



D.O.C. NEAPOLITAN PIZZAS \$14

Flatbread is proud to be certified by the V.P.N. Association and honors the long-standing tradition of true Neapolitan pizza. As such, our pies are very thin and meant to be folded, or eaten with a knife and fork. Salute!

MARGHERITA

Fior di Latte, San Marzano Pomodoro, Fresh Basil

DIAVOLA

Fior di Latte, San Marzano Pomodoro, Spicy Calabrese, Fresh Basil, Fresh Garlic, Crushed Red Pepper

CAPRICCIOSA

Fior di Latte, San Marzano Pomodoro, Creminelli Prosciutto Crudo, Fresh Basil, Artichoke Hearts, Herbed Portobello Mushrooms, Kalamata Olives

QUATTRO STAGIONI*

(The Four Seasons) Fior di Latte, San Marzano Pomodoro, Prosciutto Crudo and Calabrese, Fresh Basil, Herbed Portobello Mushrooms, Fresh Parmesan

TOMATO MARGHERITA

Fior di Latte, San Marzano Pomodoro, Fresh Basil, Roma Tomatoes

QUATTRO FORMAGGI

Fior di Latte, Fontina, Romano, Parmesan, San Marzano Pomodoro, Fresh Basil, Fresh Garlic

PICK TWO

LUNCH MENU 11.50
Available daily from 11 - 4

Pick Two Items: Choose From Pizzetta, Half Sandwich, Half Salad, Mac & Cheese or Tomato Basil Soup.*

Items Marked With An * Are Not Available In Pick Two

MORE FINE PIE \$14

ALFREDO THE GRATE

Alfredo, Grated Parmesan, Chicken, Bacon, Artichoke Hearts, Roma Tomatoes, Chives

PEPPERONI, SAUSAGE & PORTOBELLO

All-Natural Italian Sausage, Cupped Pepperoni, Herbed Portobello, Fior di Latte

BIANCO MAGNifico

Chicken, Fior di Latte, Olive Oil, Garlic, Creminelli Prosciutto Crudo, Caramelized Onions, Balsamic Glaze

PEPPERONI & CHIVE

Cupped Pepperoni, Chives, Flatbread Formaggio

CAPICOLA, ITALIAN SAUSAGE & SOPRESSA

Meat, Meat and some Meat... oh yeah, and Cheese!

CARAMELIZED FENNEL & SAUSAGE

Roasted Kale, Mozzarella, Sautéed Portobello, Fontina, Parmesan, EVOO

CHOPPED VEGGIE

Artichoke Hearts, Asparagus, Portobello, Fire Roasted Tomatoes, Shredded Mozz, Goat Cheese

BBQ CHICKEN

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

P.A.P.A.

Pepperoni, Asiago, Pesto, Arugula

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Items Marked With An * Are Not Available In Pick Two

FLATBREADS

Hand-pressed then wood-fired!
Gluten-free available add 1.5

THE FARMHOUSE

Sliced Pancetta, Kale, Asparagus,
Caramelized Balsamic Onion Jam,
Goat Cheese, Shaved Parmesan 10

SEA SALT & PARMESAN

With 3 Dipping Sauces 10

WOOD-FIRED FLAT IRON*

Pomodoro, Bleu Cheese, Heirloom Cherry
Tomatoes, Caramelized Onions, Arugula,
Pesto Drizzle, Fresh Parm 11.5

LIMONCELLO CHICKEN

Pesto, Artichoke Hearts, Spinach, Roasted
Red Onions, Goat Cheese, Chili Flake 11



FLATBREAD COMMITMENT
TO COMMUNITY

We're proud to donate a
portion of every flatbread
sold to Idaho Food Bank!

