

Flo's
PIZZERIA
RISTORANTE

Sports Bar

YOU'VE TRIED

THE REST



www.flossportsbar.com



APPETIZERS
&
BASKETS

Franca's Sicilian Arancini 🍴

Stuffed risotto balls with ground beef, peas, and special seasonings rolled in Sicilian bread crumbs and lightly fried golden brown. Served with tomato cream sauce. **7.99**

Pizza Puffs 🍴

Deep fried bite-sized puffs of our homemade pizza dough lightly dusted with a combination of spices. Served with our famous pizza sauce and nacho cheese. **6.99**

Deluxe Chips & Cheese

Our famous chips and cheese topped with seasoned ground beef, lettuce, tomatoes and onions. Served with fresh homemade salsa and sour cream. **8.99**

Fried Calamari Strips

Lightly tossed in our secret recipe seasoned flour and fried to perfection. Served with our homemade tomato sauce and fresh lemon. **8.99**

Fried Pickle Chips

Lightly battered fried pickle chips, served with our ranch dressing. **6.99**

Cheese Bread 🍴

Homemade breadsticks with our signature garlic butter, topped with melted mozzarella and romano cheese, served with our famous pizza sauce. **7.99**

Italian Bruschetta 🍴

Diced tomatoes, onions, and fresh garlic tossed in virgin olive oil and balsamic vinegar, then topped with asiago cheese and fresh basil. Served with grilled Italian bread. **6.99**

Traditional Chicken Wings

Tender bone-in jumbo wings tossed in your choice of sauce. Served with celery sticks, and ranch or blue cheese. **7.99**

Sicilian Boneless Wings 🍴

Tender chunks of all white meat chicken tossed in your choice of sauce. Served with celery sticks, ranch or blue cheese. **8.99**

🍴 = Flo's Signature Dish

Margherita Dip 🍴

Creamy boursin cheese nestled in a tomato, olive oil, garlic and onion dip. Topped with fresh pesto sauce and served with grilled herb romano flatbread. **9.99**

Flo's Breadsticks 🍴

Homemade breadsticks with our signature garlic butter, romano cheese, and pizza sauce. **6.99**

Spinach & Artichoke Dip 🍴

A creamy blend of flavors topped with mozzarella and baked to perfection. Served with grilled herb romano flatbread and tortilla chips. **8.99**

Chips & Salsa

Our homemade tortilla chips piled high and served with homemade salsa. **4.99**

Cheese Fries

A platter of Brew City fries smothered with colby cheese and covered with crispy bacon bits. Served with ranch dressing. **8.99**

Potato Skins

Idaho potato skins filled with crumbled bacon and melted colby cheese. Served with ranch dressing and sour cream. **8.99**

Cozze (mussels)

A pound of mussels steamed with fresh tomatoes, garlic, & white wine broth. Served with grilled french bread. **11.99**

Garlic Provolone Sticks

These delicious provolone sticks are a hit! Served with our homemade pizza sauce. **8.99**

Sicilian Chicken Tender Basket 🍴

A generous portion of our deep fried chicken tenders. Tossed in your choice of sauce, or served plain over a bed of Brew City fries. **9.99**



STARTERS & BASKETS



Cup - 2.99

Bowl - 4.49

Soup Of The Day

Each day our Chef creates a different delicious soup for your enjoyment. Ask your server about today's culinary creation.

Minestrone

An Italian sensation! Completely homemade from an old family recipe. Brimming with fresh vegetables, kidney and garbanzo beans. Simmered for hours in a light herb-tomato broth for that classic old-world flavor.

