



AN ITALIAN KITCHEN | AUTUMN 2017 SUNDAY SUPPER

Chef/Partner, Matt Mytro | General Manager, Michael Riley | Manager, Alban Spahiu | 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  
*mangial!*

**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

**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, fresh mozzarella, mozzarella di buffalo, grana

**FUNGHI** | 18  
roasted shallot, wild mushrooms, Mackenzie goat cheese, thyme, white truffle oil

**PEPPERONI** | 14  
crushed tomato, fresh mozzarella, grana

**PESTO PIZZA** | 16  
smoked italian sausage, aged provolone, caperberries

**BUFALINA PIZZA** | 17  
crushed tomato, mozzarella di buffalo, basil

**MARGHERITA** | 13  
crushed tomato, fresh mozzarella, basil

**SAUSAGE** | 14.5  
crushed tomato, fresh mozzarella, grana

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

mushrooms | 4

prosciutto | 6.5

**fresh pasta**

**TAGLIATELLE** | 15 | 22  
ragu alla bolognese

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

**CAVATELLI\*** | 15 | 22  
mushroom bolognese & reggiano

**SPAGHETTI & MEATBALLS** | 18  
marinara, hand-rolled meatballs



FLOUR PASTA COMPANY

*We offer a special selection of our hand-cut pastas to take home!*

8 oz | \$5

**supper time**

**CHICKEN PARMESAN** | 21  
provolone, marinara, spaghetti

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

**LOCH DUART SCOTTISH SALMON** | 27  
sunflower seed risotto, fennel & celery salad, orange-chestnut vinaigrette

**HALIBUT PICCATA** | 35  
mushrooms, summer squash, caper-berries, lemon

**SPRINGER MOUNTAIN AIRLINE CHICKEN** | 25  
white bean ragout, escarole, pancetta, brown butter-carrot gremolata

**CERTIFIED ANGUS BEEF SKIRT STEAK** | 29  
potato-mustard green hash, caramelized onion & fennel, steak oil

**take sides**

**SMASHED** fingerlings | 9

**SPINACH & garlic** | 8

Treat yourself!