

Pizze /

Our wood fired pizza

Gluten free pizza +2.00 Supplement

Meat/ fish topping +2.00 each

Other topping +1.00 each

Napoli VG

San Marzano tomato sauce, anchovies, black olives, oregano, e.v. olive oil
10.95

(vegan option available with no anchovies)

Margherita V

San Marzano tomato sauce, fior di latte mozzarella, basil, e.v. olive oil
11.25

Prosciutto e funghi

San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, e.v. olive oil
14.45

Diavola

San Marzano tomato sauce, fior di latte mozzarella, spicy Italian salami, e.v. olive oil
13.25

Capricciosa

San Marzano tomato sauce, fior di latte mozzarella, black olives, ham, mushrooms, artichokes, e.v. olive oil
15.25

Insalate /Salads

Caeser con pollo

Grilled chicken breast, croutons, crispy bacon, romaine salad and parmesan shavings with classic Caesar dressing
15.45

Mediterranea V

Salad mix, tomatoes, red onions, cucumber, feta cheese, and basil dressed with balsamic vinegar
15.25

Insalata nizzarda con tonno e acciughe

Tuna in sunflower oil, anchovies, boiled egg, lettuce, tomato, red onions and black olives
15.25

Vegetariana V

San Marzano tomato sauce, fior di latte mozzarella, sautéed vegetables
14.25

Allo Scoglio

San Marzano tomato sauce, fior di latte mozzarella, mixed seafood
16.45

Salsiccia e funghi

San Marzano tomato sauce, fior di latte mozzarella, Italian sausage, sautéed mushrooms
15.45

Farina

Fior di latte mozzarella, cherry tomatoes, wild rocket, Parma ham, Gran Padana shavings drizzled with balsamic glaze
16.95

Calzone classico

San Marzano tomato sauce, fior di latte mozzarella, ham and mushroom
16.50

Calzone piccante

San Marzano tomato sauce, fior di latte mozzarella, spicy salami and wild rocket pesto
16.50

Contorni /Side dishes

House salad VG

3.95

French fries VG

2.95

Wild rocket, cherry tomatoes and parmesan salad

6.50

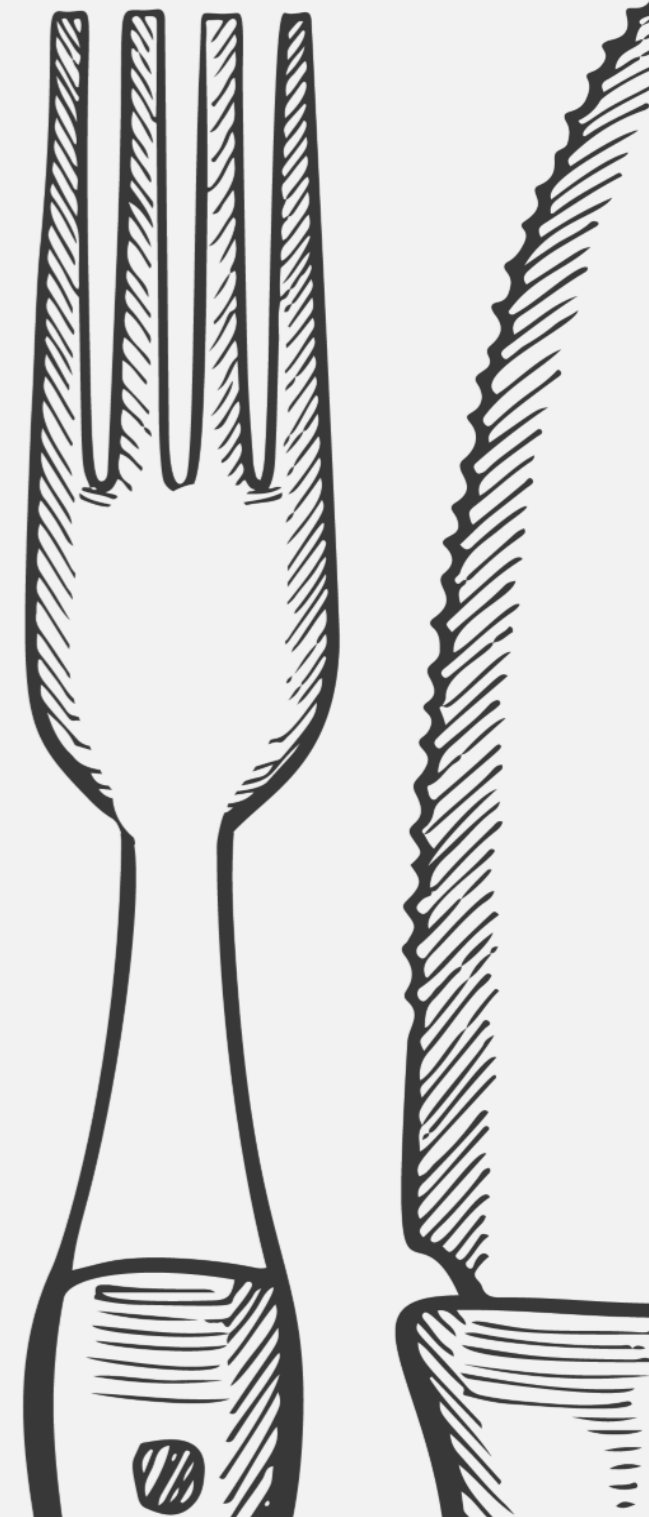
Tomato and onion salad VG

4.50

VG - Vegan V - Vegetarian

Farina & Co.

