



AN ITALIAN KITCHEN | LUNCH • SPRING 2022

Chef/Partner, Matt Mytro | General Manager, David Socha | Chef de Cuisine, David Chin | Sous Chef, Dan Principe | Sous Chef, Kelly Songer

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.

start here

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|--|---|
| <b>CRISPY CALAMARI</b>   16<br>brulee lemon, arugula, marinara | <b>FRIED OLIVES</b>   12<br>goat cheese stuffed, balsamic aioli         |
| <b>MELTED SPINACH+GARLIC</b>   8                               | <b>FRENCH FRIES</b>   6.5   |
| <b>EGGPLANT MEATBALLS</b>   12<br>reggiano, marinara           | <b>STUFFED PEPPERS</b>   14<br>Paul's sausage, aged provolone, marinara |

**TAGLIATELLE BOLOGNESE** | 18.5  
traditional ragu alla bolognese

IN A LEAGUE  
OF IT'S OWN!

**CHICKEN PARMESAN** | 18  
marinara, lioni mozzarella, bucatini marinara



sandwiches

All sandwiches & paninis are served with chips, or ... add fries | 2

- SALMON SANDWICH** | 16  
fillet of salmon, balsamic aioli, pickled onion, bibb lettuce
- OHIO BEEF BURGER** | 14  
cheddar, pickles, roasted red pepper aioli, LTO
- GRILLED CHEESE PANINI** | 12  
cheddar, mozzarella, smoked gouda  
ADD TOMATO | 2    ADD BACON | 3
- GRILLED CHICKEN PANINI** | 13.5  
cheddar, sriracha aioli, bacon, lettuce, tomato
- TUNA MELT** | 14  
cheddar, tomato, mayo

wood-charred pizzas

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|--|--|
| <b>CLASSIC CHEESE PIE</b>   15<br>crushed tomato, Rowdy Cow fromage blanc, grana | <b>FUNGHI</b>   23<br>roasted shallot, wild mushrooms, Mackenzie goat cheese, white truffle oil                                |
| <b>MARGHERITA</b>   15.5<br>crushed tomato, fresh mozzarella & basil             | <b>ADD + MORE + STUFF</b><br>arugula, basil   3<br>egg, sausage, pepperoni   3<br>mushrooms, anchovies   6<br>prosciutto   6.5 |
| <b>PEPPERONI</b>   17<br>crushed tomato, fresh mozzarella, grana                 |  |
| <b>SAUSAGE</b>   18<br>crushed tomato, fresh mozzarella, grana                   |  |
| <b>TRUFFLED BURRATA</b>   23<br>crushed tomato, prosciutto, truffle oil          | <b>COMPLIMENTS OF THE CHEFS:</b><br>Our selection of Flour hot sauces available upon request                                   |

A BRIEF WORD FROM THE GOVERNMENT... 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.

soups + salads

- ITALIAN SAUSAGE SOUP** | 6 | 10  
zucchini, garbanzo beans, basil, parmesan cheese
- CAULIFLOWER SOUP** | 6 | 10  
pistachio, evoo
- TOMATO & BASIL** | 5 | 9.5  
goat's cheese
- LOCAL GREENS** | 7.5 | 11.5  
cucumber, tomato, radish, herbs, sherry shallot vinaigrette
- CAESAR** | 9 | 12.5  
romaine heart, crouton, reggiano, caesar dressing  
ADD POACHED EGG | 3    ADD ANCHOVIES | 4
- PROSCIUTTO SALAD** | 15.5  
arugula, artichokes, lemon, EVOO
- SMASHED AVOCADO SALAD** | 15  
chickpeas, cucumber, red onion, feta, cilantro-lime vinaigrette
- SALAD + PROTEINS**  
+ grilled chicken | 9    + grilled shrimp | 9    + salmon | 11.5



**GRILLED 8OZ. CERTIFIED ANGUS BEEF® SKIRT STEAK** | 23  
chimichurri

ASK ABOUT OUR DAILY FISH SPECIALS | MKT



combinations

- 6" PIZZA\* & SALAD** | 14.5  
your choice: 6" pizza + choice of caesar or local green
- 6" PIZZA\* & SOUP** | 14.5  
your choice: 6" pizza + any 4 oz. soup  
[ \*TRUFFLED BURRATA PIZZA COMBO | +4 ]
- PANINI & SALAD** | 14.5  
your choice of any half panini & choice of caesar or local greens
- PANINI & SOUP** | 13.5  
your choice of any half panini & any 4 oz. soup
- SOUP & SALAD** | 12.5  
your choice of any 4 oz soup & your choice of caesar or local greens

bring it home

- FLOUR PASTA CO.** | 4  
Fresh, hand-cut pasta made with non-GMO Flour. Prepare fresh or freeze. Net wt. 8 oz.
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- FRESH! SAUCE BY THE QUART**  
Marinara | 10    Bolognese | 20
- NEW! 24OZ. JARS**  
Marinara | 6.5 • Blush Roma | 6.99 • Mushroom Bolognese | 9.99

hit the bottle

- TUESDAY = HALF PRICE WINE\***  
We go halvesies all day on bottles under \$100. Cin Cin
- \*Does not include house wine.*

