

The Test Kitchen at flour+water



maximum seated capacity
14 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

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

TRADITIONAL SAMPLE MENU

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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hen involtini with smoked fingerlings,
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
