

FLOUR & BARLEY

BRICK OVEN PIZZA

DESSERTS

Cannoli \$7.95

crispy pastry shells filled with a sweet ricotta-mascarpone cream, garnished with pistachios & chocolate chips

Tiramisu \$7.95

mascarpone mousse layered with coffee-rum soaked ladyfingers

Dark Chocolate Bombe \$7.95

Chocolate mousse, amarena cherries, black velvet cookie, cherry sauce

Gelato Panini \$7.95

toasted sweet bun filled with gelato
please ask your server for today's creation

Gelato & Sorbetto \$7.95

vanilla, pistachio, chocolate, & spumoni

please ask your server for additional seasonal flavors

Not Your Daddy's Float \$10

Not Your Father's Root Beer, Vanilla Gelato
contains alcohol

CAFFE

Cappuccino \$4.5

Americano \$4

Latte \$4.5

Espresso \$4/\$6 dbl

Macchiato \$4.5

Coffee \$3.5

DIGESTIVOS & CORDIALS

Fernet-Branca \$10

Gran Marnier \$9

Amaretto Di Sarrono \$8

Sambuca White \$8

Frangelico \$9

PORTS

Fonseca Bin 27 \$8

Taylor 10yr Tawny \$10

Dow's 2003 \$16.5

FLOUR & BARLEY

BRICK OVEN PIZZA

DINNER

BRICK OVEN PIZZAS

PIZZA ROSSA

san marzano tomato sauce

Margherita - \$14
mozzarella & basil

The Big Apple - \$15.5
pepperoni & mozzarella

Gianna - \$16.5
fennel sausage, mushrooms, pine nuts,
& mozzarella

Flyin' Hawaiian - \$17.5
grilled pineapple, ham, & mushrooms

The Parma - \$17.5
mozzarella, parmesan, ricotta, prosciutto,
& arugula with balsamic glaze

Calabrese - \$17.5
meatball, italian sausage, prosciutto cotto,
mozzarella, & chili with salsa verde

Lasagna - \$17.5
bolognese sauce, mushroom, sausage,
& herbed ricotta cheese

Bacon Blue - \$17.5
smoked bacon, gorgonzola cheese, mozzarella,
potato, grilled onions, & fresh rosemary

Verdure - \$16.5
zucchini, eggplant, artichoke, mushrooms,
& spinach with pecorino, & mozzarella

*Farm House - \$17.5
mozzarella, smoked bacon, cotto ham,
fennel sausage, roasted onion, & farm egg

Spicy Shrimp - \$19
roasted tomatoes, shrimp, cherry peppers,
caramelized onions, & chili oil

PIZZA BIANCA

garlic cream sauce

Bianca - \$16.5
fontina cheese, roasted chicken,
cotto ham, & roasted tomatoes

Genovese - \$17
roast chicken, basil pesto, mozzarella,
pecorino, brussels sprouts, & pancetta

Butternut Squash - \$16.5
mozzarella, roasted butternut squash,
caramelized onions, spinach, & goat cheese

Mushroom - \$16.5
truffle cheese, roasted mushrooms, roast tomato,
arugula, & truffle oil

Quattro - \$15.5
mozzarella, parmesan, ricotta, gorgonzola,
& roast tomato

Spinach Artichoke - \$16.5
spinach, roasted chicken, artichokes,
& pecorino cheese

gluten-free dough - \$2

\$1.00 / \$2.5 per topping

sauces: san marzano tomato, crema, salsa verde

cheeses: mozzarella, fontina, ricotta,
sottocenere truffle cheese, daiya (vegan)

meats: pepperoni, fennel sausage, meatball, pancetta,
ham, farm egg, anchovies, soppressata, prosciutto,

vegetables: basil, broccolini, roast mushrooms, pine nuts, roast
onion, tomato, calabrian chili, cherry peppers, arugula,
spinach, olives, artichokes, zucchini, roast peppers,
pineapple

APPETIZERS

Tomato Caprese - \$14
vine ripened tomato, fresh mozzarella, salsa verde, & balsamico

Chicken Wings - \$13
calabrian chili glaze & gorgonzola dressing

Meatballs - \$13
'old school style' beef, veal & pork with tomato sugo, salsa verde,
& parmesan

Calamari Fritti - \$14.5
fried with cherry peppers, roast tomato aioli, & lemon

*Crispy Brussels Sprouts - \$12
smoked bacon, potato, & fried egg

Garlic-Cheese Bread - \$10.5
parmesan spread & mozzarella

*Antipasti Board - \$17
sliced Italian meats & cheese with marinated olives & vegetables

SALADS

*Arugula & Kale - \$12
oven roasted tomato, mushrooms, artichoke, shaved parmesan,
toasted pine nut, balsamic vinaigrette

*Romaine - \$12
'caesar' style with garlic croutons & parmesan

Iceberg - \$14
shrimp, hearts of palm, garbanzo beans, gorgonzola cheese,
tomato, bacon, & cucumber with buttermilk dressing

Roasted Beets & Greens - \$12
mixed greens, goat cheese, pistachios, & citrus vinaigrette

ENTRÉES

Bucatini alla Bolognese - \$25
beef & veal ragu, basil, & parmesan cheese

Shrimp & Penne Alla Vodka - \$25
jumbo shrimp sautéed with vodka & creamy tomato sauce
tossed with penne pasta & crispy basil

Alfredo Primavera - \$22
fettuccini & parmesan cream sauce with cotto ham, peas,
zucchini, diced tomatoes, & ricotta

Chicken Parmesan - \$25
tomato sauce & mozzarella with spaghetti marinara

*NY Strip alla Florentine - \$27
tomatoes, confit garlic, & roasted potatoes

*Grilled Salmon - \$26
broccolini & roast potato with blueberry sauce

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LUNCH

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SANDWICHES

served with arugula tossed in balsamic vinaigrette

*Tosceno - \$14
mortadella, prosciutto cotto, soppressata, provolone, arugula,
olive relish, & herb mayo

Meatball Grinder - \$14
meatballs, mozzarella, tomato sugo, & arugula

Chicken Parmesan - \$14
tomato sauce, mozzarella, & arugula on ciabitini bread

*Gorgonzola Steak - \$17
grilled NY steak topped with gorgonzola, balsamic mayo,
arugula, & roast onion

Grilled Chicken - \$14
peperonata, tomato aioli, roasted onions, & provolone cheese

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