

Farina & Co.



Chef recommends

Antipasti Starters

TORTINO DI MELANZANE V 5.95 on crusty homemade bread
grilled aubergine, mozzarella and tomato layers drizzled with classic green pesto

BRUSCHETTA FARINA 6.25 served on homemade bread
with fondue cheese sauce and Parma ham topping sprinkled with crushed walnuts

COZZE TARANTINA starter 6.95 /main 11.95*
traditional Apulian dish of mussel soup with cherry tomato and chili
* main course portion served with side dish of fries

Paste Pasta

MANDFREDI CON BURRATA, POMODORINI E PESTO V 11.95
long slices of ribbon pasta coated in cherry tomato sauce,
topped with whole creamy burrata cheese and drizzled with green pesto

MEZZELUNE AL GRANCHIO 13.95
handmade zesty crab ravioli with cherry tomato and prawn sauce sprinkled
with pistachio crumb

Foccace e Taglieri To start and to share

FOCACCIA CLASSICA VG 4.00 with rosemary and rock salt	TAGLIERE ITALIANO 14.95 selection of the finest cured meat and Italian cheese
FOCACCIA ROSSA VG 4.25 with tomato sauce	TAGLIERE DI PESCE 14.95 mussel and cherry tomato soup, lightly fried squid and whitebait, smoked salmon drizzled with e.v. olive oil, stewed squid cooked in tomato sauce, capers and olives
FOCACCIA CIPOLLA VG 4.95 with tomato sauce and red onion	TAGLIERE VEGETARIANO 13.95 grilled aubergine, tomato and mozzarella tower, grilled vegetables, duo of vegetarian bruschette, marinated olives, pan sautéed mushrooms with garlic and fresh parsley
FOCACCIA PARMIGIANO 4.95 with parmesan cheese	
FOCACCIA MOZZARELLA V 5.25 with fior-di latte mozzarella	
FOCACCIA CALABRESE 5.95 with tomato sauce, onions, spicy 'nduja and oregano	
PANE E OLIVE VG 3.95 homemade bread and marinated olives	

Antipasti Starters

POLPETTE AL SUGO with homemade bread 6.25
traditional Italian meatballs in a rich
tomato and cheese fondue sauce

BRUSCHETTA CLASSICA VG* 4.95
served on homemade bread
with chopped tomatoes, garlic, basil, wild
rocket and Parmesan shavings
*vegan option served without Parmesan cheese

MOZZARELLA IN CARROZZA V 5.95
crispy mozzarella in breadcrumb coating
served over homemade Neapolitan
tomato sauce

FEGATINI DI POLLO CON SALSICCIA PICCANTE 6.95
pan sautéed chicken livers in red wine,
peppers, onion and chili sauce

PACCHERI FRITTI RIPIENI 6.25
lightly fried breaded pasta tubes with
salami, mozzarella, ricotta filling and
cheese fondue sauce

BURRATA V 7.95
creamy burrata cheese with cherry
tomatoes and wild rocket salad

FORMAGGIO DI CAPRA CROCCANTE CON SALSICCIA AI MIRTILLI 6.95
crispy goats cheese rolled in breadcrumb
coating and served with cranberry sauce

ZUPPA DEL GIORNO with homemade bread 4.95
homemade soup of the day (changes daily)

BIANCHETTI CON MAIONESE ALL'AGLIO 5.95
lightly fried whitebait with homemade
garlic mayonnaise

GAMBERI PICCANTI CON POMODORINI 7.95
spicy pan-seared king prawns with cherry
tomato and chili sauce

CALAMARI FRITTI 7.25
crispy squid in semolina and lime coating
served with tartare sauce

Paste e Risotti Pasta & Risotto

Please ask member of Farina team about gluten free
versions of our pasta dishes.

