



AN ITALIAN KITCHEN | FALL 2016 SUNDAY SUPPER

Chef/Partner, Matt Mytro | General Manager, Ian Mullins | Chef de Cuisine, Joe Lang | Sous Chefs : David Chin, Dan Principe

At Flour, we seek locally raised and homegrown products harvested at their seasonal peak.

We wish to thank the farmers, producers and artisans who take special care to bring their chosen craft to our table.

meats & cheese

SALUMI | 19
cured italian meats

CHEESE 5pc | 17
chef's selection changes daily

SALUMI & CHEESE | 20

PERFECT
FOR SHARING
mangia!

start here

ITALIAN WEDDING SOUP | 9
chicken stock, veal meatballs & escarole

PAUL'S STUFFED PEPPERS | 13
sausage, banana pepper, aged provolone & marinara

CRISPY CALAMARI | 13.5
brulee lemon, arugula & marinara

CHORIZO STUFFED MEDJOL DATES | 12
pancetta wrapped dates & roasted red pepper sauce

FRIED OLIVES | 11.5
goat cheese stuffed, balsamic aioli

PRINCE EDWARD ISLAND MUSSELS | 13
sausage, brodo, pickled fennel & flatbread

fresh pasta

TAGLIATELLE | 15 | 22
ragu alla bolognese

RICOTTA AGNOLOTTI | 14.5 | 21
carrot, mint, breadcrumbs, truffle oil

SPAGHETTI & CLAMS | 16 | 25
chili, parsley & white wine

SPAGHETTI & MEATBALLS | 18
marinara, hand-rolled meatballs

ALL OUR
PASTA
IS MADE
IN-HOUSE
enjoy a little or a lot'a

supper time

CHICKEN PARMESAN | 21
provolone, marinara & spaghetti

JOE JOE'S LASAGNA | 23
sausage, bolognese, ricotta, basil

FAROE ISLAND SALMON | 26
butternut squash puree, beets & apples, fennel

ICELANDIC COD PICCATA | 27.5
mushrooms, asparagus, caper-berries, lemon

DOUBLE AIRLINE CHICKEN BREAST | 24
smoked potato puree, spinach, raisins, caper berries, salsa verde

CERTIFIED ANGUS BEEF SKIRT STEAK | 29
potato-rapini hash, mushroom jus

take sides

PARMESAN tater-tots | 9

SPINACH & garlic | 8

Treat yourself!

• tater tots make everything better •

salad

LOCAL GREENS | 9.5
carrot, tomato, radish, sunflower seeds,
baby cucumber & sherry shallot vinaigrette

CAESAR | 12 ADD A POACHED EGG | 3
romaine heart, crouton, reggiano & caesar dressing

Go Green!

wood-fired pizza

Our 10" wood-fired pies have a natural, lightly charred crust

CLASSIC CHEESE PIE | 13
crushed tomato, smoked mozzarella,
fresh mozzarella & grana

FUNGI | 18
roasted shallot, wild mushrooms,
local goat cheese, thyme & white truffle oil

PEPPERONI | 14
crushed tomato, fresh mozzarella & grana

BIANCA | 13
ricotta, cauliflower & apple cider reduction

PROSCIUTTO | 18
evoo, stracciatella, pickled sweet peppers

MARGHERITA | 13
crushed tomato, fresh mozzarella & basil

SAUSAGE | 14.5
crushed tomato, smoked mozzarella & grana

ADD MORE STUFF
egg, arugula, basil, sausage,
anchovies, pepperoni | 3

mushrooms | 4

prosciutto | 6.5