Chili

A sensational take on an old classic! Thick and meaty, loaded with ground beef, beans, and onions. **Add Cheese - .50**



Dressings: House balsamic vinaigrette, raspberry vinaigrette, low fat ranch, fiesta ranch, homemade ranch french, homemade blue cheese, caesar, 1000 island, Italian, poppy seed, olive oil & vinegar

Grilled Chicken Salad

Your choice of chicken over mixed greens, topped with bits of bacon, tomatoes, cucumber, red onion, and cheddar cheese. Served with a warm breadstick. **w/ Sicilian chicken - 10.99**

9.99

Caesar Salad

Crisp hearts of romaine lettuce with a side of our signature caesar dressing, crunchy seasoned croutons and asiago cheese. Served with a warm breadstick. Add anchovies for 1.99.
w/ grilled chicken - 9.99 w/ Sicilian chicken - 10.99 w/ shrimp - 10.99

6.99

Caprese Salad

Fresh cut mozzarella, juicy roma tomatoes and basil leaves, drizzled with olive oil and fresh-cracked black pepper topped with a balsamic glaze.

8.99

Southwest Chicken Salad

Mixed greens topped with bacon bits, mild buffalo chicken tenders, tomatoes, fried tortilla strips and colby cheese. *We recommend our delicious fiesta ranch dressing.*

9.99

Chef Salad

A crisp, cool delight. Loaded with lean turkey, ham, tomatoes, fresh cucumber, red onions and both julienned swiss and cheddar cheeses. Served over a bed of mixed greens with a warm breadstick.

8.99

Riviera Salad

Romaine lettuce topped with strawberries, grilled pineapple slices, cashews, tomatoes, and julienned swiss cheese. Served with a warm breadstick. *We recommend the poppy-seed dressing.*

8.99

Taco Salad

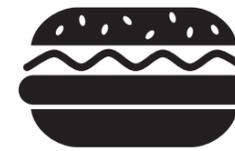
Seasoned ground beef, diced tomatoes, black olives and shredded colby cheese layered over a bed of romaine lettuce in a crispy fried tortilla shell. Served with homemade salsa and sour cream. **Substitute chicken for beef for \$1.00.**

8.99

House Salad

A crisp, refreshing mixture of fresh lettuce tomatoes, red onions, cucumbers and croutons.

6.99



Our 1/2 lb. thick, juicy, all-beef burgers are grilled over an open flame. Served on a locally sourced toasted bun with with homemade chips and a pickle. Lettuce, Tomato & onion available upon request for no extra charge. Substitute any bun for a pretzel bun for 1.00 Add a side salad or cup of soup - 2.99 Add french fries - 1.99

Sal's Big Burger

Mushrooms sauteed in a red wine and garlic sauce, topped with bacon, swiss and homemade cajun aioli.

9.99

Cheese

Our classic juicy burger topped with cheddar cheese. **Add bacon for 1.00.**

8.99

Mushroom & Swiss

Our classic burger topped with sauteed mushrooms and melted swiss cheese, served on a pretzel bun.

9.99

Olive

Our classic burger topped with green olives and melted swiss cheese.

9.99

Bruschetta

Our classic burger topped with our special bruschetta, mozzarella cheese, and pesto mayo.

9.99

Patty Melt

A juicy burger on thick sliced light rye bread. Topped with sauteed onions, green olives, melted swiss cheese and thousand island dressing.

9.99



Our 10" oven baked subs are cooked to order and served with homemade chips and a pickle. Add a side salad or cup of soup - 2.99 Add french fries - 1.99

Ham & Cheese

Thinly sliced ham smothered with mozzarella cheese. Served with lettuce and mayo.

7.49

Turkey

Tender sliced turkey with mozzarella cheese, lettuce, tomatoes and mayo.

8.49

Tour of Italy

Pepperoni, ham, capicola, mozzarella cheese, onions and mushrooms. Topped with lettuce, tomatoes and mayo.

9.49

Pizza Sub

Pepperoni, ham, mozzarella cheese and pizza sauce.

7.49

Flo's Deluxe

Pepperoni, ham, Italian sausage, onions, green peppers, mushrooms, mozzarella cheese and pizza sauce.

9.49

Chicken Parmigiana

Lightly breaded chicken breast, tomato sauce, and melted mozzarella cheese.

8.49

Meatball Parmigiana

Our homemade meatballs smothered in meat sauce and topped with mozzarella cheese.

8.49

Sausage Parmigiana

A large patty of our homemade Italian sausage topped with mozzarella cheese and meat sauce.

