

FLOUR & GRAPE

Small plates ~ (recommended 3 per 2 guests)

Nocellara olives <i>vg</i>	£2
Bread selection, extra virgin olive oil <i>vg</i>	£3.5
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>gavi</i>	£5.5
Heritage tomato, tropea onion, basil, chilli dressing <i>vg</i> ~ <i>frappato</i>	£6
Burrata, extra virgin olive oil ~ <i>calafuria</i>	£6.5
Smoked salmon, horseradish tartare, crostini ~ <i>bellone</i>	£7
Salumi ~ prosciutto di norcia, prosciutto braciotto, porchetta ~ <i>lambrusco</i>	£9

Special

Battuta crudo ~ chopped "fassone" beef, capers, dressing // ~ <i>barolo</i>	£8
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Pasta

Spaghetti ~ baby tomatoes, black olives, confit garlic, white wine <i>vg</i> # ~ <i>gavi</i>	£7.5
Tagliatelle ~ "asparagus carbonara", asparagus, egg, parmesan <i>v</i> # ~ <i>bellone</i>	£8.5
Reginette ~ prosciutto cotto, pea, mint *# ~ <i>minutolo</i>	£8.5
Linguine ~ smoked haddock, sour cream, capers, lemon # ~ <i>gavi</i>	£9.5
Tortelloni ~ roasted pork shoulder, sage butter * ~ <i>soave classico</i>	£9.5
Trottole ~ tiger prawn, prawn bisque, basil ^ ~ <i>calafuria</i>	£10
Fettuccine ~ beef short-rib ragu *# ~ <i>monferrato</i>	£10.5
Taglierini ~ preserved truffle, butter emulsion, cured egg yolk <i>v</i> *# ~ <i>barolo</i>	£12.5

Special

Ravioli ~ buffalo mozzarella, courgette, tomato, mint <i>v</i> // ~ <i>gavi</i>	£9
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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 & 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
Bellone Cincinnato ~ lightly baked apple, dry, smooth	£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
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