



AN ITALIAN KITCHEN | SUMMER 2017 DINNER

Chef/Partner, Matt Mytro | General Manager, Michael Riley | Manager, Al Spahiu | 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

**OCTOPUS** | 14  
smoked beet puree, pickled celery gremolata

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

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

**BIG \$\$\$ MEATBALL** | 11  
whipped ricotta, sicilian provolone, sage

**CRISPY CALAMARI** | 13.5  
brulee lemon, arugula, marinara

**CHORIZO STUFFED MEDJOOOL 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

go green

**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

**PROSCIUTTO SALAD** | 15  
arugula, artichoke, lemon, reggiano cheese



Feature of the Month

**CAPRESE SALAD** | 15

heirloom tomatoes, balsamic, basil, stracciatella



fresh pasta

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

**SPAGHETTI & CLAMS** | 16 | 25  
manila clams, chili & white wine

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

**CAVATELLI** | 15 | 22  
veggie mushroom bolognese, reggiano

**LAMB GARGANELLI** | 16 | 25  
sugo, tomato, reggiano

**BUCATINI CARBONARA** | 14.5 | 23  
pancetta, bottarga, mini onions

ALL OUR  
PASTAS ARE  
MADE HERE!  
*enjoy a little or a lot'a*

main dishes

**DOUBLE BREASTED CHICKEN** | 24  
polenta, spinach, caperberries, sundried tomatoes

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

**FAROE ISLAND SALMON** | 26  
lentils, oven dried tomato, pickled celery gremolata

**HALIBUT PICCATA** | 35  
mushrooms, asparagus, caper-berries, lemon

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

take sides

**EGGPLANT** meatballs | 9

**SPINACH & garlic** | 8

**SMASHED** fingerlings | 8

Treat yourself!  
*Add a side or two*

wood-fired pizzas

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

**CLASSIC CHEESE PIE** | 13  
crushed tomato, fresh mozzarella, stracciatella cheese, grana

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

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

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

**BACON** | 14  
cheddar, pear, mozzarella, maple syrup

**PROSCIUTTO** | 18  
evoo, stracciatella, pickled sweet peppers

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

**ADD MORE STUFF**

egg, arugula, basil, sausage, anchovies, pepperoni | 3

mushrooms | 4

prosciutto | 6.5

