

# FLOUR & BARLEY

## BRICK OVEN PIZZA

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#### PIZZA ROSSA

with fresh tomato sauce

**Margherita - \$16**  
mozzarella & basil

**The Big Apple - \$16**  
pepperoni & mozzarella

**Gianna - \$18**  
fennel sausage, mushrooms, pine nuts, & mozzarella

**Salsicce - \$18**  
fennel sausage, mozzarella, onion, & calabrian chili

**The Parma - \$20**  
mozzarella, parmesan, ricotta, prosciutto, & arugula with balsamic glaze

**Calabrese - \$20**  
meatballs, Italian sausage, prosciutto, mozzarella, & chili with salsa verde

**Aloha Pie - \$19**  
mozzarella, Maui gold pineapple, STAN, smoked bacon, & calabrian chili

**Verdure - \$18**  
zucchini, eggplant, artichoke, mushrooms, & spinach with pecorino & mozzarella

**Farm House - \$20**  
mozzarella, smoked bacon, colt's hen, fennel sausage, roasted onion, & farm egg

#### PIZZA BIANCA

garlic bread sauce

**Bianca - \$17**  
fontina cheese, pancetta, broccoli, & artichoke

**Genovese - \$18**  
roast chicken, basil, pesto, mozzarella, pecorino, brussels sprouts, & pancetta

**Teriyaki Shrimp - \$20**  
mozzarella, shrimp, teriyaki sauce, nori furikake, crispy shallots, & kimchee slaw

**Mushroom - \$19**  
truffle cheese, roasted mushrooms, roast tomato, arugula, & truffle oil

**Quattro - \$17**  
mozzarella, parmesan, ricotta, gorgonzola, & roast tomato

\$1 / \$2 per topping

meats: chicken, sausage, sausage, beef, turkey

cheeses: mozzarella, fontina, ricotta, brie, goat cheese, truffle cheese

meats: pepperoni, fennel sausage, meatballs, pancetta, STAN, farm egg, mushrooms, sopressata, prosciutto

vegetables: basil, broccoli, peas, mushrooms, pine nuts, onion, tomato, artichoke, chili, cherry peppers, arugula, spinach, olives, artichokes, zucchini, rosemary, peppers

### APPETIZERS

**Tomato Caprese - \$13**  
vine ripened tomato, fresh mozzarella, salsa verde, & balsamic

**Chicken Wings - \$14**  
calabrian chili glaze & gorgonzola dressing

**Meatballs - \$14**  
grandma's style beef, veal & pork with tomato sauce, & parmesan with salsa verde

**Calamari Fritti - \$15**  
fried with cherry pepper, roma tomato, oil, & lemon

**Crispy Brussels Sprouts - \$17**  
smoked bacon, potato, & fried egg

**Garlic Cheese Bread - \$12**  
parmesan spread & mozzarella

**Iceberg Salad - \$14**  
strip, hearts of palm, garbanzo beans, gorgonzola cheese, tomato, onion, & cucumber with buttermilk dressing

**Antipasti Board - \$22**  
sliced Italian meats & cheese with marinated olives & vegetables

### SALADS

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

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

### SANDWICHES

served with breads tossed in balsamic vinaigrette

**Toscane - \$14**  
mortadella, prosciutto, colt's hen, sopressata, provolone, arugula, olive oil, & herb mayo

**Meatball Grinder - \$14**  
grandma's meatballs, mozzarella, tomato sauce, & arugula

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

**Gorgonzola Steak - \$16**  
grilled tripe steak topped with gorgonzola, balsamic mayo, arugula, & roast onion

**Grilled Chicken - \$14**  
pepperoni, tomato, oil, roasted onions, & provolone cheese

### ENTRÉES

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

**Shrimp & Penne Alla Vodka - \$27**  
pink shrimp sauced with vodka & creamy tomato sauce, topped with penne pasta & crispy basil

**Alfredo Primavera - \$23**  
fettuccine & parmesan cream sauce with colt's hen, peas, zucchini, sliced mushrooms, & ricotta

**Teriyaki Glazed Salmon - \$27**  
broccoli & roasted potato