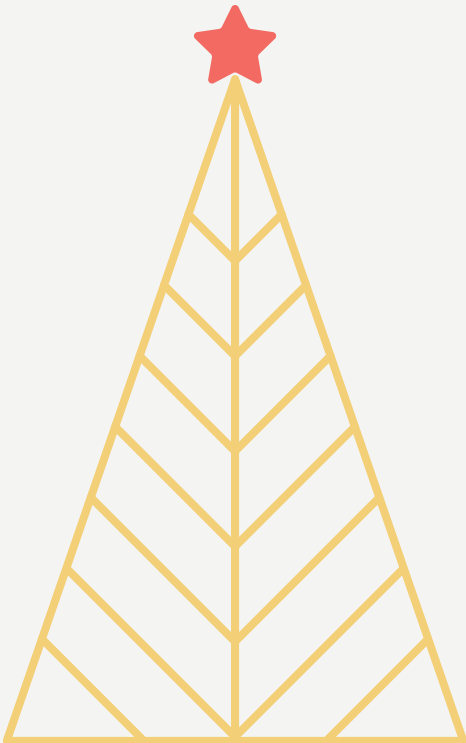


Farina & Co.



FESTIVE MENU

GARLIC BREAD

focaccia classica vg

Garlic bread with rosemary and rock salt

5.50

focaccia rossa vg

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 vg

Classic Italian vegetable soup with our homemade focaccia bread

7.75

bruschetta classica vg*

Homemade 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 courgette 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

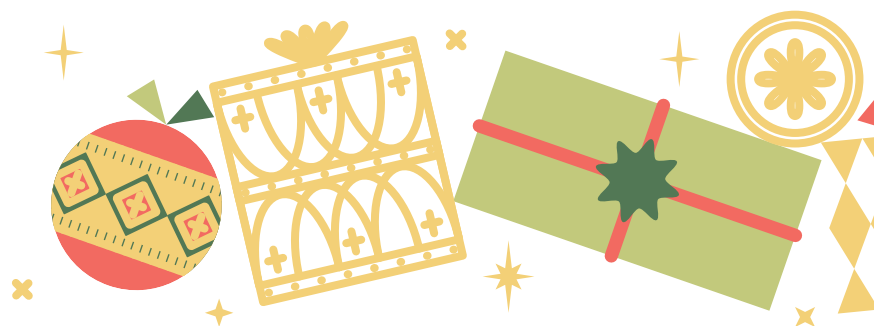
Homemade lamb meatballs served over spicy arrabiata sauce with our homemade focaccia bread

9.75

funghi trifolati all'aglio e vino bianco vg

Pan sautéed garlic and white wine mushrooms served with our homemade focaccia bread

8.75





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

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 burrata and wild rocket

17.95

risotto ai funghi e caprino con croccante di parmigiano vG*

Mushroom and goat's cheese risotto with parmesan crisp

17.25

panciotti alle capesante e gamberi in salsa allo zafferano scorza di limone

Prawn and scallop ravioli in saffron sauce with lemon zest

18.95

pappardelle al cinghiale con crema di formaggio ed olio al tartufo

Ribbon pasta tossed in slow cooked wild boar ragù with rich cheese fondue sauce and drizzled with a truffle oil

18.25

fusilli alla Boscaiola

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

17.25

spaghetti allo scoglio

Mixed seafood spaghetti with a touch of Neapolitan tomato sauce

17.95

pappardelle con pesto di zucchine e menta fresca e mandorle vG

Ribbon pasta with homemade courgette and mint pesto and almonds

15.95

zuppa di pesce con focaccia

Mixed seafood soup with a touch of tomato served with homemade focaccia bread

19.95

pappardelle con merluzzo alla puttanesca

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

17.95

girella di branzino con spinaci e langostine

Oven baked sea bass fillet rolled with spinach and langoustine filling served with crispy roast potatoes and seasonal vegetables

24.50

tacchino tradizionale

Traditional Christmas turkey Italian style

18.95

stinco di agnello con puree di patate e salsa di vino rosso

Slow cooked lamb shank with homemade mash potatoes and red wine sauce

23.95

pollo avvolto nel prosciutto crudo con patate arroste e salsa di vino rosso

Chicken breast wrapped in Parma ham served with roast potato, mix veg and red wine jus

18.95

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, sautéed 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

