

LUNCH  
ESPRESSO

Farina & Co.

Trattoria Italiana  
Authentic Italian Cuisine



# LUNCH ESPRESSO

**Starter + Main 10.95**

MONDAY - FRIDAY 12 - 3PM

## FOCCACE PIZZA BREAD

Perfect way to start your meal

**CLASSICA 4.00 VG**

with rosemary and sea salt

**ROSSA 4.25 VG**

with tomato sauce

**CIPOLLA 4.95 VG**

with tomato sauce red onions

**PARMIGIANO 4.95 V**

with Parmesan cheese

**MOZZARELLA 5.25 V**

with fior di latte [mozzarella]

**CALABRESE 5.95**

with tomato sauce, onion, spicy 'nduja and oregano

## ANTIPASTI STARTERS

**BRUSCHETTA CLASSICA VG\***

with cherry tomatoes, garlic, basil, wild rocket, parmesan shavings and e.v. olive oil

\*vegan option served without parmesan

**SOUP OF THE DAY**

ask member of our team about today's choice

**MOZZARELLA IN CARROZZA V**

crispy mozzarella in breadcrumb coating served over homemade Neapolitan tomato sauce

**FORMAGGIO DI CAPRA IN CROSTA V**

crispy goats cheese rolled in breadcrumb coating served with pear sauce

**FEGATINI DI POLLO**

chicken livers pan-sautéed in a rich red wine, pepper, onion and chili sauce

**COZZE AL POMODORO**

mussel soup served with tomato sauce

**PANCETTA SALAD**

mixed salad leaves, cherry tomatoes, fior di latte (mozzarella), crispy bacon dressed with French dressing

## SECONDI PIATTI MAINS

**PIZZA MARGHERITA**

San Marzano tomato sauce, fior di latte (mozzarella), basil, e.v. olive oil

**PIZZA VEGETARIANA V**

San Marzano tomato sauce, fior di latte (mozzarella), sautéed vegetables, e.v. olive oil

**PIZZA DIAVOLA**

San Marzano tomato sauce, fior di latte (mozzarella), spicy Italian salami, e.v. olive oil

**PIZZA PROSCIUTTO E FUNGHI**

San Marzano tomato sauce, fior di latte (mozzarella), ham, mushrooms, e.v. olive oil

**SPAGHETTI PUTTANESCA VG\***

in cherry tomato sauce with anchovies, black olives and capers

\*vegan option served without anchovies

**FETTUCINE AI FUNGHI V**

served with creamy mushroom and cheese fondue sauce

**CASARECCI COZZE E FAGIOLI**

traditional Neapolitan pasta dish served with sautéed mussels and cannellini beans

**SCALLOPINA DI MAIALE AI FUNGHI DI BOSCO**

pan-sautéed pork loin in a white wine and wild mushroom sauce served with crispy roast potatoes and seasonal vegetables

**POLPETTE DI PESCE CON SALSAPICCANTE**

crispy fish cakes served with sweet chilli sauce and fries

**POLLO AL DOLCELATTE**

pan seared chicken breast cooked in a creamy dolce latte cheese sauce and served with roast potatoes and mixed vegetables

**INSALATA CAESAR CON POLLO**

mixed salad leaves, grilled chicken breast, croutons, crispy bacon and Parmesan shavings with Caesar dressing

**CONTORNI SIDE DISHES** Rocket, cherry tomatoes and parmesan salad V 3.95

House salad VG 3.50

Fries VG 2.50

Tomato and onion salad VG 3.50

Crispy roast potatoes VG 3.50

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

V- VEGETARIAN VG- VEGAN