



AN ITALIAN KITCHEN | SPRING 2022 DINNER

Chef/Partner, Matt Mytro | General Manager, David Socha | Assitant Manager, Kelly Songer Chef de Cuisine, David Chin | 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.

start here

TRUFFLE BURATTA & HEIRLOOM TOMATOES | 19
evoo, balsamic, herbs

LOCAL GREENS | 11.5
cucumber, tomato, radish, herbs, sherry shallot vinaigrette

CAESAR SALAD | 12.5
romaine hearts, crouton, reggiano, Caesar dressing

PROSCIUTTO SALAD | 15.5

arugula, artichokes, lemon, EVOO

STUFFED PEPPERS | 14

Paul's sausage, marinara, aged provolone

SALMON CRUDO | 12

cucumber, orange, pickled fennel

CRISPY CALAMARI | 16

brûléed lemon, arugula, marinara

FRIED OLIVES | 12

goat cheese stuffed, balsamic aioli

BIG A\$\$ MEATBALL | 14

whipped ricotta, reggiano

PERFECT
FOR SHARING

fresh pasta *

FPC

* Gluten-free option available

TAGLIATELLE BOLOGNESE | SM19 | ^{LG} 27

LAMB RIGATONI | SM19 | ^{LG} 27
sugo, tomato, reggiano

RICOTTA AGNOLOTTI | SM18 | ^{LG} 28
carrot, mint, truffle, breadcrumbs

ORECCHIETTE | SM21 | ^{LG} 31
sausage, Florida shrimp, rapini

BUCATINI + CLAMS | SM 20 | ^{LG} 30
garlic, white wine, Calabrian chilis

proteins * ala carte

SPRING MOUNTAIN AIRLINE CHICKEN BREAST | 20
pesto

CERTIFIED ANGUS BEEF® RIBEYE | 47
parmesan, herb oil

PAN-SEARED FAROE ISLAND SALMON | 24
chive-mustard sauce

GRILLED BRONZINI | 33
gremolata, brûléed lemon

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

take sides

EGGPLANT MEATBALLS | 13
reggiano, marinara

CRISPY FINGERLINGS | 13
parmesan, evoo, rosemary

ROASTED MUSHROOMS | 19
Calabrian chili agrodolce, pistachio, scallion

MELTED SPINACH AND GARLIC | 9

ROMANESCO | 16
bagna cauda, lemon, golden raisin, pistachio

Treat yourself!

Add a side or two

take 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

wood-fired pizzas

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

CLASSIC CHEESE PIE | 15
crushed tomato, Rowdy Cow fromage blanc, grana

MARGHERITA | 15.5
mozzarella, crushed tomato, grana, basil

SAUSAGE | 18
crushed tomato, fresh mozzarella, grana

PEPPERONI | 17
crushed tomato, fresh mozzarella, grana

TRUFFLED BURRATA | 23
crushed tomato, prosciutto, truffle oil

FUNGHI | 23
roasted shallot, wild mushrooms,
Mackenzie goat cheese, thyme, white truffle oil

ADD + MORE + STUFF

egg, arugula, basil, sausage, pepperoni | 3

anchovies, mushrooms | 6

prosciutto | 7

Compliments of the Chefs Upon Request:
our house-made selection of hot sauces



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.