



## AN ITALIAN KITCHEN | WINTER 2019 DINNER

Chef/Partner, Matt Mytro | GM, Michael Riley | Chef de Cuisine, David Chin | Asst Mgr, Nick Knight | Sous Chefs, 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

**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**  
caulilini, 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

### main dishes

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

**SEARED DUCK BREAST** | 29  
fried farro: red peppers, carrots, spinach,  
duck confit, blood orange demi-glace

**FAROE ISLAND SALMON** | 27  
butternut squash risotto, caulilini, spicy maple vinaigrette

**BRAISED CERTIFIED ANGUS BEEF® SHORT RIB** | 30  
smoked potato puree, Brussels sprouts, pistachio, apple agrodolce.

**CERTIFIED ANGUS BEEF® RIBEYE** | 41  
smashed fingerlings, confit seasonal mushrooms, banana peppers, balsamic  
entree share plate: it's free | kitchen split charge: \$4



*Feature of the Month*

**CHICKEN CACCIATORE** | 25

roasted red peppers, Crimini mushrooms,  
red wine, fingerling potatoes

### take sides

**SMASHED FINGERLINGS** caramelized onions | 8

**EGGPLANT MEATBALLS** | 10

**SPINACH + GARLIC** | 8

Treat yourself!  
*Add a side or two*

We are happy to make reasonable menu modifications but respectfully reserve the right to refuse modifications that will significantly impact the kitchen and, therefore, the dining experience of our guests.

Consuming raw or undercooked meat, poultry, fish, shellfish and eggs can increase your risk of foodborne illnesses. Please alert us to any food allergies. FLOUR is not a gluten-free kitchen. 20% gratuity will be added to parties of 8 guests or more. Promotions void for parties of 15 guests or more.