

Flour & Barley San Diego

Table of Contents

Option One.....2

Option Two.....3

Option Three.....4

Option Four.....5

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MENU ITEMS SUBJECT TO AVAILABILITY.
California Sales Tax and Gratuity/ Service Charge based on event total are applicable to all group sales events.

Flour & Barley San Diego

Option One

Group leaders will choose indicated number for each course. Guests will choose one item from each course during meal.

Appetizer

Choice of one - served family style

Chicken Wings, Calabrian chili glaze, & gorgonzola dressing

Meatballs, 'grandma's-style' beef, veal & pork w/tomato sauce & parmesan with salsa verde

Fried Artichokes, chickpea butter, arugula, salsa verde, & robiola cheese

Brick-Oven Pizzas

Choice of Two - served family style

Margherita, Mozzarella, & basil

The Big Apple, Pepperoni, tomato, & mozzarella

Salsicce, Fennel sausage, mozzarella, onion, & calabrian chili

The Parma, mozzarella, parmesan, ricotta, prosciutto, & arugula w/balsamic glaze

Quattro, mozzarella, parmesan, ricotta, gorgonzola, & roast tomato

Verdure, zucchini, eggplant, artichoke, mushrooms, & spinach w/pecorino, & mozzarella

Bianca, fontina cheese, pancetta, broccolini, & artichoke

Dessert

Choice of One - served family style

Tiramisu, mascarpone mousse layered with coffee-rum soaked ladyfingers

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

\$per person

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MENU ITEMS SUBJECT TO AVAILABILITY.

California Sales Tax and Gratuity/ Service Charge based on event total are applicable to all group sales events.

Flour & Barley San Diego

Option Two

Group leaders will choose indicated number for each course. Guests will choose one item from each course during meal.

Appetizer

Choice of Two - served family style

Chicken Wings, calabrian chili glaze, gorgonzola dressing

Meatballs, 'grandma-style' beef, veal, & pork w/tomato sauce & salsa verde

Calamari Fritti, fried with cherry peppers, roast tomato aioli, & lemon

Pork Belly Bruschetta, cannellini beans, grilled bread, arugula, & vincotto

Fried Artichokes, chickpea batter, arugula salsa verde, & ribiola cheese

Arugula & Kale, oven roasted tomato, mushrooms, artichoke, shaved parmesan, toasted pine nut, & balsamic vinaigrette

Romaine, 'caesar' style with garlic croutons & parmesan

Brick-Oven Pizzas

Choice of Three - served family style

Margherita, mozzarella, & basil

The Big Apple, Pepperoni, tomato, & mozzarella

Gianna, Fennel sausage, mushroom, pine nuts, & mozzarella

Salsicce, fennel sausage, mozzarella, onion, & calabrian chili

Farm House, mozzarella, parmesan, ricotta, prosciutto, & arugula with balsamic glaze

Verdure, Tomato, zucchini, eggplant, artichoke, mushroom, spinach w/pecorino, & mozzarella

Mushroom, truffle cheese, roasted mushrooms, roast tomato, arugula, & truffle oil

Bianca, fontina cheese, pancetta, broccolini, & artichoke

Zucca, fontina cheese, butternut squash, brussels sprouts, roasted onion, & fennel sausage

Regio-Emilia, parmesan, mozzarella, prosciutto cotto, & roasted mushrooms

Dessert

Choice of One - served family style

Tiramisu, mascarpone mousse layered with coffee-rum soaked ladyfingers

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

\$per person

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MENU ITEMS SUBJECT TO AVAILABILITY.

California Sales Tax and Gratuity/ Service Charge based on event total are applicable to all group sales events.

Flour & Barley San Diego

Option Three

Group leaders will choose indicated number for each course. Guests will choose one item from each course during meal.

