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**Aperitivi**

**Aperol spritz /** **negroni / bermondsey americano 2.0** **£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 *vg*** **£2**

**Bread selection**, extra virgin olive oil ***vg*** **£3**

**Bruschetta**,nduja, caramelised onions ~ **cataratto**  **£3.5**

**Green leaf salad**, chives, mustard dressing ***v* \*** ~ **minutolo**  **£4.5**

**Insalata russa** ~ potato mayonnaise, carrot, pea, apple, cured egg yolk ***v*** ~ **ciro** **£5**

**Panzanella**,winter tomatoes, red pepper, capers, crotons ***v*** ~ **timorasso £6**

**Smoked eel**, beetroot & horseradish puree, pickled beetroot ~ **lacryma christi**  **£6**

**Burrata**, prosciutto braciotto ~ **leccio**  **£6.5**

**Pork tenderloin**, tonnato ~ **roero arneis** **£7**

**Salumi** ~ prosciutto di norcia, truffle mortadella, salami ~ **lambrusco** **£8.5**

**Pasta**

**Rigatoni** ~ roasted vegetables, tomato, oregano ***vg*** # ~ **frappato** **£7.5**

**Fazzoletti** ~ spinach, mascarpone, nutmeg **\**v*** # ~ **ciro**  **£8**

**Conchiglie** ~ mussels, white wine, preserved lemon, chilli #~ **timorasso** **£8.5**

**Fettuccine** ~ wild boar ragu, dried porcini, juniper **\***# ~ **chianti** **£9**

**Linguine** ~ gurnard, tomato, chilli, garlic # ~ **leccio**  **£9**

**Tortelloni** ~ roasted pork shoulder, sage butter **\*** ~ **soave classico** **£9.5**

**Pappardelle** ~ beef short-rib ragu **\***#~ **monferrato**  **£10.5**

**Taglierini** ~ preserved truffle, butter emulsion, cured egg yolk ***v* \***# ~ **barolo** **£12.5**

# **gluten free penne available \* contains parmesan but can be omitted**

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

~ **wine suggestions (prices overleaf)**

**Flour & Grape @ Home** ~ extra virgin olive oil *(250ml)* **£6**

~ aged balsamic *(250ml)* **£6**

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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**

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