

# 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

- |  |  |
|--|--|
| <b>FOCACCIA CLASSICA VG</b> 4.00<br>with rosemary and rock salt                          | <b>TAGLIERE ITALIANO</b> 14.95<br>selection of the finest cured meat<br>and Italian cheese   |
| <b>FOCACCIA ROSSA VG</b> 4.25<br>with tomato sauce                                       | <b>TAGLIERE DI PESCE</b> 14.95<br>mussel and cherry tomato soup,<br>lightly fried squid and whitebait,<br>smoked salmon drizzled with e.v. olive oil,<br>stewed squid cooked in tomato sauce,<br>capers and olives       |
| <b>FOCACCIA CIPOLLA VG</b> 4.95<br>with tomato sauce and<br>red onion                    | <b>TAGLIERE VEGETARIANO</b> 13.95<br>grilled aubergine, tomato and<br>mozzarella tower, grilled vegetables,<br>duo of vegetarian bruschette,<br>marinated olives, pan sautéed mushrooms<br>with garlic and fresh parsley |
| <b>FOCACCIA PARMIGIANO</b> 4.95<br>with parmesan cheese                                  |  |
| <b>FOCACCIA MOZZARELLA V</b> 5.25<br>with fior-di latte mozzarella                       |  |
| <b>FOCACCIA CALABRESE</b> 5.95<br>with tomato sauce, onions,<br>spicy 'nduja and oregano |  |
| <b>PANE E OLIVE VG</b> 3.95<br>homemade bread<br>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** 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 PEPPERONI 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
- Classic Italian pasta sauces** are available  
and served with a pasta of your choice:  
Neapolitan tomato sauce, Bolognese,  
Arrabbiata and Carbonara 9.25

## 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 FRIARIELLI** 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

We are proud to support our fellow local businesses and have them supply us with their delicious produce.

Please advise us prior to ordering of any food allergies or intolerances you may have.

V- VEGETARIAN VG- VEGAN

## LUNCH ESPRESSO

STARTER + MAIN 10.95

Monday to Friday 12-3pm

## PIZZA & PASTA TAKEAWAY

Enjoy 10% off on all takeaway orders

Collection only

## ENJOY OUR HOMEMADE PASTA AT HOME

We make it daily for you to buy

1/2 lb only 2.50

Our shapes are spaghetti, spaghettoni, fusilli, casarecci,  
fettucine, orecchiette, manfredi

Farina & Co  
62A Clifton Street  
Lytham FY8 5EW  
**01253 730053**  
[www.farinaco.co.uk](http://www.farinaco.co.uk)

# Farina & Co.

## MENU

Trattoria Italiana  
Authentic Italian Cuisine