Appetizer

Choice of Two – served family style

Chicken Wings, Calabrian chili glaze, & gorgonzola dressing

Meatballs, 'grandma-style' beef, veal, & pork w/tomato sauce & salsa verde

Calamari Fritti, fried with cherry peppers, roast tomato aioli, lemon

Brussels Sprouts, smoked bacon, potato, & fried farm egg with grilled bread

Entrees

Choice of Four – Guest's selection day of event

Margherita, mozzarella, & basil

The Big Apple, Pepperoni, tomato, & mozzarella

Gianna, Fennel sausage, mushroom, pine nuts, & mozzarella

Salsicce, fennel sausage, mozzarella, onion, & calabrian chili

Calabrese, meatball, Italian sausage, prosciutto cotto, mozzarella, & chili with salsa verde

Verdure, Tomato, zucchini, eggplant, artichoke, mushroom, spinach w/pecorino, & mozzarella

Mushroom, truffle cheese, roasted mushrooms, roast tomato, arugula, & truffle oil

Bianca, fontina cheese, pancetta, broccolini, & artichoke

Zucca, fontina cheese, butternut squash, brussels sprouts, roasted onion, & fennel sausage

Bacon Blue, smoked bacon, gorgonzola cheese, mozzarella, potato, frilled onions & fresh rosemary

Genovese, roast chicken, basil pesto, mozzarella, pecorino, brussels sprouts, & pancetta

The Roma, sopressata, roast peppers, onion, olives, & mozzarella

Bucatini Bolognese, beef & veal ragu, basil, & parmesan cheese

Ziti alla Vodka, tomato-cream sauce, fennel sausage, peperonata, & parmesan cheese

Dessert

Choice of One – served family style

Tiramisu, espresso soaked lady fingers w/mascarpone cream

Cannoli, crisp shell filled w/citrus scented ricotta w/ pistachio & chocolate chips

Chocolate Pine Nut, torte baked with port-macerated cherries, topped with vanilla whipped cream

\$per person

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MENU ITEMS SUBJECT TO AVAILABILITY.

California Sales Tax and Gratuity/ Service Charge based on event total are applicable to all group sales events.

Flour & Barley San Diego

Option Four

Group leaders will choose indicated number for each course. Guests will choose one item from each course during meal.

Appetizer

Choice of Two – served family style

Chicken Wings, Calabrian chili glaze, & gorgonzola dressing

Meatballs, 'grandma-style' beef, veal, & pork w/tomato sauce & salsa verde

Calamari Fritti, fried with cherry peppers, roast tomato aioli, lemon

Brussels Sprouts, smoked bacon, potato, & fried farm egg with grilled bread

Roasted Octopus, peperonata, olives, & cherry tomatoes

Pork Belly Bruschetta, cannellini beans, grilled bread, arugula, & vincotto

Entrees

Guest's selection day of event

Bucatini alla Bolognese, beef & veal ragu, basil, & parmesan cheese

Pork Belly Carbonara, fettuccine, pancetta, green peas, cream sauce with poached egg & romano cheese

Ziti alla Vodka, tomato-cream sauce, fennel sausage, peperonata, & parmesan cheese

Chicken Parmesan, tomato sauce & mozzarella with spaghetti marinara

Shrimp Risotto, pancetta, peas, herbs, & tomato sugo

Grilled Salmon, fried polenta, olives, & cherry tomatoes with lemon-caper

Dessert

Choice of One – served family style

Tiramisu, espresso soaked lady fingers w/mascarpone cream

Cannoli, crisp shell filled w/citrus scented ricotta w/ pistachio & chocolate chips

Chocolate Pine Nut, torte baked with port-macerated cherries, topped with vanilla whipped cream

\$per person

Supplements

NY Strip alla Fiorentina, 12oz, garlic & herb grilled, salsa verde, cherry tomatoes, & roasted garlic (supplemental \$ per person total)

Oven Roasted Branzino, fennel, lemon, & Sicilian caponata (supplemental \$ per person total) – must be secured 1 week in advance

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MENU ITEMS SUBJECT TO AVAILABILITY.

California Sales Tax and Gratuity/ Service Charge based on event total are applicable to all group sales events.