8.49

Eggplant Parmigiana

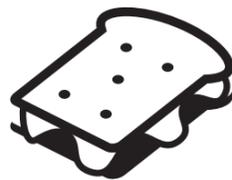
Breaded eggplant topped with Flo's homemade tomato sauce and melted mozzarella cheese.

8.99

Build Your Own

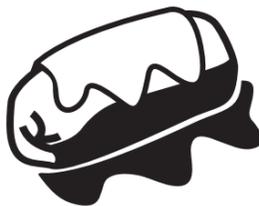
Create your own sub, just the way you like it. Choose your sauce: mayo, pizza, or ranch, 3 toppings (from the pizza toppings), and your cheese: Mozzarella, swiss or colby. **Each additional topping 1.00.**

8.49



We have some of the best sandwiches and wraps around! Try one and find out for yourself.
Each sandwich is served with homemade chips and a pickle spear.
Add a side salad or cup of soup - 2.99 Add french fries - 1.99

- Club** 9.49
Tender sliced turkey, ham, bacon, lettuce, tomatoes and mayo stacked high on three slices of white toast.
- Incredi-BLT** 8.49
Half pound of crispy bacon and well, you know the rest.
- California Reuben** 8.49
Tender sliced turkey breast and coleslaw served on light rye bread topped with thousand island dressing and swiss cheese.
- Bruschetta Pesto Chicken Sandwich** 8.99
A Sicilian breaded chicken breast topped with fresh bruschetta and melted mozzarella cheese. Served on a grilled pretzel bun with fresh pesto.
- Sicilian Chicken Wrap** 9.49
Seasoned chicken breast breaded and grilled to perfection, bruschetta mix, asiago cheese and fresh romaine lettuce wrapped in a tomato basil tortilla.
- Buffalo Chicken Wrap** 8.49
Chicken tenders tossed in a mild buffalo sauce, served in a tomato basil tortilla with lettuce, tomato, fried tortilla strips, bacon and colby cheese with fiesta ranch dressing.
- Italian Flatbread** 9.49
Spicy capicola, pepperoni, ham, mozzarella, banana peppers, green peppers, onions and Italian dressing served on grilled Italian flatbread and finished with garlic butter and parmesan.
- Bruschetta Chicken Flatbread** 10.49
Grilled marinated strips of breaded chicken breast, fresh bruschetta mix, romaine lettuce and asiago cheese served on our grilled Italian flatbread and finished with garlic butter and parmesan.
- Chicken Club Flatbread** 9.49
Grilled chicken with colby cheese, bacon, lettuce and tomatoes with pesto mayo. Served on our grilled Italian flatbread and finished with garlic butter and parmesan.



Our burritos are made authentic with your choice of meat stuffed into a flour tortilla, covered in our homemade sauce and colby cheese, then baked until bubbling.

Topped with lettuce and tomato and served with salsa and sour cream.

Add a side of onions or jalapenos for .50 each.

Meat & Bean
11.99

All Meat
11.99

Chicken
11.99

Bean & Chicken
11.99



w/ 2 beverage purchases.



Served with your choice of a side caesar, side house salad or cup of soup and garlic bread or dinner roll.

Spaghetti Shrimp Scampi

Sauteed tiger shrimp accompanied with a garlic herb butter sauce and a hint of red pepper flakes. Served on a bed of spaghetti.
Wine pairing: Mezzacorona Pino Grigio, Italy
14.99

Tortellini

Prepared to please! Fresh mushrooms and tomatoes sauteed with fresh basil, a Pecorino cream sauce and our special seasonings. Tossed with cheese tortellini.
Wine pairing: Stemmari Nero d'Avola, Italy
14.99

Lasagna

Layers of lasagna noodles, melted cheese and our zesty homemade meat sauce, baked until bubbling.
Wine pairing: Sebastiani Cabernet, California
13.99

