Small plates ~ (recommended 3 per 2 guests)

Nocellara olives vg £2
Bread selection, extra virgin olive oil vg £3.5
Green leaf salad, chives vg ~ cataratto £4.5
Venetian grilled sandwich
  ~ fontina, parmesan v ^^ ~ gavi £4.5
  ~ prosciutto cotto, fontina, parmesan ^^ ~ lambrusco £5.5
Winter tomato salad, shallot, parsley, mustard dressing v ~ primitivo £6
Radish salad, pickled apple, crème fraiche dressing v ~ frappato £6
Burrata, extra virgin olive oil v ~ calafuria £6.5
Smoked salmon, horseradish tartare, crostini ~ bellone £7
Salumi ~ prosciutto di norcia, prosciutto braciotto ~ lambrusco £9

Pasta

Bucatini ~ tomato, olives, capers, chilli, garlic vg # ~ gavi £7.5
Ravioli ~ ricotta, basil, parmesan, peperonata v ~ chianti £8
Fazzoletti ~ spinach, mascarpone, nutmeg v * # ~ roero arneis £8.5
Linguine (wholemeal) ~ mussels, tomato, fennel, capers # ~ frappato £9
Gigli ~ sausage, fennel, chilli ragu, broccoli fiolaro * # ~ bellone £9
Tortelloni ~ roasted pork shoulder, sage butter * ~ soave classico £9.5
Pappardelle ~ beef short-rib ragu * # ~ monferrato £10.5
Spaghetti alla Chitarra ~ monkfish, tomato, garlic, chilli # ~ calafuria £11
Taglierini ~ preserved truffle, butter emulsion, cured egg yolk v * # ~ barolo £12.5

# gluten free penne available
vg - naturally vegan
// limited availability
~ wine suggestions (see overleaf)
* contains parmesan but can be omitted
v ~ vegetarian but may contain parmesan
^ contains Worcestershire sauce & mustard
please ask for allergens list if required

All prices are inclusive of VAT @ 20%. A 10% discretionary service charge will be added to the bill.
Follow us on Instagram @flourandgrape
Aperitivi

Aperol spritz / negroni £7.5
Grapefruit spritz ~ Aperol, Bermondsey Grapefruit £6
Bermondsey g&t ~ Jensen’s Bermondsey gin, Bermondsey Tonic £6
Non-alcoholic g&t ~ Ceder’s (juniper & cucumber), Bermondsey Tonic £4

Sparkling

Prosecco | Terra Serena ~ bubbles that slip down with ease 125ml £7 500ml £22 750ml £32

White

Catarratto | Terra Firma ~ peachy & very gulpable £5 125ml £16 500ml £22
Bellone | Cincinnato ~ lightly baked apple, dry, smooth £5.5 125ml £18 500ml £24
Roero Arneis | Marco Porello ~ crisp fruit, rounded, substantial £6 125ml £20 500ml £28
Gavi di Gavi | La Contessa ~ posh pinot grigio £6.5 125ml £22 500ml £30
Minutolo | I Pastini ~ dry, elegant, riesling like £7 125ml £24 500ml £32
Soave Classico | Inama ~ ripe, creamy, flowery, dry £7.5 125ml £26 500ml £34
Vermentino | Ledda ~ lemon zest, herbs, rich but dry £8 125ml £30 500ml £38

Rosé & sparkling red

Calafuria | Tormaresca ~ crisp fruit, dry, good length £7 125ml £24 500ml £32
Lambrusco | Castelvetro ~ true lambrusco, dry fizzy adult Ribena £6.5 125ml £22 500ml £30

Red

Montepulciano | Barba ~ cherry, plum, attitude £5 125ml £16 500ml £22
Biferno | Palladino ~ serious, great value for money £5.5 125ml £18 500ml £24
Chianti | Torre a Cona ~ fruity, approachable, dry, soft £6 125ml £20 500ml £28
Primitivo | Arpago ~ vanilla, chocolate, dried fruit, warm, smooth £7 125ml £24 500ml £32
Frappato | Planeta ~ vivacious, light, fruity, a silky charmer £7.5 125ml £26 500ml £34
Monferrato | Marchesi di Gresy ~ a generous gulpable merlot £8 125ml £30 500ml £38
Barolo | Cabutto ~ award-winning but not for the faint-hearted £12 125ml £38 500ml £54

~ please see our full menu for more detailed descriptions & by the bottle only options

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