

FLOUR & GRAPE

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 <i>vg</i>	£2
Bread selection, extra virgin olive oil <i>vg</i>	£3
Bruschetta, nduja, caramelised onions ~ cataratto	£3.5
Green leaf salad, chives, mustard dressing <i>v*</i> ~ minutolo	£4.5
Insalata russa ~ potato mayonnaise, carrot, pea, apple, cured egg yolk <i>v</i> ~ ciro	£5
Panzanella, winter tomatoes, red pepper, capers, crotons <i>v</i> ~ timorasso	£6
Smoked salmon, horseradish tartare, crostini ~ lacryma christi	£6.5
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 <i>vg</i> # ~ frappato	£7.5
Fazzoletti ~ spinach, mascarpone, nutmeg <i>*v</i> # ~ ciro	£8
Conchiglie ~ mussels, white wine, preserved lemon, chilli # ~ timorasso	£8.5
Fettuccine ~ wild boar ragu, dried porcini, juniper <i>*#</i> ~ chianti	£9
Linguine ~ gurnard, tomato, chilli, garlic # ~ leccio	£9
Tortelloni ~ roasted pork shoulder, sage butter <i>*</i> ~ soave classico	£9.5
Pappardelle ~ beef short-rib ragu <i>*#</i> ~ monferrato	£10.5
Taglierini ~ preserved truffle, butter emulsion, cured egg yolk <i>v*#</i> ~ 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.