

Sauce & Flour Set menu £23 per person

If you have an allergy or intolerance, please inform a member of our team **ALTHOUGH WE TRY OUR BEST, IT IS IMPOSSIBLE TO GUARANTEE DISHES ARE ALWAYS 100% FREE OF ALLERGENS.**

TO SHARE:

Homemade Wildfarmed Focaccia, extra virgin olive oil and Balsamic vinegar **VG**

STARTERS to choose from:

Burrata, slow roasted tomatoes, basil, dried black olives & vinegar

Mixed Seafood in Nduja tomato sauce, focaccia crostini, squid ink aioli **S**

Beef croquettes, chilli mayo

Truffled Mac'n'Cheese croquettes with truffle mayo

Roasted Tomato Bruschetta, creamy ricotta, basil, parmesan **VGO**

Mushrooms on toast, cooked in butter, garlic, parsley **VGO**

PASTA/MAINS to choose from:

Our pastas are freshly made, we have gluten free and eggless pasta available

Caserecce Pomodoro, tomato, garlic & basil **VG**

Green Lumache, broccoli, cavolo nero, chilli, garlic, Parmesan & crispy salami **VGO, S**

Prawn Linguine, garlic, chilli, sliced fennel, wine, fish stock, tomatoes **S**

Sausage Casarecce Ragù, home made sausage with chilli, friarielli, fennel & cream **S**

Beef shin Wiggly Pappardelle, 8 hours slow cooked ragù

Cheesy Lumache, black pepper & lots of parmesan

Mushroom Tagliatelle, garlic, chilli, parmesan, wine, butter **VGO, S**

To Share: Rocket, lemon & Parmesan Salad **VO**

10% discretionary service charge will be added to your bill

V: Vegetarian. **VG:** Vegan **VO:** Can be made Vegetarian **VGO:** Can be made vegan (please ask) **S:** Spicy