

# 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
Grilled cheese sandwich, fontina, parmesan ^ ^ ~ <i>cataratto</i>	£4.5
Green leaf salad, chives, mustard dressing <i>vg</i> ~ <i>vermentino</i>	£4.5
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 ~ <i>lambrusco</i>	£9

## Special

Beef Fillet Carpaccio ~ sun-dried peppers, capers ~ <i>chianti</i>	£7.5
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## Pasta

Spaghetti ~ baby tomatoes, black olives, confit garlic, white wine <i>vg</i> # ~ <i>gavi</i>	£7.5
Farfalle ~ green beans, slow roast tomatoes, basil <i>v</i> *# ~ <i>bellone</i>	£8
Reginette ~ pork shoulder ragu, nduja *# ~ <i>minutolo</i>	£9
Tagliatelle ~ wild girolle, garlic, thyme <i>v</i> *# ~ <i>roero arneis</i>	£9.5
Tortelloni ~ roasted pork shoulder, sage butter * ~ <i>soave classico</i>	£9.5
Linguine ~ tiger prawn, tomato, garlic, 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

Spaghetti alla chitarra ~ monkfish, tomato, chilli, garlic #// <i>soave classico</i>	£11
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# gluten free penne available

*vg* - naturally vegan

^ contains shellfish

~ wine suggestions (see overleaf)

\* contains parmesan but can be omitted

*v* - vegetarian but may contain parmesan

^ ^ contains Worcestershire sauce & mustard

// limited availability

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 Tonic	£6
Bermondsey g&t ~ Jensen's Bermondsey gin, Bermondsey Tonic Water	£6
Non-alcoholic g&t ~ Ceder's ( <i>juniper &amp; cucumber</i> ), Bermondsey Tonic Water	£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 ~ green apple, dry, refreshing	£5.5	£18	£24
Roero Arneis   Marco Porello ~ citrus fruit, rounded, full	£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