

Sauce & Flour Set menu £28 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**

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

STARTERS to choose from

Burrata, slowly roasted tomatoes, dried olives, basil

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

Short rib beef croquettes with spicy Calabrian chilli mayo

Truffled Mac'n'Cheese croquettes with truffle mayo

Corn Ribs, lemon, parsley, parmesan & chilli mayo **VGO, S**

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

Slow Roasted tomato Bruschetta, creamy ricotta, basil, Parmesan **VGO**

Cheesy bread with cassava flour, parmesan & cheddar (baked to order, 10min)

Crispy Potato terrine fried with parmesan and truffle mayo **VGO**

PASTA/MAINS to choose from

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

Caserecce Arrabbiata, tomato, Calabrian chilli, garlic & basil **VG, S**

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

add half Burrata (for the same price)

Truffle Tagliatelle, creamy sauce topped with grated truffle **VO**

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

Pork sausage Cavatelli with friarelli, fennel, cream, chilli & parmesan **S**

Prawn Linguine, fennel, garlic, chilli, tomato, rocket **S**

Beef shin Wiggly Pappardelle, 8 hours slow cooked ragu

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

add pan fried Guanciale (for the same price)

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**

Orange polenta cake with mascarpone and hibiscus **V**

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

Coconut Panna cotta with passionfruit & chocolate

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

Sorbet: Blood Orange, Raspberry **VG**

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

