

SUNDAY MENU

Farina & Co.

Trattoria Italiana

Authentic Italian Cuisine



SUNDAY MENU

2 COURSE 14.95

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 and 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

ZUPPA DEL GIORNO

soup of the day

FUNGHI TRIFOLATI VG with crusty homemade bread

sautéed mushrooms with garlic and fresh parsley

FEGATINI DI POLLO CON SALSA PICCANTE

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

INSALATA MEDITERRANEA V

served on crispy fresella bread

cherry tomatoes, red onions, fresh cucumber, feta cheese, fresh basil dressed with balsamic vinegar

BRUSCHETTA CLASSICA VG*

served on homemade bread

with chopped tomatoes, garlic, basil, wild rocket and parmesan shavings

*vegan option served without Parmesan cheese

COZZE ALLA TARANTINA

traditional Apulian dish of mussel soup with cherry tomato and chilli

MOZZARELLA IN CARROZZA V

crispy mozzarella in breadcrumb coating served over homemade Neapolitan tomato sauce

BIANCHETTI CON MAIONESE ALL' AGLIO

lightly fried whitebait with garlic mayo

BRUSCHETTA VEGETARIANA VG

char grilled marinated vegetables served on crusty homemade 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

Marinated olives and bread VG 3.95

SECONDI PIATTI MAINS

*served with crispy roast potatoes and seasonal vegetables

ARROSTO DEL GIORNO OUR SUNDAY SPECIAL*

Italian style roast of the day

SPAGHETTONE CON COZZE E 'NDUJA

with mussels sautéed in cherry tomato sauce and spicy Calabrian 'Nduja

RISOTTO AI FUNGHI ED OLIO AL TARTUFO VG*

mushroom risotto drizzled with truffle oil

*vegan option is served without parmesan shavings

CASARECCI AL SALMONE

homemade pasta with smoked salmon, red onions and cherry tomato sauce with a touch of cream

SPAGHETTI ALLA PUTTANESCA VG*

tomato sauce with anchovies, capers and black olives

*vegan option served without anchovies

ORECCHIETTE PUGLIESI VG*

traditional Apulian pasta served with cherry tomato and wild rocket topped with parmesan shavings

*vegan option is served without parmesan shavings

CAESAR CON POLLO

grilled chicken breast, croutons, crispy bacon, iceberg and parmesan shavings salad with Caesar dressing

STRACETTI DI POLLO AL SALSA DI ACETO BALSAMICO*

pan seared chicken strips in balsamic vinegar sauce

POLPETTE DI CARNE AI FUNGHI CON PURE DI PATATE

homemade meatballs topped with sautéed mushrooms and served with velvety potato puree

BRANZINO ALLA SICILIANA*

pan seared sea bass fillet with Sicilian tomato, capers and olives sauce

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

PIZZA TONNO E CIPOLLE

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

Finish your meal with one of our homemade desserts (3.95 extra)

Tiramisu, Tartufo al nocciola, Cannolo Siciliano, Ice Cream

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

V- VEGETARIAN VG- VEGAN