

Sauce & Flour Set menu £31 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:

Large green Nocellara Olives **VG**

Sliced cured meats

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

STARTERS to choose from:

Burrata, fresh tomatoes, basil, dried black olives & vinegar

Squid (*body & tentacles*) cooked in 'Nduja, tomatoes, focaccia crostini squid ink mayo **S**

Beef Cheek croquettes, chilli mayo

Fried **Cod's Cheeks**, spicy green mayo **S**

Truffled Mac'n'Cheese croquettes with truffle mayo

Spicy spring lamb on toast, slowly cooked, peas, parmesan **S**

Mixed **mushrooms on sourdough**, cooked in butter, garlic, parsley & parmesan **VGO**

Slow Roasted **tomato bruschetta**, creamy ricotta, basil, parmesan **VGO**

PASTA/MAINS to choose from

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

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

Green Penne, broccoli, cavolo nero, chilli, garlic, Parmesan & crispy salami **VGO, S**
-Add half Burrata

Ricotta & burrata Ravioli, tomato sauce & basil

Nduja & Mascarpone Bucatini with lemon & parmesan **S**

Prawn & wild garlic Tagliatelle, fresh tomatoes, basil, capers, chilli **S**

Duck Ragu Pappardelle slowly cooked with mascarpone, lemon, chilli, pancetta **S**

Beef shin Wiggly Pappardelle, 8 hours slow cooked ragu

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

Cacio e Pepe Bucatini our way, butter, black pepper & a lot of Parmesan

- Add pan fried Guanciale

Wild garlic Mushroom Tagliatelle herbs, garlic, chilli, parmesan & cream **VGO, S**

Black Strozzapreti with scallops & squid butter, garlic, capers, wine, lemon, chilli **S**

Prosciutto Salad, thinly sliced served with dressed rocket, pear and Parmesan cheese

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

DESSERTS

Brownie, vanilla ice cream & caramelised popcorn **V**

Classic home made Tiramisu with Mascarpone & Kahlua **V**

Salted Caramel tart with chantilly cream **V**

Affogato - Vanilla Ice Cream with Espresso **V**

Vanilla Panna cotta with fresh macerated strawberries & basil

Ice Cream: Chocolate, Vanilla, Strawberry **V**

Sorbet: Mango **VG**

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

