



start here

**Cauliflower Soup | 9.5**

pistachio, evoo

**Local Greens | 10**

cucumber, tomato, radish, herbs, sherry shallot vinaigrette

**Caesar Salad | 12**

romaine hearts, crouton, reggiano, Caesar dressing

**Prosciutto Salad | 15**

arugula, artichokes, lemon, EVOO

**Stuffed Peppers | 13**

Paul's sausage, marinara, aged provolone

**Truffled Onion Rings | 10**

balsamic aioli & reggiano

**Crispy Calamari | 15**

brûléed lemon, arugula, marinara

**Fried Olives | 11.5**

goat cheese stuffed, balsamic aioli

**Big A\$\$ Meatball | 13**

whipped ricotta, reggiano

proteins

**Spring Mountain Airline Chicken Breast | 14**

pesto

**14 oz. Certified Angus Beef® Ribeye | MKT**

parmesan, herb oil

**Pan-Seared Faroe Island Salmon | 18**

parmesan, herb oil

**Seared Pacific Halibut Piccata | 26**

lemon, capers, beurre blanc

**Grilled Bronzini | 20**

gremolata, brûléed lemon

**12oz Pat LaFrieda Vegas Strip | 25**

parmesan, herb oil

take sides

**Eggplant Meatballs | 10**

reggiano, marinara

**Harissa Creamed Spinach | 9**

**Truffled Cauliflower Puree | 7**

**Wood-oven Broccoli | 9.5**

miso-parmesan vinaigrette

**Crispy Fingerlings | 8**

parmesan, evoo, rosemary

**Melted Spinach + Garlic | 7**

**Wild Mushroom Polenta | 13**

Anson Mills polenta, Parmesan, fig balsamic

pasta

Gluten-free pasta available

**Tagliatelle Bolognese | 18.5 | 26.5**

**Lamb Rigatoni | 16 | 25**

sugo, tomato, reggiano

**Ricotta Agnolotti | 15 | 25**

carrot, mint, truffle, breadcrumbs

**Bucatini + Marinara | 14**

**Bucatini + Clams | 17 | 26**

garlic, white wine, Calabrian chilis

**QUARTS TO GO**

**Marinara | 10    Bolognese | 20**

**FLOUR PASTA CO. | 4**

Hand-cut and made with non-GMO Flour.

Prepare fresh or freeze for later. Net wt. 8 oz.

10" wood-fired pizza

**Classic Cheese Pie | 14**

crushed tomato, Rowdy Cow fromage blanc, grana

**Margherita | 14.5**

mozzarella, crushed tomato, grana, basil

**Sausage | 17.5**

crushed tomato, mozzarella, grana

**Pepperoni | 15**

crushed tomato, mozzarella, grana

**Funghi | 18.5**

roasted shallot, wild mushrooms, Mackenzie goat cheese, white truffle oil

**ADD + MORE + STUFF**

egg, arugula, basil, sausage, pepperoni | 3

anchovies, mushrooms | 4

prosciutto | 7

**COMPLIMENTS OF THE CHEFS UPON REQUEST:**

chili oil, banana pepper hot sauce

what day is it?

**TUESDAY : HALF PRICE WINE**

We go halvesies all day on bottles under \$100

**WEDNESDAY : THE SMOKE-OUT Chef**

Mytro's homage to his Texas roots, he's got something special in the smoker every week.

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.