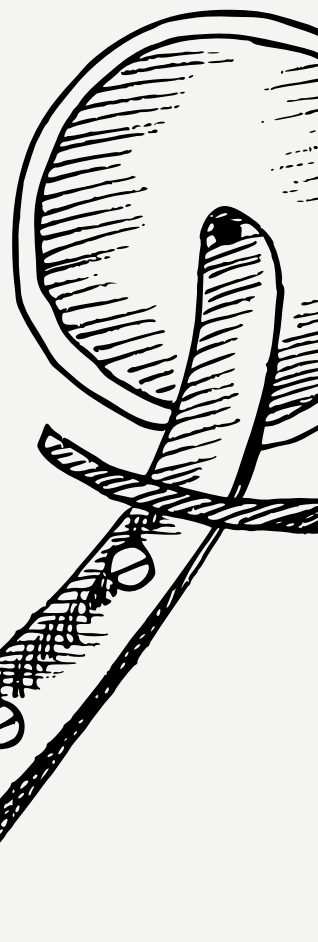
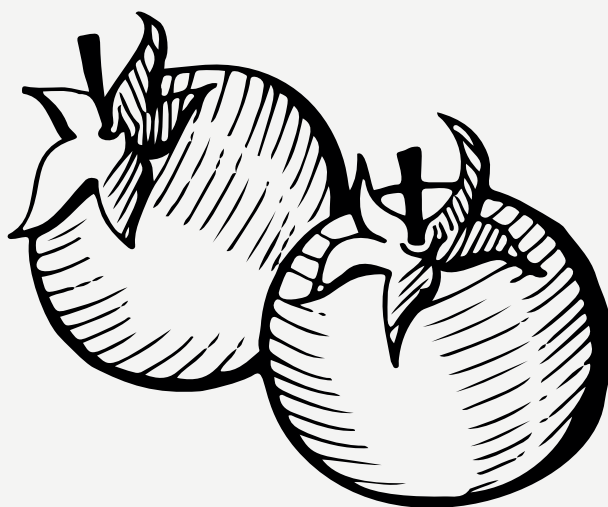
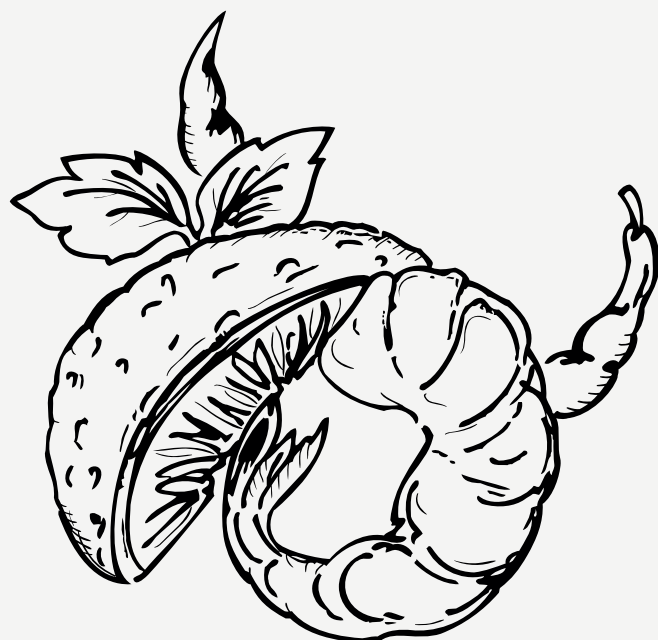


Farina & Co.



MENU

# GARLIC BREAD

## focaccia classica *vc*

Garlic bread with rosemary and rock salt

5.50

## focaccia rossa *vc*

Tomato garlic bread

6.25

## focaccia calabrese

Tomato, onions, spicy 'Nduja and oregano

6.75

## focaccia mozzarella *v*

Garlic bread with fior di latte mozzarella

6.50

# STARTERS

## minestrone all'italiana *vc*

Classic Italian vegetable soup with our homemade focaccia bread

7.75

## bruschetta con caprino e cipolla carmellata

Homemade crusty bread with goat cheese and caramelised red onions topping

9.25

## bruschetta classica *vc\**

Homeamde bread with tomato, garlic and basil topping and parmesan shavings

7.50

## polpette di gamberi con crema di zucchini e burrata

Handmade prawn "meatballs" served over zucchini and burrata cream

10.95

## hummus di avocado con salmone affumicato e brioche artigianale

Homemade avocado hummus with smoked salmon served with homemade sesame brioche bread

9.25

## calamari e bianchetti fritti con maionese piccante

Lightly fried calamari and whitebait served with spicy chilli mayo

9.95

## cozze alla Tarantina

Steamed mussels cooked in a white wine and garlic broth with a touch of Neapolitan tomato sauce

9.95

## fegatini di pollo alla veneziana

Pan sautéed chicken livers in a red wine, pepper and onion sauce with a hint of chili served with our homemade focaccia bread

9.95

## polpette di agnello con salsa all'arrabiata

Homemade lamb meatballs served over spicy arrabiata sauce and served with our homemade focaccia bread