SANDWICHES

Choice of Pasta or Green Salad

STEAK TIP DIP*

Wood-Fired Flat Iron, Caramelized
Onion, Provolone, Marscapone, Fig
Mustardo, Arugula, Gaston's Ciabatta,
Au Jus 14

ROSEMARY CHICKEN

Pesto, Sun-Dried Tomatoes, Artichoke
Hearts, Fontina Cheese. 12

ROASTED CHICKEN PORTOBELLO

Fontina, Caramelized Onion, Pesto Aioli,
Fresh Basil, Fig Glaze 12

SPICY ITALIAN*

Cold Cut Cured Meats with Thinly Sliced
Prosciutto, Capicola, Spicy Calabrese,
Sopressata on Gaston's Ciabatta with Basil
Pesto Mayo, Arugula and Fresh Tomato
13.25

Items marked with an * are not available in Pick Two
We kindly accept VISA, MasterCard, Amex and
Discover. No checks please.

©2020 Flatbread Neapolitan Pizzeria, Inc.
All Rights Reserved.



APPETIZERS

FLASH FRIED CALAMARI

Misto Marinara, Dragoncello
Mayo, Lemon Basil Vinaigrette 11.5

BAKED GOAT CHEESE W/ FIRE-ROASTED TOMATOES

Served w/ Fresh Baked Focaccia
(Gluten-free add 1.5) 10

SICILIAN MEATBALLS

Simmering Marinara, Fresh Parmesan,
Grilled Focaccia 10

BALSAMIC GLAZED CHICKEN WINGS

Pine Nut and Scallion Garnish,
Creamy Gorgonzola 11

RISOTTO CROQUETAS

Filled with Cheese, Baked Crispy,
Served with Tomato Basil Bisque to
Dip 9.75

FONTINA FONDUTA

Pinot Grigio Infused Fontina,
Fresh-Baked Focaccia 10
(add Wood-Fired Flat Iron Steak
and Cremini Mushrooms 5)

SOUPS

TOMATO BASIL

Served w/ Toasted Gaston's
Focaccia Cup 5.5 / Bowl 7.5

ENTREES

MAC & CHEESE

24-month Aged White Cheddar,
Parmesan, Asiago, Romano, Fontina 12

BOLOGNESE*

Pappardelle Pasta, Traditional Meat
Ragu, Basil, Asiago, Topped with Our
Signature Meatball 15

HOUSEMADE SAUSAGE LASAGNA*

All-Natural Italian Sausage, Fennel,
Marinara, Herbed Ricotta, Mozzarella,
Toasted Focaccia 13

CALABRIAN CHILE BURGER*

Bacon Pepper Jam, Calabrian Chile,
Pistachio Nut Butter, Gorgonzola,
Arugula, Rosemary Parmesan Fries
14.25

CHIANTI CARAMELIZED ONION BURGER*

White Cheddar, Fontina, Arugula,
Rosemary Parmesan Fries 14.25
(Add Roasted Mushrooms 2)

SALADS

TUSCAN STEAK*

Wood-Fired Flat Iron, Wild Arugula,
Gorgonzola, Crispy Onions, Fennel,
Tomato, Beets, White Balsamic
Vinaigrette 15

CHOPPED KALE

Grilled Stonefruit, Golden Beets,
Roma Tomatoes, Chèvre, Candied
Walnuts, Blood Orange Vinaigrette 12

GRILLED ARTICHOKE*

Asparagus, Chèvre, Watermelon
Radish, Crumbled Pistachios,
Lemon Basil Vinaigrette 13.95

ITALIAN WEDGE

Baby Iceberg, Red Onion, Roma
Tomatoes, Sweet & Spicy Bacon,
Creamy Gorgonzola Dressing 12

CHICKEN ARUGULA BASIL

Spring Mix, Pine Nuts, Sun-Dried
Tomatoes, Red Onion, Celery,
Fontina, Honey-Balsamic Vinaigrette
13.95

CHICKEN APPLE WALNUT

Fresh Field Greens, Grapes,
Celery, Red Onion, Blue Cheese,
Apple Cider Vinaigrette 13.95