7 Cheese Lasagna

A tasty blend of mozzarella, colby, ricotta, romano, Swiss, asiago, and gorgonzola cheeses melted in layer upon layer of pasta and sweet tomato sauce.
Wine pairing: Robertson Sweet Red, South Africa
12.99

Ravioli

Ravioli with our homemade sauces, you choose your favorite:
Meat Ravioli with Meat Sauce
Cheese Ravioli with Tomato Sauce
Combination Ravioli with Meat Sauce
Wine pairing: Sebastiani Chardonnay, California
12.99



STEP ONE: CHOOSE THE PASTA

- Spaghetti
- Fettuccine
- Farfalle (Bowtie)
- Penne
- Elbow
- Whole Wheat Penne

STEP TWO: CHOOSE THE SAUCE

	HALF	FULL
Tomato Tomatoes, vegetables, and our special signature blend of herbs and spices.	8.99	11.99
Meat Our traditional family recipe made with ground beef and homemade sausage.	9.49	12.49
Alfredo Our rich and creamy family recipe passed down through generations.	9.99	12.99
Tomato Cream A wonderful mix of our homemade tomato sauce and cream.	10.49	13.49
Vodka Our traditional tomato sauce infused with vodka and heavy cream.	10.49	13.49
Sausage Cream Alfredo and tomato sauce blended with our homemade Italian sausage and peas.	10.99	13.99
Primavera Fresh from the garden! Mushrooms, broccoli, cauliflower, and carrots sauteed with fresh basil in a Pecorino cream sauce.	10.99	13.99
Creamy Pesto Basil, pine nuts, and olive oil with a splash of heavy cream for a rich, flavorful sauce straight from the heart of Sicily.	10.49	13.49
Seafood Alfredo An abundant mixture of succulent shrimp, scallops, and crab meat. Sauteed with garlic and blended with our homemade Alfredo sauce.	12.99	16.99
Italian Blue Cheese A creamy blue cheese sauce with fresh sauteed mushrooms.	9.99	12.99

STEP THREE: ADD-ONS

Two Meatballs	Crumbled Italian Sausage	Grilled Chicken	Sicilian Chicken
2.00	2.99	2.99	3.99
Sauteed Scallops	Sauteed Tiger Shrimp	Shrimp Scampi	Fresh Steamed Mussels
2.99	5.99	5.99	5.99





STEP ONE: CHOOSE YOUR FAVORITE CRUST

Chicago Style	Hand Tossed	Thick Crust* <small>(with garlic & parmesan)</small>	Extra Thin	Grilled Crust	Gluten Free
14" Large 13.49	9" Personal 8.49	9" Personal 9.49	9" Personal 8.49	9" Personal 9.49	10" 9.49
	12" Medium 10.49	12" Medium 11.49	12" Medium 10.49		
	14" Large 12.49	14" Large 13.49	14" Large 12.49		

Stromboli 8.99

Our famous pizza pocket stuffed with mozzarella cheese, our special pizza sauce and up to three items from the pizza toppings list. Each additional item 1.00

STEP TWO: CHOOSE YOUR FAVORITE SAUCE

Pizza Sauce Our signature deliciously family recipe made with fresh tomatoes, parmesan cheese and a secret combination of spices.

Margherita A light and fresh tomato and basil sauce that's full of flavor.

BBQ Sweet and tangy barbeque sauce with just the right amount of kick.

Pesto A light, fresh basil, pine nut, and olive oil sauce straight from the heart of Sicily.

Alfredo Our rich and creamy garlic and parmesan recipe passed down through generations.

Garlic Butter Fragrant garlic, sauteed in butter and seasoned with fresh italian spices.

STEP THREE: CHOOSE YOUR FAVORITE TOPPINGS

9" Personal - 1.25 ea 12" Medium - 1.50 ea 14" Large - 1.75 ea

Italian Sausage, Pepperoni, Meatball, Bacon, Ham, Spicy Capicola, Mushrooms, Green Peppers, Banana Peppers, Green or Black Olives, Onion, Fresh Tomato, Pineapple, Artichoke Hearts, Jalapeno Peppers, Anchovies, Extra Cheese, Fresh Mushrooms, Grilled Chicken, Spinach, Red Onion, Sundried Tomatoes.

