



## AN ITALIAN KITCHEN | WINTER 2018 DINNER

Chef/Partner, Matt Mytro | General Manager, Michael Riley | Chef de Cuisine, David Chin | Manager, Alban Spahiu | Sous Chef, 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

**WOOD OVEN ROASTED OCTOPUS** | 14  
grilled focaccia, calabrian butter, tomatoes, capers

**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 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

### go green

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

**CAESAR** | 12    **ADD A POACHED EGG** | 3    **ADD ANCHOVIES** | 4  
romaine heart, crouton, reggiano, caesar dressing

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

salad share plate: it's free | kitchen split charge : \$2

### wood-fired pizzas | **MONDAY \$8 PIES**

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

**CLASSIC CHEESE PIE** | \$8  
crushed tomato, fresh mozzarella, grana

**SAUSAGE** | \$8  
crushed tomato, fresh mozzarella, grana

**PEPPERONI** | \$8  
crushed tomato, fresh mozzarella, grana

**PESTO** | \$8  
smoked italian sausage, aged provolone, caperberries

**BIANCA** | \$8  
cauliflower, ricotta, balsamic

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

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

#### ADD MORE STUFF

egg, arugula, basil, sausage, pepperoni | 3

anchovies, mushrooms | 4

prosciutto | 6.5

### fresh pasta

**TAGLIATELLE** | 15 | 23  
ragu alla bolognese

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

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

**BUCATINI** | 15 | 23  
veggie mushroom bolognese, reggiano

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

**POTATO GNOCCHI** | 22  
"flavors of baked potato" caramelized onion & fennel, crema, pancetta, mustard greens, cheddar dust

### main dishes

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

**LASAGNA** | 23  
sausage, bolognese, ricotta, basil

**FAROE ISLAND SALMON** | 27  
sunflower seed risotto, fennel & celery salad, orange-chestnut vinaigrette

**SEA SCALLOP PICCATA** | 35  
mushrooms, butternut squash, caper-berries, lemon

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

entree share plate: it's free | kitchen split charge : \$4



*Feature of the Month*

**BEEF SHORT RIB** | 29

fingerling potatoes, whole grain mustard jus, celery gremolata

### take sides

**EGGPLANT** meatballs | 9

**SPINACH & garlic** | 8

**SMASHED** fingerlings | 8

Treat yourself!  
*Add a side or two*