



# TWO NEW PIZZERIAS HIT THE STRIP AT LINQ AND MONTE CARLO

Jim Begley, Brock Radke

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## FLOUR & BARLEY AT THE LINQ

With Haute Doggery already open at the Linq, Block 16 Hospitality marks its second restaurant project in the new entertainment complex with Flour & Barley, another foray into another comfort food: pizza. Half the menu addresses Italian favorites, but when the logo trumpets brick-oven pizza, that's exactly what we're checking out.

A fun ballpark motif defines the vibe, and the menu's selection of specialty pizzas is divided between red San Marzano tomato and white garlic sauce options. Specialty pies include the Gianna (\$17.50), which at first glance reminded me of one of my all-time favorite pizzas at Settebello. Flour & Barley's version foregoes pancetta but combines fennel sausage, mushrooms, pine nuts and mozzarella; it's not quite as memorable.

Better is the white-sauced Carbonara (\$19), with pancetta, mozzarella, cracked black pepper and roasted cauliflower, all topped with an over-easy egg. This gooey pie has rich flavors that obscure the cauliflower, but that's not really a concern. The crust, however, is—neither pie had much of the characteristic brick-oven char I would've liked. One can only



Photo: [L.E. Baskow](#)

Flour & Barley's Calabrese pie (top) has meatball, sausage, prosciutto cotto, mozzarella, Calabrian chili and salsa verde; the Carbonara boasts mozzarella, pancetta, roasted cauliflower, black pepper, and fresh farm eggs.

hope consistency sets in once the restaurant has had more time working the ovens.

Whole pies tend to be a bit on the expensive side, even for the Strip, but there's a takeout window offering slices between \$4 and \$6, depending on toppings. (Options on a recent visit included pepperoni and spinach-prosciutto.) The takeout slices offer more of a New York street pizza feel, apropos for wandering the faux streets of the Linq. —*Jim Begley*

**Flour & Barley** Linq, 430-4430. Daily, 11 a.m.-midnight