*** PLEASE NOTE THAT THICK CRUST, EXTRA THIN CRUST, AND FLO'S SIGNATURE PIZZA'S TAKE A MINIMUM OF 25 MINUTES TO PERFECT.**

SPECIALTY PIZZA

Chicago Style	Hand Tossed	Thick Crust* <small>(with garlic & parmesan)</small>	Gluten Free
14" Large 19.49	9" Personal 12.49 12" Medium 15.49 14" Large 18.49	9" Personal 13.49 12" Medium 16.49 14" Large 19.49	10" 15.49

Flo's Signature Pizza

This pizza is loaded with pepperoni, spicy capicola, ham, sausage, meatballs, and bacon. Served on our hand tossed thick crust with garlic butter and parmesan.

BBQ

Your choice of crust smothered in our BBQ sauce, then topped with grilled chicken, red onion, and mozzarella cheese.

Deluxe

Your choice of crust smothered in our homemade pizza sauce, topped with ham, pepperoni, sausage, mushrooms, onions and green peppers.

PREMIUM GRILLED PIZZA

A 9" hand-formed crust brushed with garlic butter and olive oil, then grilled over an open flame.

Grilled Chicken 11.49

Diced chicken breast with mozzarella cheese, tomatoes, and herbs. Finished with romano cheese and your choice of pesto or alfredo sauce.

Seafood 11.49

Succulent shrimp, crab meat, and scallops served with your choice of pesto, garlic butter or alfredo sauce.

Margherita 9.99

Fresh sliced mozzarella and tomatoes baked on our award winning grilled crust and topped with fresh basil.

Sicilian 11.99

Italian sausage, ham, fresh mushrooms, artichokes, spinach and sun-dried tomatoes.

FLO'S PIZZA CHALLENGE

One Hour, One Pizza, One Person!

What's your limit?

How about two pounds of crust, one pound of cheese, one pound of homemade pizza sauce, half pound of meatballs, half pound of pepperoni, half pound of sausage, half pound of ham, half pound of capicola, and half pound of bacon.

Challenge cost: 30.49 Paid for by Flo's if you devour it all!

Can only be ordered if participating in the challenge. Ask your server for more details.



w/ beverage purchase.



All entrees served with garlic bread or dinner roll and choice of two sides. Add a side of shrimp scampi or mussels for \$5.99.

Served with garlic bread or dinner roll and a choice of soup or side salad.

Top Sirloin*

Satisfy your appetite with this 8 oz. thick and juicy center cut sirloin, char grilled just the way you like it.

Sicilian style for 1.00 more!

Wine pairing: Sebastiani Cabernet, California

16.99

Delmonico Ribeye*

The juiciest of steaks, a 10 oz. well-marbled steak with superior flavor and tenderness. Lightly seasoned and grilled to perfection.

Sicilian style for 1.00 more!

Wine pairing: Sebastiani Cabernet, California

19.99

Meatball Dinner

Four homemade meatballs served over a bed of spaghetti, smothered with our homemade meat sauce. Topped with sauteed peppers, onions and melted mozzarella cheese.

Wine pairing: Stemmari Nero d'Avola, Italy

13.99

Italian Sausage & Peppers

Grilled Italian sausage links made from freshly ground meat and seasonings, hand stuffed by our chef and covered in peppers, onions, and tomato sauce. Served with a side of spaghetti.

Wine pairing: Stemmari Nero d'Avola, Italy

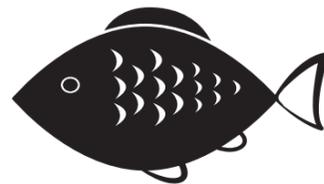
13.99

STEAK TOPPINGS 1.99

Caramelized Onions

Blue Cheese Crumbles

Sauteed Mushrooms



Walleye

Lightly dusted in seasoned flour and sauteed until golden. Finished with a spritz of lemon, capers, and a splash of white wine.

