

FIREFLOUR

PIZZERIA & COFFEE BAR

Pizzas are 12 inch Neapolitan Style. Our 2 1/2 ton wood fired oven was hand built in Naples, Italy and reaches blistering temperatures up to 900 degrees. The dough is made from scratch daily, fermenting for 48 hours before being placed into the oven for a 60 – 90 second bake. We emphasize hand-crafted, high quality ingredients and lovingly prepare them with labor intensive methods.

STARTERS

Olives — 6

Cerignola olives marinated in garlic rosemary olive oil

Goddess — 5 small / 9 medium

Organic lettuces, tomatoes, shaved fennel, creamy basil dressing

Little Star — 5.5 small / 10 medium

Organic mixed greens, cherry tomatoes, red onions, red peppers, walnuts, northern lights blue cheese, sherry vinaigrette

Chopped — 13

Iceberg, radicchio, cherry tomatoes, red onions, garbanzo beans, pepperoncini, aged provolone, sopressata, oregano vinaigrette

Soup — 5 cup / 8 bowl

Ask your server for today's offering.

WHITE PIZZA

Uptown — 14

Provolone, goat cheese, roasted red peppers, sliced tomatoes, zucchini, red onions, red pepper flakes, arugula, walnuts

Umbria — 14

Cream, hand-stretched mozzarella, scallions, red onions, berkshire fennel sausage

Bianca — 14

Grana padano, hand-stretched mozzarella, fresh garlic, basil, castelvetrano olives, red pepper flakes

Shroom — 15

Fontinella, hand-stretched mozzarella, roasted mushrooms, melted leeks, la quercia speck

Tenderloin — 15

Fontinella, hand-stretched mozzarella, rosemary, la quercia lomo, soft egg

Americano — 15

Hand-stretched mozzarella, berkshire fennel sausage, sopressata, red onions, roasted mushrooms, roasted red peppers, sicilian oregano

Marco — 15

Grana padano, hand-stretched mozzarella, chicken, red onions, roasted artichokes, sliced tomatoes, rosemary lemon garnish

Chorizo — 16 (saturday brunch only starting at 10 am)

House-made chorizo, potato, soft egg, crema mexicana, queso fresco, red onion, serrano salsa, sea salt, cilantro

RED PIZZA

Daisy — 12

Organic tomato sauce, hand-stretched mozzarella, basil, olive oil

Iowa — 14

Organic tomato sauce, hand-stretched mozzarella, arugula, la quercia prosciutto, extra virgin olive oil

Peppy — 13

Organic tomato sauce, hand-stretched mozzarella, pepperoni, romano

Saucy — 11

Organic tomato sauce, fresh garlic, sicilian oregano, basil leaf, calabrian chili oil

Spicy — 14

Amatriciana sauce (la quercia guanciale, garlic, organic crushed tomatoes), red onions, basil, sopressata, romano, calabrian chili oil

Duke — 15

Organic tomato sauce, hand-stretched mozzarella, sopressata, fresh garlic, sicilian oregano, basil, grana padano

ADD ON

La quercia prosciutto, speck, or lomo — 3.5

Berkshire fennel sausage | Sopressata | Pepperoni | Chicken — 2.5

Soft egg | Castelvetrano olives | Calabrian chili oil | Arugula — 2

Gluten free crust available.



GELATO

Salted Caramel — 4

Madagascar Vanilla Bean — 4

Ask your server for additional daily offerings.

Affogato espresso over gelato — 6

Henry Weinhard Root Beer Float vanilla bean gelato — 6

Zamboni Cold Brew Float vanilla bean gelato — 8

Gelato available to go in half-pints and pints.

BAKERY

Cinnamon Caramel Roll saturday until sold out — 5

Scone daily offering — 3.25

Chocolate Chip Walnut Cookie — 3

Vegan Oatmeal Raisin Cookie — 3

Double Chocolate Oatmeal Cookie — 4

2x Ginger Cookie — 3.5

Housemade Yogurt & Granola served with dried fruit — 6.5

Bob's Oatmeal assorted flavors — 4

Askinosie Chocolate Bars

PIZZERIA HOURS

Mon – Thu: 11am – 9pm

Fri: 11am – 10pm

Sat: 10am – 10pm

COFFEE BAR HOURS

Mon – Fri: open at 7 am

Sat: open at 8 am

20% gratuity added to parties of seven or more.

In order to provide the best service, we limit the number of checks per table to three.

MENU AND PRICES SUBJECT TO CHANGE

701-323-9000 — 111 N 5TH ST. BISMARCK — www.fireflourpizza.com

DOGWOOD ESPRESSO

Neon Espresso double ristretto — 2.75

Macchiato espresso marked with milk — 3.5

Gibraltar espresso with a bit of milk — 3.5

Cappuccino traditional 5 oz — 3.5

Affogato espresso over gelato — 6

Americano hot or iced — 2.75 / 3.75

Latte hot or iced — 3.75 / 5.25

Vanilla Bean Latte hot or iced — 4 / 5.5

Miel hot or iced — 4 / 5.5

Mocha hot or iced — 4 / 5.5

KIDS AT HEART

Vanilla Bean Steamer 10 oz — 2.5 / 16 oz — 3.5

Hot Chocolate 10 oz — 3 / 16 oz — 4

SOFTDRINKS

Aranciata orange italian soda — 2.75

Aranciata Rossa blood orange italian soda — 2.75

Limonata lemon italian soda — 2.75

Pompelmo grapefruit italian soda — 2.75

S. Pellegrino 250 ml — 2.75 / 1L — 6

Martinelli's Apple Juice — 3

Henry Weinhard Root Beer — 2.75

Mexi Coke — 2.75

Diet Coke — 1.75

DOGWOOD COFFEE

V60 Pourover 10 oz — 3 / 16 oz — 4

Chemex Pourover 30 oz — 7.5

Ask your server for single-origin offerings.

Zamboni Cold Brew 12 oz — 4 / 20 oz — 6

Brazil base gives the brew the chocolate-cocoa note, while the

Ethiopian brings in a wild, fruity element.

GRAY DUCK CHAI

Nine Spice Chai Latte hot or iced — 4 / 6

SMITH TEA

Big Hibiscus caffeine free herbal infusion — 2.5

Meadow caffeine free herbal infusion — 2.5

Kandy black tea — 2.5

Lord Bergamot black tea — 2.5

Masala Chai black tea — 2.5

Jasmine Silver Tip green tea — 2.5

Mao Feng Shui green tea — 2.5

HARNEY TEA

Organic English Breakfast — 2.5

Chamomile — 2.5



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