

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 ~ <i>cataratto</i>	£3.5
Green leaf salad, chives, mustard dressing <i>vg*</i> ~ <i>minutolo</i>	£4.5
Insalata russa ~ potato mayonnaise, carrot, pea, apple, cured egg yolk <i>v</i> ~ <i>ciro</i>	£5
Panzanella, winter tomatoes, red pepper, capers, croutons <i>vg</i> ~ <i>frappato</i>	£6
Smoked salmon, horseradish tartare, crostini ~ <i>lacryma christi</i>	£6.5
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

Rigatoni ~ roasted vegetables, tomato, oregano <i>vg #</i> ~ <i>barbera</i>	£7.5
Fazzoletti ~ spinach, mascarpone, nutmeg <i>*v #</i> ~ <i>ciro</i>	£8
Spaghetti ~ mussels, white wine, preserved lemon, chilli <i>#</i> ~ <i>vermentino</i>	£8.5
Conchiglie ~ sausage ragu, braised lentils, <i>*#</i> ~ <i>biferno</i>	£8.5
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
Special ~ ravioli with pumpkin & ricotta, hazelnuts, sage butter <i>v//</i> ~ <i>gavi</i>	£8

gluten free penne available

vg – naturally vegan

~ wine suggestions (see overleaf)

*** contains parmesan but can be omitted

v – vegetarian but may contain parmesan

// – limited availability

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

FLOUR & GRAPE

	125ml	500ml	750ml
Sparkling			
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
Vermentino Ledda ~ a fine example of the Sardinian classic	£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	£6.5	£22	£28
Frappato Planeta ~ vivacious, light, fruity, a silky charmer	£7	£23	£30
Chianti Tenuta Moriniello ~ unoaked, organic, robust	£8	£24	£32
Barbera Il Cascinone ~ for chianti lovers with adventure	£8.5	£25	£33
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.