



## AN ITALIAN KITCHEN | EARLY FALL 2018 DINNER

Chef/Partner, Matt Mytro | General Manager, Michael Riley | Chef de Cuisine, David Chin | Asst Mgr, Carmen Bonamico | Sous Chef, Dan Principe + Gary Laurie | Pastry Chef, Abby Stout

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

**CAULIFLOWER SOUP** | 9  
brodo, pistachio, basil oil

**FRIED OLIVES** | 11.5  
goat cheese stuffed, balsamic aioli

**WOOD-OVEN ROASTED OCTOPUS** | 15  
grilled focaccia, calabrian butter, tomatoes, capers

**BIG \$\$\$ MEATBALL** | 12  
whipped ricotta, reggiano, sage

**CRISPY CALAMARI** | 14.5  
brulee lemon, arugula, marinara

**STUFFED PEPPERS** | 13  
Paul's sausage, marinara, aged provolone

**PRINCE EDWARD ISLAND MUSSELS** | 15  
sausage, brodo, pickled fennel, flatbread

### go green

**LOCAL GREENS** | 10  
carrot, tomato, radish, sunflower seeds,  
baby cucumber, sherry shallot vinaigrette

**CAESAR** | 12    **ADD 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

• The pizza oven is working hard tonight! Allow minimum of 20 minutes for Monday pies •

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

**CLASSIC CHEESE PIE** | \$8  
crushed tomato, Rowdy Cow fromage blanc, grana

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

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

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

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

**FUNGHI** | 18.5  
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

### COMPLIMENTS OF THE CHEFS:

chili oil, banana pepper hot sauce

### fresh pasta

FPC

**TAGLIATELLE** | 16 | 23  
ragu alla bolognese

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

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

**RICOTTA AGNOLOTTI** | 15 | 23  
carrot, mint, breadcrumbs, truffle oil

**CAMPANELLE** | 19 | 28  
seasonal 'shrooms, miso butter, goat's milk

\* FLOUR PASTA COMPANY \*

fresh, hand-cut pasta made with non-GMO semolina flour

### main dishes

**SPRINGER MOUNTAIN AIRLINE CHICKEN** | 25  
celery root puree, root vegetable hash, gin compressed apples

**LASAGNA** | 24  
sausage, bolognese, ricotta, basil

**FAROE ISLAND SALMON** | 27  
farro ragu, chili butter, fennel relish

**PAN-SEARED SNAPPER** | 33  
smoked eggplant crema, cauliflower florets, eggplant caponata

**CERTIFIED ANGUS BEEF® RIBEYE** | 41  
smashed fingerlings, confit seasonal mushrooms, banana peppers, balsamic

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

### take sides

**EGGPLANT MEATBALLS** | 10

**SPINACH + GARLIC** | 8

**SMASHED FINGERLINGS** caramelized onions | 8

Treat yourself!

Add a side or two



### Feature of the Month

**APPLE + CHEDDAR + BACON** | 16

thyme, evoo, maple syrup