Wine pairing: Wente Riverbank Riesling, California

14.99

Cozze Al Pomodoro

1 1/2 lbs. of mussels steamed with fresh tomatoes, garlic & white wine broth.

Served over a bed of fettuccini.

Wine pairing: Sebastiani Chardonnay, California

15.99

Grilled Salmon

A fresh caught salmon filet grilled and served with your choice of sauce:

Sundried Tomato

Dill Alfredo

Pesto

Wine pairing: Sebastiani Chardonnay, California

14.99

Risotto Alla Pescatora

(seafood risotto)

Slowly cooked risotto mixed with a saute of scallops, tiger shrimp, crab, onions, tomato & romano cheese sauce.

Wine pairing: Sebastiani Chardonnay, California

15.99



Sicilian Chicken

A mouth-watering chicken breast marinated with olive oil and lemon juice, breaded and grilled over an open flame.

Wine pairing: Mezzacorno Pinot Grigio, Italy

13.99

Romano Potato Crusted Chicken

Two fresh cut chicken breasts coated in a potato and romano cheese breading, baked until golden brown.

Wine pairing: Brugnano Kue, Italy

14.99

Chicken Marsala

Tender chicken breast dusted with flour, sauteed with olive oil and fresh mushrooms and splashed with Marsala wine.

Wine pairing: Stemmari Nero d'Avola, Italy

14.99

Flo's Chicken Piccata

Two chicken breasts sauteed in olive oil & topped with capers and lemon butter wine sauce.

Wine pairing: Robertson Sweet Red, South Africa

14.99

Bruschetta Grilled Chicken

Marinated and breaded herb grilled chicken breast topped with bruschetta tomatoes and fresh mozzarella cheese.

Wine pairing: Robertson Sweet Red, South Africa

14.99

Stuffed Chicken Scallopini

Chicken cutlets stuffed with a special blend of cheeses and capicola ham. Covered in homemade Sicilian breadcrumbs and baked golden brown. Served with a side of spaghetti in tomato cream sauce.

Wine pairing: Salmon Creek Merlot, California

16.99

Chicken Parmigiana

Lightly breaded breast of chicken baked with a zesty tomato sauce and melted mozzarella cheese. Served with a side of spaghetti.

Wine pairing: Querceto Chianti DOCG, Italy

14.99

Taste of Sicily

A tasty combination of Italian favorites: Meat Lasagna, Fettuccini Alfredo and Sicilian Chicken.

Wine pairing: Mezzacorona Pinot Grigio, Italy

15.99

Eggplant Parmigiana

Breaded eggplant layered with Flo's homemade tomato sauce and topped with melted mozzarella. Served with a side of spaghetti.

Wine pairing: Salmon Creek Merlot, California

13.99

entree side choices a la carte 2.99

- Brew City French Fries**
- Asiago Garlic Mashed Potatoes**
- Roasted Rosemary Potatoes**
- Garlic Bread/Dinner Roll**
- Vegetable Medley**
- Seasonal Vegetable**
- Baked Potato**

- Side Caesar Salad**
- Side Salad**
- Cup of Soup**
- Sauteed Peas & Mushrooms**
- Spaghetti with Tomato Sauce**
- Spaghetti with Meat Sauce**

* Cooked to order. Notice: Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.



Chicken Wings

Baked, not fried, and served plain with celery sticks and blue cheese dressing.

7.99

Spinach Dip

A creamy blend of flavors topped with mozzarella cheese and baked to perfection. Served with fresh cut carrots and celery.

7.99

Potato Skins

Oven baked Idaho potato skins filled with crumbled bacon and melted cheddar cheese. Served with a side of salsa.

