

FOCACCIA SANDWICHES

on Rosemary Parmesan Focaccia
Served with Kettle Chips 8.95

Rosemary Chicken

Pesto, Sun-Dried Tomatoes, Artichoke Hearts, Fontina

Vegetable

Artichoke Pesto, Portobello, Asparagus, Zucchini, Goat Cheese

Italian B.A.T.

Bacon, Arugula, Tomatoes, Pesto Aioli

Caprese di Parma

Prosciutto, Fresh Whole Milk Mozzarella, Roma Tomatoes, Fresh Basil with Pesto and Honey-Balsamic



CHOPPED SALADS

Vegetable 10

Romaine-Iceberg Blend, Asparagus, Zucchini, Portobello, Tomatoes, Goat Cheese with Lemon-Basil Vinaigrette

Caesar 9

Romaine, Parmesan Focaccia Croutons and Classic Caesar Dressing (Add Chicken \$1.75)

Tomato Mozzarella 9

Fresh Basil and House Made Pesto with Honey-Balsamic Vinaigrette

Italian 10

Iceberg-Radicchio Blend, Pepperoncini, Salami, Olives, Red Onions Tomatoes, Mozzarella, with Red Wine Vinaigrette

Chicken Apple Walnut 10.5

Fresh Field Greens, Grapes, Celery, Red Onions, Bleu Cheese with Apple Cider Vinaigrette

Chicken Arugula Basil 10.5

Rosemary Chicken, Fresh Arugula, Fresh Basil, Pine Nuts, Sun-Dried Tomatoes, Red Onions, Fontina, with Honey-Balsamic Vinaigrette



STONE-FIRED PASTA

Housemade Sausage Lasagna 9

Cascioppo Bros Italian Sausage, Fresh Marinara, Ricotta, Mozzarella

Mac & Cheese 8.5

Quite possibly the finest you'll ever have! (Add Cascioppo Bros Italian Sausage \$1.75)

PICK TWO

Lunch Menu 8.95
Available daily from 11 - 4

Pick any two items. Choose from any Pizzetta, Half Sandwich, Half Salad, Mac & Cheese or Soup. *

*excludes Sausage Lasagna



COMMUNITY KIDS

for our friends 12 and younger

4.95 Includes a Soda and a Cookie
(milk or juice .99 extra)

Make-Your-Own Pizza *

Because there's an artist in all of us!

Noodles with Marinara

The closest we can get to spaghetti.

Mac & Cheese

Same as the big kids, but little.

Noodles with Butter

Picky and proud!

* Cheese only, additional topping .50 each

Parties of 8 or more will be charged 18% gratuity.
We kindly accept VISA, MasterCard, Amex and Discover.
No checks please.

www.flatbreadpizza.com

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PIZZERIA • WINE BAR
FLATBREAD
COMMUNITY OVEN

Fun Wine.



MEATAGE PIZZA NAPOLETANA WHAT IS THE VPN?

In 1984, a group of friends who represented the old tradition of pizza-makers in Naples, founded the VPN Association. Their aim was to protect and cultivate the culinary tradition of the Neapolitan pizza. On September 15, 1997 the Italian government awarded the VPN the esteemed denomination of control (D.O.C. or Certificate of Origin).

Flatbread is the only VPN certified Neapolitan pizzeria in Idaho and one of only 21 in the United States. FCO is proud to strictly adhere to the statutes set forth by the VPN. You'll find our pizzas wood fired over 800 degrees which imparts a slight rustic char that perfectly complements the balance of fresh flavors. We use only the highest quality ingredients available, including authentic Caputo Italian Flour, imported San Marzano tomatoes, "fior di latte" (fresh whole milk mozzarella), and fresh herbs. As is tradition, fold it or eat it with a knife and fork and pair it with a glass of wine.

We simply say, "fun wine, fine pie!"
Welcome to Flatbread Community Oven!
Salute!

