

# 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

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

**Beef shin** Wiggly Pappardelle, 8 hours slow cooked ragu

**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