

# FLOUR & GRAPE

## Aperitivi

Aperol spritz / Negroni	£6.5
Bermondsey g&t ~ Jensen's Bermondsey gin, BTW (Bermondsey Tonic Water)	£6

## Small plates ~ (recommended 3 per 2 guests)

Nocellara olives	£2
Bread selection, extra virgin olive oil	£3
Bruschetta: ~ broad bean puree, stracchino, mint ~ <b>ciro</b>	£4
~ nduja, caramelised onion ~ <b>rosso conero</b>	£4
Baby gem, peas, broad beans, tropea onion * ~ <b>falerio</b>	£5
Heritage tomatoes, chilli, basil ~ <b>gavi di gavi</b>	£5
Lightly smoked salmon, horseradish & caper tartare ~ <b>lacryma christi</b>	£6
Burrata, prosciutto braciotto ~ <b>lagrein rosato</b>	£6.5
Pork tenderloin, tonnato ~ <b>roero arneis</b>	£7
Salumi ~ prosciutto crudo, la ventricina calabrese, salami ~ <b>pruno nero</b>	£8.5

## Pasta

Bucatini ~ tomato, capers, olives, chilli basil # ~ <b>frappato</b>	£7
Fazzoletti ~ broccoli, oyster mushrooms, crispy bread crumbs *# ~ <b>timorasso</b>	£7
Farfalle ~ green beans, datterini tomatoes, basil *# ~ <b>falerio</b>	£7.5
Reginette ~ prosciutto cotto, pea, mint *# ~ <b>pinot nero</b>	£8.5
Spaghetti ~ mussels, white wine, garlic # ~ <b>ciro</b>	£9
Tortelloni ~ roasted pork shoulder, sage butter * ~ <b>soave classico</b>	£9.5
Tagliatelle ~ gurnard, tomato, fennel, capers # ~ <b>bardolino</b>	£10
Fettuccine ~ beef short-rib ragu *# ~ <b>chianti</b>	£10.5

~ wine suggestions (see overleaf for prices)

\* contains parmesan but can be omitted upon request

# gluten free alternative available upon request

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

# FLOUR & GRAPE

## Sparkling

	125ml	500ml	750ml
Prosecco   Terra Serena ~ bubbles that slip down with ease	£6.5	£22	£28
Franciacorta   Marchese Antinori ~ the champagne of Italy	£11	£31	£42

## White

Falerio   Saladini Pilastris ~ floral, fruity & very gulpable	£5	£15	£20
Ciro Bianco   Librandi ~ refreshing, fairly dry, stylish	£5.5	£18	£23
Gavi di Gavi   La Contessa ~ posh pinot grigio	£6	£20	£26
Roero Arneis   Marco Porello ~ crisp fruit, dry, substantial	£7	£23	£30
Minutolo   I Pastini ~ off-dry, charming, elegant	£8	£24	£32
Soave Classico   Inama ~ ripe, creamy, dry	£9	£26	£34
Lacryma Christi   Terredora ~ peachy notes, crisp, smooth	£9.5	£27	£36
Gewurztraminer   Hofstaetter ~ off-dry, scented, seductive	£10	£28	£38
Timorasso   Walter Massa ~ dry, sensual, buttery, herbal	£11	£33	£45

## Rosé

Lagrein Rosato   Mezzacorona ~ refreshing, dry, juicy, fruity	£6	£20	£26
Bardolino Chiaretto   Giovanna Tantini ~ dry, forceful, weighty	£8	£24	£32

## Red

Primitivo   Boheme ~ an easy introduction to this grape	£5	£15	£20
Terra   Walter Massa ~ friendly, easy going, satisfying	£5.5	£18	£23
Biferno   Palladino ~ serious, great value for money	£5.5	£18	£23
Rosso Conero   Piantate Lunghe ~ montepulciano with attitude	£6.5	£22	£28
Frappato   Planeta ~ vivacious, light, fruity, a silky charmer	£7	£23	£30
Pruno Nero   Chiarli ~ true lambrusco, dry, fruity, sparkling	£7	£23	£30
Pinot Nero   Schreckbichel ~ a great alternative to red Burgundy	£8	£24	£32
Chianti   Fattoria La Pieve ~ unoaked, organic, robust	£8	£24	£32
Monferrato   Marchesi di Gresy ~ a generous gulpable merlot	£9	£27	£34
Valpolicella Classico   Bussola ~ rich, soft, velvety	£12	£36	£50
Barolo   Cabutto ~ silky, approachable, affordable	£13	£38	£54

~ please see our full menu for more details or simply ask