APPETIZERS

Stimulate your appetite 8

Fontina Fonduta

Pinot Grigio infused, served simmering with Fresh Baked Focaccia

Sicilian Meatballs

Bathed in our House Made Marinara

Baked Goat Cheese with Fire Roasted Tomatoes

Served with Fresh Baked Focaccia



FLATBREADS

Hand pressed then wood fired! 6.75



Roasted Red Pepper & Goat Cheese with Fiery Chili Oil

Fire-Roasted Tomato & Mozzarella

Sun-Dried Tomato, Artichoke & Ricotta

Sea Salt & Parmesan with 3 dipping sauces

Herbed Portobello & Fontina

Zucchini, Goat Cheese, Red Onion, Arugula & Balsamic Glaze

Flatbread Commitment to Community

We're proud to donate \$0.15 of every flatbread sold to Idaho Foodbank!



D.O.C. NEAPOLITAN PIZZAS

Each of these 5 pies carry the VPN D.O.C. and represent the true passion of Napoli



Margherita 13

Fior di Latte, Pomodoro, Fresh Basil

Tomato Margherita 13.5

Fior di Latte, Pomodoro, Fresh Basil, Roma Tomatoes

Marinara (no cheese) 10

Pomodoro, Slivered Garlic, Fresh Oregano, Fresh Basil

Quattro Formaggi 13.5

Fior di Latte, Fontina, Romano, Parmesan, Basil, Garlic, Pomodoro

Capricciosa 14

Fior di Latte, Artichoke Hearts, Herbed Portobello, Olives, Prosciutto, Basil, Pomodoro

MORE FINE PIE

Same dough, same passion with our Chef's imagination

Maple-Fennel Sausage 13

Caramelized Onions, FCO Formaggio

Sun-Dried Tomato 13

Pesto, Artichoke, Goat Cheese

Pepperoni & Chive 13

Liguria Pepperoni, Chives, FCO Formaggio

Fiery Chicken Sausage 13

Ricotta Cheese, Caramelized Onion, Hot Chili Oil

Mushroom & Salami 13

Salami, Roasted Red Pepper, FCO Formaggio

Lasagna 13

Fresh Mozzarella, Ricotta, Prosciutto, Fresh Basil

Asparagus Prosciutto 13.5

Fontina, Sliced Garlic, FCO Formaggio

BBQ Chicken 14

Fontina, Bleu Cheese, Red Onion, Green Onion, Cilantro

Tuscan Chicken 14

Herbed Olive Oil, Feta, Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Spinach, Green Onions

Bianco Magnifico 13.75

Roasted Chicken, Fresh Mozzarella, Olive Oil, Fresh Garlic, Caramelized Onions, Prosciutto, Balsamic Glaze

Italian Sausage, Pepperoni & Portobello 14

Cascioppo Bros Italian Sausage, Pepperoni, Herbed Portobellos, Fresh Mozzarella

Plucked & Peppered 13

Fiery Chicken Sausage, Fresh Mozzarella, Green Peppers, Fresh Garlic, Caramelized Onions, Pomodoro

Roasted Chicken & Portobello 13.5

Roasted Chicken, Herbed Portobello, Fire Roasted Tomatoes, Fontina, Garlic, Pesto

B.A.T. 13.5

Bacon, Arugula, Tomatoes, Extra Virgin Olive Oil, Pesto Aioli, Balsamic Glaze

Chopped Veggie 13

Zucchini, Squash, Portobello, Fire Roasted Tomatoes, FCO Formaggio

CRAFT YOUR OWN

Bring out your Inner Chef 9

for each premium cheese 1.5

for each fresh vegetable 1.25

for each savory meat 1.75

Premium Cheeses: FCO Formaggio, Fresh Whole Milk Mozzarella, Fontina Cheese, Ricotta Cheese, Goat Cheese, Bleu Cheese, Feta

Fresh Vegetables: Sliced Garlic, Fresh Basil, Squash, Zucchini, Roma Tomatoes, Kalamata Olives, Caramelized Onions, Green Onions, Herbed Portobello Mushrooms, Artichoke Hearts, Sun-Dried Tomatoes, Fire Roasted Tomatoes, Roasted Red Peppers, Green Peppers, Asparagus, Spinach

Savory Meats: Anchovies, Pepperoni, Prosciutto, Roasted Chicken, Rosemary Chicken, Fiery Chicken Sausage, Maple-Fennel Sausage, Bacon, Genoa Salami, Cascioppo Bros Italian Sausage



Fine Pie.