7.99

Delmonico Ribeye*

The juiciest of steaks, a 10 oz. well-marbled steak for superior flavor and tenderness. Lightly seasoned and grilled to perfection. *Wine pairing: Sebastiani Cabernet Sauvignon, California*

19.99

Top Sirloin*

Satisfy your appetite with this 8 oz. thick and juicy center cut sirloin, char grilled just the way you like it. *Wine pairing: Sebastiani Cabernet Sauvignon, California*

16.99

Italian Sausage & Peppers

Grilled Italian sausage links made from freshly ground meat and seasonings, hand stuffed by our chef and covered in peppers, onions, and tomato sauce. Served with your choice of two sides. *Wine pairing: Stemmari Nero d'Avola, Italy*

13.99

Grilled Salmon

A fresh cut salmon fillet grilled over an open flame and served with your choice of two sides. *Wine pairing: Sebastiani Chardonnay, California*

14.99

10" Gluten Free Pizza

Toppings (1.25 each): Italian sausage, pepperoni, bacon, ham, capicola, mushrooms, green pepper, banana peppers, green & black olives, onions, tomato, pineapple, artichoke, jalapenos, anchovies.

10.99

Dressings: Poppy Seed, Homemade Blue Cheese, 1000 Island, French, Italian, Fat Free Ranch, Fat Free Raspberry Vinaigrette, Caesar

Chef Salad

Crisp greens, lean turkey, ham, tomatoes, fresh cucumber, red onions and julienned Swiss and cheddar cheeses.

8.99

Riviera Salad

Romaine lettuce topped with strawberries, grilled pineapple slices, cashews, tomatoes and julienned Swiss cheese.

8.99

Caesar Salad

Crisp hearts of romaine lettuce topped with asiago cheese and a side of Caesar dressing.

6.99

gluten free side choices a la carte 2.99

- Vegetable Medley
- Peas & Mushrooms
- Baked Potato

- House Salad
- Caesar Salad

* Cooked to order. Notice: Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.



White Wine

Salmon Creek White Zinfandel, California

Sweet, floral aromas of jasmine and roses burst into bright flavors of apricots, cantaloupe, and orange blossoms.

Glass 5.00

Bottle 19.00

Salmon Creek Chardonnay, California

Straw-colored wine that has hints of green apples, melon and honey. On the palate, melon and citrus are present as the wine finishes smooth and crisp.

Glass 5.00

Bottle 19.00

Wente Riverbank Riesling, California

Exhibits aromas of honeysuckle, lychee and grapefruit, with a hint of nutmeg. The taste is crisp and fresh.

Glass 6.50

Bottle 25.00

Sebastiani Chardonnay, California

A well-balanced California white. The buttery oak is not overwhelming, but is balanced with acidity. An abundance of vanilla will be noted along with fresh peach and muted apple.

Glass 7.00

Bottle 26.00

Mezzacorona Pinot Grigio, Italy

Pretty aromas of white peach, tangerine and almond; subtle touch of spice on the finish.

Glass 6.50

Bottle 24.00

Notorious Moscato, Italy

Floral and juicy! Ripe notes of Daphne flowers and bright peach notes. Semi-sweet and full of juicy flavor.

Glass 6.75

Bottle 25.00

Red Wine

Salmon Creek Cabernet, California

Aromas of berries and toast open up to flavors of ripe red raspberries, plums, and vanilla on the palate, culminating in a smooth, fruity finish.

Glass 5.00

Bottle 19.00

Salmon Creek Merlot, California

The wine is smooth and thick, with flavors of boysenberry, strawberry, and hints of cocoa.

Glass 5.00

Bottle 19.00

Sebastiani Cabernet Sauvignon, California

A dry, elegant red with soft tannins. Notes of dark fruit including: black cherry, blackberry as well as currant. The finish subtle with hints of smoked oak.

Glass 8.50

Bottle 30.00

Robertson Sweet Red, South Africa

Fruity and soft with smooth sweet cherry, ripe berry and floral flavors.

Glass 6.00

Bottle 22.00

Stemmari Nero d'Avola, Italy

Red wine with a unique fruity character. Hints of red berries & cranberry give this wine a deep red color with a soft & delicate structure.