RAVIOLI AL CINGHIALE CON FUNGHI 13.95
handmade ravioli filled with rich wild boar
ragù topped with pan sautéed mushrooms
and drizzled with truffle oil

LASAGNA CON RAGU DI AGNELLO E BESCIAPELLA 11.95
layers of our slow-cooked lamb ragù,
mozzarella and homemade bechamel sauce

CANNELLONI ABRUZZESI 11.95
with beef and spinach filling dressed with
Neapolitan tomato sauce and cheese fondue

CASARECCI CON SALSICCIA E 'NDUJA 11.95
short twists of pasta cooked in cherry tomato
sauce with Italian pork sausage and spicy
Calabrian 'nduja

FETTUCINE AL RAGÙ DI CERVO 12.95
long ribbon pasta tossed in slow-cooked
venison ragù

FUSILLI ALLA CREMA DI PEPERONI E FORMAGGIO DI CAPRA V 11.95
corkscrew-shaped pasta served with
roasted pepper sauce and goats cheese

SPAGHETTI QUADRATI CON LANGOSTINE E GAMBERI 15.95
langoustine and king prawns spaghetti
finished with cherry tomato sauce

RISOTTO ALL'ORTOLANA VG* 11.25
spring vegetable risotto served in
parmesan basket
*vegan option is served without parmesan basket

RISOTTO CON GAMBERI E ZUCCHINE 13.95
king prawns and courgette risotto

SPAGHETTONI ALLO SCOGLIO 13.95
with mixed seafood and tomato sauce

Our specialty pasta ORECCHIETTE PUGLIESI VG* 10.95
traditional Apulian pasta dressed with
cherry tomato sauce, wild rocket and
sprinkled with parmesan shavings
*vegan option is served without parmesan shavings

Our pasta is made fresh here at Farina & Co.
and served al dente as it is in Italy. If you would prefer your
pasta to be cooked a little longer please let us know.

Trattoria Italiana Authentic Italian Cuisine

Pizze Pizza

Our dough is handmade daily and baked in our
Neapolitan wood-fired oven.

NAPOLI VG* 8.50
San Marzano tomato sauce, anchovies,
black olives, oregano, e.v. olive oil
*vegan options served without anchovy fillets

MARGHERITA V 9.00
San Marzano tomato sauce, fior di latte
[mozzarella], basil, e.v. olive oil

PROSCIUTTO E FUNGHI 9.95
San Marzano tomato sauce, fior di latte
[mozzarella], ham, mushrooms, e.v. olive oil

CAPRICCIOSA 10.95
San Marzano tomato sauce, fior di latte
[mozzarella], olives, ham, mushrooms,
artichokes, e.v. olive oil

DIAVOLA 9.95
San Marzano tomato sauce, fior di latte
[mozzarella], spicy Italian salami, e.v. olive oil

SALSICCIA E FRIARELLI 11.95
Fior di latte [mozzarella], Italian sausage,
Italian broccoli, e.v. olive oil

ALLO SCOGLIO 12.95
San Marzano tomato sauce, fior di latte
[mozzarella], king prawns, calamari, mussels
and garlic

VEGETARIANA V 10.25
San Marzano tomato sauce, fior di latte
[mozzarella], sautéed vegetables

TONNO E CIPOLLE 10.75
San Marzano tomato sauce, fior di latte
[mozzarella], tuna, onions, e.v. olive oil

CALZONE 12.95
Fior di latte [mozzarella], ham and
mushrooms folded pizza topped with
tomato sauce and e.v. olive oil

FARINA 11.95
Fior di latte [mozzarella], cherry tomatoes,
rocket, Parmesan shavings and Parma ham

Customise your own pizza with any of the
above ingredients **1.00 each**

Insalate Salads

PANCETTA 5.25/9.25
cherry tomatoes, iceberg, fior di latte
[mozzarella], crispy bacon tossed with
a French dressing

CAPRESE V 5.25/9.25
Fior di latte [mozzarella], tomatoes,
and basil salad drizzled with
e.v. olive oil

CAESAR CON POLLO 5.75/9.95
grilled chicken breast, croutons,
crispy bacon, iceberg and parmesan
shavings with Caesar dressing

TREVISO 5.25/9.25
Gorgonzola cheese, fresh pear,
walnuts, iceberg with French dressing

TONNO E FAGIOLI 5.75/9.95
tuna, red onions, cannellini beans,
iceberg with e.v. olive oil, lemon juice
and fresh mint served with crispy
croutons

MEDITERRANEA V 5.25/9.25
cherry tomatoes, red onions, fresh
cucumber, feta cheese, fresh basil
and balsamic vinegar dressing served
on crispy fresella bread

Contorni Side dishes

House salad VG 3.50
Tomato and onion salad VG 3.50
Rocket, cherry tomatoes and parmesan salad V 3.95
Fries VG 2.50
Crispy roast potatoes VG 3.50