MENU



Focacce

Our wood fired garlic bread

Focaccia classica VG with rosemary	5.50
Focaccia calabrese with tomato sauce, onions, spicy 'Nduja and oregano	6.75
Focaccia mozzarella V with fior di latte mozzarella	6.50
Focaccia rossa VG with tomato sauce	6.25



Antipasti/ Starters

Bruschetta classica V Homemade toasted bread with tomato, garlic and fresh basil topped with parmesan shavings	7.75
Bruschetta con burrata e pesto V Homemade bread with burrata, cherry tomatoes and basil pesto topping	9.45
Mozzarella in carrozza V Crispy golden-crust mozzarella with homemade Neapolitan tomato sauce	9.25
Polpette di pollo con funghi trifolati Handmade chicken meatballs served with garlic and white wine sautéed mushrooms and cheese fondue sauce	9.95
Cozze piccanti Freshly steamed mussels in a lime and chilli broth	10.25
Calamari fritti con salsa tartara Crispy fried calamari served with tartare sauce	10.25

Involtini di salmone affumicato Smoked salmon and soft cheese rolls served on the bed of wild rocket salad	10.45
Fegatini di pollo alla veneziana Pan sautéed chicken livers in a red wine, pepper and onion sauce with a hint of chilli served with our homemade focaccia bread	10.25
Gamberoni all' arancia Orange and garlic sautéed king prawns with a touch of white wine	10.95
Sandwich di asparagi con zabaione al parmigiano Grilled asparagus "sandwich" with goats cheese filling served with parmesan zabaglione sauce	10.25
Mousse di ceci al profumo di arancia e rosmarino V Rosemary and orange infused mousse of black chickpeas served on a cream of beetroot with crispy Panko crumb	9.75
Mini cheese cake ai funghi e prezzemolo V Mushroom and parsley mini cheesecakes	9.45

Paste & Risotti / Pasta & Risotto dishes

All pasta is made daily here at Farina *Gluten free pasta- £2.00 supplement*

Lasagna tradizionale Homemade lasagna with layers of traditional beef and pork ragù	17.25	Ravioli ripieni con ragù di pollo e funghi Handmade ravioli with chicken and mushroom ragù filling served with rich cheese fondue sauce	16.95
Cannelloni con ricotta e spinaci V Baked pasta tubes with classic ricotta and spinach filling served with traditional Neapolitan sauce and rich cheese fondue sauce	16.95	Girasoli vegani VG Handmade vegetable ravioli with cherry tomato sauce, creamy vegan burrata and wild rocket	17.25
Girelle di pasta al salmone Handmade baked pasta rolls filled with ricotta, smoked salmon and chive served over traditional Neapolitan tomato sauce with a touch of cream	16.95	Pappardelle all'arrabbiata con capesanti Long ribbon pasta cooked in a spicy tomato sauce topped with pan seared baby scallops	17.95
Fusilli alla Norcina Short pasta cooked in a creamy truffle ragù with Italian pork sausage	17.45	Spaghetti al ragù di branzino Spaghetti with slow cooked seabass ragù finished off with zested lemon and topped with fish roe	17.65
Spaghetti al pesto con pomodorini V Spaghetti pasta with homemade basil pesto and cherry tomatoes	16.25	Pappardelle con ragù di braciolo Classic Apulian recipe of "braciolo al sugo" tender rolled beef stuffed with prosciutto and cheese and braised in a slowly simmered tomato sauce served with ribbon pasta	16.95
Risotto alla carbonara con asparagi Twist on the classic Carbonara dish, creamy rice with carbonara sauce and grilled asparagus	14.95	Orecchiette pugliesi piccanti con broccoli V Typical Apulian pasta with cream of broccoli sautéed with garlic and chilli	16.95
Risotto con 'nduja gamberi e cozze Spicy 'nduja risotto with prawns and mussels	17.25	Salse classiche Classic Italian sauces: Napoli V/ Bolognese/ Carbonara/ Arrabbiata V	14.50
Ravioli ripieni di crema di burrata e pomodori secchi V Handmade burrata and sun-dried tomatoes ravioli in a wild rocket pesto sauce	16.25		