Glass 6.75

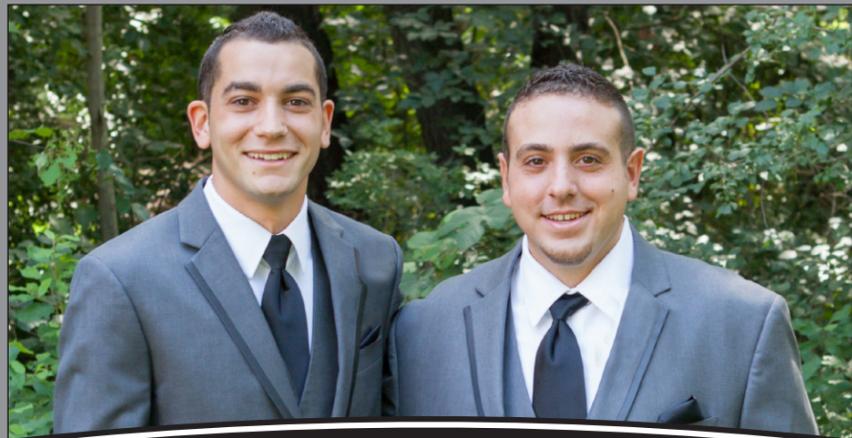
Bottle 25.00

Querceto Chianti, Italy

Brilliant ruby red with a delicate appealing bouquet. Dry and balanced with a soft elegant body.

Glass 6.00

Bottle 22.00



BENVENUTI DEI FRATELLI UCCELLO!

“Welcome from the Uccello Brothers!”

Flo’s was founded on April 29th, 2011 by Daniele and Davide Uccello. It was a dream the two brothers had since they started working for their father at an early age. Daniele has always had a passion for cooking and Davide has always had a passion for service. It was a match from day one! Davide was 19 and Daniele was 24 when the two brothers started talking about it. There was little support from anyone besides their father and mother Salvatore and Franca Uccello, others thought they were too young.

The two Sicilian born brothers never gave up, and after years of persistence it finally happened! Ever since then the two brothers and their management team have been committed to provide excellent service and authentic Italian food at the right value. Lastly, as you cruise the menu, you will be looking at recipes that have been brought to America from generations past.

You will also be looking at recipes that have incorporated various local Michigan vendors such as:

ARVCO

- Krupp Farms
- Saranac Farms
- Rothbury Farms
- R.W. Bakers
- Sunrise Bakers
- AmeriServe
- Drake’s Batter

BUON APPETTITO!

“Enjoy your meal!”

TRENTINO ALTO ADIGE
 FRIULI VENEZIA GIULIA
 BERGAMO TRENTO
 AOSTA MONZA TREVIGLIO CHIARI UDINE
 VALLEY LOMBARDY VENETO TRIESTE
 NOVARA MILAN VICENZA TREVISO
 ALLESANDRIA VERONA VENICE
 TURIN BRESCIA CHIOGGIA PADUA
 PIEDMONT ASTI EMILIA-ROMAGNA
 BRESCIA LIGURIA BOLOGNA
 GENOVA

ITALIA

OLBIA CAGLIARI
SARDINIA
 SASSARI

ANCONA MARCHES
 FOLIGNO
 UMBRIA PERUGIA
 TOSCANY FLORENCE
 PISA LIVORNO
 TERNI PENNE
 TIVOLI ABRUZZO
 L'AQUILA TORREMAGGIORE
 MOLISE VIESTE
 CAMPOBASSO
 BARI BRINDISI
 APULIA ALTAMURA LECCE
 FOGGIA POTENZA TARANTO
 CAMPANIA POLICORO
 NAPLES AGROPOLI
 SALERNO
 CALABRIA CATANZARO
 COSENZA

PALERMO MESSINA
 PARTINICO RANDAZZO
SICILY
 CATANIA SYRACUSE

PARTINICO, SICILY

Partinico is a centuries-old small Sicilian city with beautiful mediterranean homes nestled among 800 year old citrus and olive trees that line a peaceful country-side.

As the birthplace of the owners of Flo’s Pizzeria Ristorante & Sports Bar, the Uccello Brothers were lucky enough to have the ability to find their inspiration in the place they call home.



FLO'S
COLLECTION