

FLOUR & STONE

Chicago's Brooklyn Style Pizza

Pizzas

Margherita \$25.25

Red sauce, fresh basil, mozzarella, extra virgin olive oil

Classic \$25.75

Choice of pepperoni or sausage with red sauce (\$1.50 additional for both pepperoni AND sausage)

Mushroom \$27.75

Red sauce, mushrooms, red & white onions, fresh garlic

Vegetable \$20.50

Red sauce, spinach, mushrooms, bell peppers, artichoke hearts, red onion

Florentine \$19.00

Red sauce, spinach, mushrooms, red & white onions, fresh garlic

Bacon \$16.75

White sauce, bacon, red onion, crushed red pepper flakes

Standard \$14.00

Red sauce, mozzarella & Romano cheeses

*Pizzas are available with either Red (tomato) or White (oil & garlic) sauce.

Serves 1-2

Serves one if you're packing an appetite or two if you're a fan of sharing.



13" Pizza

EXTRA TOPPINGS

Regular \$2.75

Spinach, black olives, anchovies, red & white onions, green peppers, pineapple, fresh garlic, banana peppers, fresh tomatoes, mushrooms, fresh basil, broccoli

Premium \$2.25

Roasted red peppers, artichoke hearts, Italian sausage, bacon, pepperoni, meatballs, chicken

Extra Cheese \$2.50

Salads

Romaine Salad \$7.50

Romaine lettuce, fresh tomatoes, crisp bacon, shaved Romano cheese, croutons with creamy house-made Caesar dressing
add chicken: \$4.00

Chopped Salad \$7.50

Chopped Italian greens, red onion, tomatoes, mushrooms with house-made Italian vinaigrette and Gorgonzola
add chicken: \$4.00

Drinks

Fountain drinks: \$2.00, free refills. Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Root Beer, Orange, Brisk Lemon Iced Tea, Sierra Mist



We Deliver!

UNTIL CLOSE

FIND US IN

Streeterville

CHICAGO, IL

355 East Ohio Street
Chicago, IL 60611



CALL US

312-822-8998

Hours

SUN to THU | FRI to SAT
11-10 | *11-11*



FLOURANDSTONE.COM

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menus and view updates.



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A BIT ABOUT US

Our specialty is a more rustic take on Brooklyn-style, thin-crust pizza: Perfectly crunchy on the outside, delightfully chewy on the inside— just like a good loaf of bread. We love bubbles in our crust, and use simple, fresh and flavorful ingredients to make the kind of scrumptious pies that

have become synonymous with Brooklyn. We use our specialized oven to cook our pizzas at high temperature and take the time to make every pie a delicious one. If you like good pizza, you're going to love Flour & Stone's pies.

THANKS
Chris & Shawn

For any questions, comments, or concerns
give us a call or email info@flourandstone.com