

FLOUR & GRAPE

Aperitivi

Aperol spritz / negroni	£7
Blackberry bellini ~ blackberry, prosecco	£7.5
Bermondsey g&t ~ Jensen's Bermondsey gin, Bermondsey Tonic	£6

Small plates ~ (recommended 3 per 2 guests)

Nocellara olives <i>vg</i>	£2
Bread selection, extra virgin olive oil <i>vg</i>	£3
Bruschetta, lardo di colonnata, honey, walnut ~ <i>cataratto</i>	£3.5
Radish remoulade, apple, gherkin <i>v</i> ~ <i>ciro</i>	£5
Baby gem, marinated peppers, capers, pine nuts <i>v*</i> ~ <i>minutolo</i>	£5.5
Roasted pumpkin, pomegranate, ricotta, pumpkin seeds <i>v</i> ~ <i>timorasso</i>	£5.5
Smoked eel, beetroot & horseradish puree, pickled beetroot ~ <i>lacryma christi</i>	£6
Burrata, prosciutto braciotto ~ <i>leccio</i>	£6.5
Pork tenderloin, tonnato ~ <i>roero arneis</i>	£7
Salumi ~ prosciutto di norcia, truffle mortadella, salami ~ <i>lambrusco</i>	£8.5

Pasta

Orecchiette ~ spicy calabrian harissa, chickpeas, breadcrumbs <i>vg #</i> ~ <i>cataratto</i>	£7
Rigatoni ~ "norma" tomato, aubergine, basil, salted ricotta <i>v #</i> ~ <i>frappato</i>	£7.5
Conchiglie ~ mussels, white wine, preserved lemon, chilli <i>#</i> ~ <i>timorasso</i>	£8.5
Fettucine ~ wild boar ragu, dried porcini, juniper <i>*#</i> ~ <i>chianti</i>	£9
Linguine ~ gurnard, tomato, chilli, garlic <i>#</i> ~ <i>leccio</i>	£9
Tortelloni ~ roasted pork shoulder, sage butter <i>*</i> ~ <i>soave classico</i>	£9.5
Pappardelle ~ beef short-rib ragu <i>*#</i> ~ <i>monferrato</i>	£10.5
Taglierini ~ preserved truffle, butter emulsion, cured egg yolk <i>v*#</i> ~ <i>barolo</i>	£12.5

gluten free alternative available *** contains parmesan but can be omitted

vg – naturally vegan *v* – vegetarian but may contain parmesan

~ wine suggestions (prices overleaf)

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

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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

Cataratto Terra Firma ~ peachy & very gulpable	£5	£15	£20
Ciro Bianco Librandi ~ refreshing, fairly dry, stylish	£5.5	£18	£23
Gavi di Gavi La Contessa ~ posh pinot grigio	£6.5	£22	£28
Roero Arneis Marco Porello ~ crisp fruit, rounded, substantial	£7	£23	£30
Minutolo I Pastini ~ dry, elegant, riesling like	£8	£24	£32
Soave Classico Inama ~ ripe, creamy, flowery, dry	£9	£26	£34
Lacryma Christi Terredora ~ stone fruit notes, crisp	£9.5	£27	£36
Gewurztraminer Hofstaetter ~ off-dry, scented, seductive	£10	£28	£38
Timorasso Walter Massa ~ dry, sensual, buttery, herbal	£11	£33	£45

Rosé & Sparkling Red

Lagrein Rosato Mezzacorona ~ refreshing, dry, juicy, fruity	£6	£20	£26
Leccio Monferrato Il Cascinone ~ crisp fruit, dry, good length	£7	£23	£30
Lambrusco Castelvetro ~ true lambrusco, fizzy adult Ribena	£7	£23	£30

Red

Primitivo Boheme ~ an easy introduction to this grape	£5	£15	£20
Biferno Palladino ~ serious, great value for money	£5.5	£18	£23
Montepulciano Barba ~ cherry, plum, attitude	£6	£20	£26
Frappato Planeta ~ vivacious, light, fruity, a silky charmer	£7	£23	£30
Pinot Nero Schreckbichel ~ a great alternative to red Burgundy	£8	£24	£32
Chianti Tenuta Moriniello ~ unoaked, organic, robust	£8	£24	£32
Monferrato Marchesi di Gresy ~ a generous gulpable merlot	£9	£27	£34
Susumaniello I Pastini ~ imagine Rioja from Italy, delicious	£10	£28	£38
Barolo Cabutto ~ award-winning but not for the faint-hearted	£13	£38	£54

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