi   La Contessa ~ posh pinot grigio                   | £6.5 | £22 | £30 |
| Minutolo   I Pastini ~ dry, elegant, riesling like               | £7   | £24 | £32 |
| Soave Classico   Inama ~ ripe, creamy, flowery, dry              | £7.5 | £26 | £34 |
| Gewurztraminer   Hofstaetter ~ off-dry, scented, seductive       | £8   | £30 | £38 |
| Vermentino   Ledda ~ lemon zest & herbs, rich but dry            | £8   | £30 | £38 |

## Rosé & sparkling red

|                                                                  |      |     |     |
|------------------------------------------------------------------|------|-----|-----|
| Calafuria   Tormaresca ~ crisp fruit, dry, good length           | £7   | £24 | £32 |
| Lambrusco   Castelvetro ~ true lambrusco, dry fizzy adult Ribena | £6.5 | £22 | £30 |

## Red

|                                                                    |      |     |     |
|--------------------------------------------------------------------|------|-----|-----|
| Montepulciano   Barba ~ cherry, plum, attitude                     | £5   | £16 | £22 |
| Biferno   Palladino ~ serious, great value for money               | £5.5 | £18 | £24 |
| Chianti   Tenuta Moriniello ~ unoaked, organic, robust             | £6   | £20 | £28 |
| Primitivo   Arpago ~ vanilla, chocolate, dried fruit, warm, smooth | £7   | £24 | £32 |
| Frappato   Planeta ~ vivacious, light, fruity, a silky charmer     | £7.5 | £26 | £34 |
| Monferrato   Marchesi di Gresy ~ a generous gulpable merlot        | £8   | £30 | £38 |
| Barolo   Cabutto ~ award-winning but not for the faint-hearted     | £12  | £38 | £54 |

~ please see our full menu for more detailed descriptions & by the bottle only options