

# The Dough Room at flour+water



**maximum seated capacity**  
16 guests

**maximum standing capacity**  
n/a

**required food & beverage minimum**  
sunday - tuesday \$1000  
wednesday – saturday & any day in December \$1250

**menu pricing**  
seated dinner \$115 per person

**menu additions**  
pizza course \$7  
cheese & salumi boards \$15  
wine pairings \$65  
fresh pasta to take home \$10

# PASTA-CENTRIC SAMPLE MENU

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spuntini

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sidney's lettuces with tahini vinaigrette,  
parmigiano reggiano & sesame

stone fruit & agretti with pistachio crema,  
taggiasca olive & ricotta salata

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taleggio scarpinocc with aceto balsamico

cornmeal rigatoni 'alla carbonara' with  
smoked lobster mushroom, pole bean &  
black pepper

eggplant caponata with  
ricotta salata & fino basil

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lovage & duck tortelloni with fig mostarda,  
pickled beet & horseradish

oregano orecchiette with braised veal,  
eggplant ragu & blistered padron

roasted summer squash with salsa verde,  
pickled jalapeño & watercress

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chocolate budino with  
espresso cream & sea salt

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# TRADITIONAL SAMPLE MENU

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spuntini

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sidney's lettuces with tahini vinaigrette,  
parmigiano reggiano & sesame

halibut & squid crudo with avocado, cucumber,  
jalapeño & basil oil

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duck tortelloni with fig mostarda,  
horseradish & pickled beet

rye tortiglioni with braised veal,  
kale & calabrian chili

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stone fruit mostarda & pickled corbaci

roasted summer squash with salsa verde,  
ricotta salata & basil

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chocolate budino with espresso cream & sea salt

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