9.75

## crema di zucchine con tofu affumicato croccante e stracetti di burrata vegana e focaccia *vc*

Courgette velouté with crispy smoked tofu and creamy vegan burrata served with our homemade focaccia bread

9.25

## cubetti parmigiana di melanzane

Classic no pasta bake of pan fried aubergine with layers of Neapolitan tomato sauce and melted mozzarella cheese

9.25

## rosti di patate con funghi trifolati *vc*

Handmade potato rosti topped with pan sautéed garlic and white wine mushroom

8.95

## cannelloni ripieni di pollo e funghi

Oven baked chicken and mushroom cannelloni with Neapolitan sauce and cheese fondue sauce

16.95

## lasagna classica

Homemade lasagna with layers of traditional beef and pork ragù

16.95

## girelle di pasta con ricotta e spinaci

Baked pasta rolls with classic ricotta and spinach filling served with traditional Neapolitan sauce and rich cheese fondue sauce

16.25

## risotto allo zafferano con burrata e pomodori secchi VG\*

Saffron risotto with creamy burrata and sundried tomatoes

16.25

## risotto ai funghi e caprino con croccante di parmigiano VG\*

Mushroom and goat cheese risotto with parmesan crisp

17.25

## girasoli vegani in salsa di pomodoro e rucola e straccetti di burrata vegana VG

Handmade vegetable ravioli with cherry tomato sauce with creamy vegan

16.95

## ravioli ripieni di granchio e gamberi con salsa al mojito

Handmade crab and prawn ravioli served in a creamy mojito sauce

18.95

## spaghetti ubriachi con polpette di cervo

Drunken red wine spaghetti with handmade venison meatballs finished off with grated parmesan

17.25

## fusilli alla Boscaiola

Fusilli pasta cooked in a creamy tomato sauce with Italian sausage, pancetta, mushroom and green peas

17.25

## spaghetti alle cozze e crema di patate

Neapolitan dish of potato cream and mussel spaghetti finished off with grated lemon zest

17.95

## ravioli di cinghiale con crema di formaggio ed olio al tartufo

Handmade ravioli stuffed with wild boar ragù with rich cheese fondue sauce and a drizzle of truffle oil

18.25

## pappardelle con pesto di zucchini e menta fresca e mandorle VG

Ribbon pasta with homemade courgette and mint pesto and crushed almonds

15.95

## pappardelle with cod in puttanesca sauce

Ribbon pasta with classic puttanesca sauce with tomato, anchovies, olives and capers with pan seared cod

17.95

# PIZZA

GLUTEN FREE PIZZA + £2.00 SUPPLEMENT

## EXTRA TOPPING

MEAT/FISH + 2.00 EACH

OTHER TOPPINGS + 1.00 EACH

### napoli *vg\**

San Marzano tomato sauce, anchovies, black olives, oregano, e.v. olive oil

VEGAN OPTION WITHOUT ANCHOVIES

10.50

### margherita *v*

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

10.95

### diavola

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

12.95

### vegetariana *v*

San Marzano tomato sauce, fior di latte mozzarella, sauteed vegetables

13.95

### allo scoglio

San Marzano tomato sauce, fior di latte mozzarella, mixed seafood

15.95

### tonno e cipolla

San Marzano tomato sauce, fior di latte mozzarella, tuna, red onion, e.v. oli

13.95

### prosciutto e funghi

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

13.50

## SIDES

### house salad *vg*

3.95

### french fries *vg*

2.50

### wild rocket, cherry tomatoes and parmesan salad

6.50

### tomato and onion salad *vg*

4.50

### capricciosa

San Marzano tomato sauce, fior di latte mozzarella, black olives, ham, mushrooms, artichokes, e.v. olive oil

14.95

### calzone classico

San Marzano tomato sauce, fior di latte mozzarella, ham and mushroom topped with tomato sauce

15.50

### calzone vegetariano *v*

San Marzano tomato sauce, fior di latte mozzarella, sauteed vegetables, e.v. olive oil

15.50

### calzone piccante

San Marzano tomato sauce, fior di latte mozzarella, spicy salami and wild rocket pesto

15.50

### salsiccia e funghi

San Marzano tomato sauce, fior di latte mozzarella, Italian sausage, sauteed mushrooms

14.95

### farina

Fior di latte mozzarella, cherry tomatoes, wild rocket, Parma ham, Gran Padana shavings drizzled with balsamic glaze

15.95

### quattro formaggi bianca *v*

4 cheese with crushed walnuts and drizzled with honey (no tomato base)

13.50

## SALADS

### caeser con pollo

Grilled chicken breast, croutons, crispy bacon, romaine salad and parmesan shavings with classic Caesar dressing

14.95

### mediterranea *v*

Salad mix, tomatoes, red onions, cucumber, feta cheese, and basil dressed with balsamic vinegar

14.95

### insalata Nizzarda con tonno e acciughe

Nicoise salad of tuna (in sunflower oil), anchovies, boiled egg, lettuce, tomato, red onions and black olives

14.25