FARINA 2.0

AUTHENTIC ITALIAN CUISINE

TRATTORIA CONTEMPORANEA

MENU

Pane all'aglio & Pane artigianale/ Garlic Breads & Specialty breads Great To Share

Pane all'aglio plain garlic bread with rosemary VG 5.60

Pane calabrese Tomato garlic bread with spicy 'nduja, red onion and oregano 7.25

Pane alla mozzarella Mozzarella garlic bread v 6.65

Pane all'aglio rosso Tomato and oregano garlic bread VG 6.35

Pane artigianale, house bread selection (focaccia, rustic Apulian bread, crispy Sardinian Carasau bread, marinated olives, e.v. olive oil and balsamic vinegar) VG 7.50

Antipasti/ Starters

Cozze & 'nduja 11.25
Fresh mussels steamed with cherry tomatoes, Calabrian 'nduja, and white wine, served with rustic Apulian bread

Tortino di pesce con fantasia di mayonese 11.95
Herb-infused fish and potato cake, accompanied by a selection of house-made mayonnaise

Calamari fritti 11.50
Crispy squid paired with black garlic mayo, fresh chilli flakes and lime

Involtino di gamberi 11.25
Crispy rice paper roll with prawns, courgette, and confit cherry tomatoes, served with sweet chili and lime mayo

Caprino croccante 11.25
Crispy breaded goat cheese served over beetroot cream with orange reduction (V)

Bruschetta tricolore 11.95
Toasted bread topped with creamy burrata, confit cherry tomatoes, and fresh basil dust (V)

Funghi misti trifolati 10.95
Sautéed wild mushrooms with garlic and parsley, served with a soft poached egg and crispy Italian herb bread (V)

Minestra di legumi con crostini di pane 10.95
Rustic black kale and cannellini bean soup, served with toasted country bread croutons (VG)

Fegatini alla veneziana 11.50
Chicken livers pan sautéed with onions and white wine, in the classic Venetian style.

Polpette di agnello 11.95
Tender lamb meatballs in slowly simmered San Marzano tomato sauce, finished with a warm cheese fondue

Paste e risotto/ Pasta and risotto

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

Risotto alla pescatora 20.95
Creamy risotto with a medley of fresh seafood

Risotto cremoso al cavolo viola con chips di Parmigiano 18.25
Creamy purple cabbage risotto served with Italian cheese fondue and crispy Parmesan chips (V)

Gnocchi ripieni in salsa allo zafferano e salsiccia 18.95
Potato gnocchi filled with mushrooms and cheese, served with saffron sauce and crumbled pork sausage

Pappardelle al ragù di agnello 18.95
Homemade pappardelle with rich minced lamb ragù, slow-cooked with tomato, red wine, and rosemary

Spaghetti al ragù di branzino 19.75
Spaghetti with sea bass ragù lightly deglazed with Prosecco and finished with freshly zested lemon

Ravioli al cinghiale 20.95
Braised wild boar ravioli, dressed with red wine and rosemary sauce

Ravioli ricotta e spinaci 18.95
Ricotta and spinach ravioli tossed in a melted butter and sage sauce and finished off with grated Parmesan V

Pappardelle in salsa alla vodka con salmone fresco 19.25
Homemade pappardelle with a classic creamy vodka sauce served with pieces of fresh salmon

Lasagna tradizionale 18.25
Traditional baked lasagna with beef ragù, béchamel and Parmesan

Cannelloni pollo e funghi 18.95
Baked cannelloni filled with chicken and mushroom blend, in a creamy Parmesan sauce

Fusilli con pomodorini, rucola e stracciatella di burrata 17.95
Homemade fusilli pasta tossed in a fragrant cherry tomatoes sauce, finished with fresh rocket and creamy burrata stracciatella (V)

Girasoli vegani 18.95
Vibrant pasta parcels filled with blend of fresh vegetables and served over silky red pepper sauce and topped with almond flakes (VG)

Salse classiche 14.95
Classic Italian sauces: Napoli VG / Bolognese/ Carbonara/ Arrabiata VG

Our homemade pasta is made with egg. If you're after a vegan option, just let one of our team know — we've got you covered.

Carne e Pesce/ Meat and Fish

Salmone in olio alle olive nere e burro francese 24.95
Seared salmon fillet served with black olive oil, beurre blanc sauce, seasonal vegetables, and potatoes

Rana pescatrice al forno con brodo di vongole e citronella 26.95
Delicately baked monkfish served in a fragrant lemongrass and clam broth, accompanied by potatoes and a medley of seasonal vegetables

Suprema di pollo in salsa di crema ai funghi e tartufo 21.95
Tender pan roasted chicken supreme complemented by mushroom and truffle cream sauce, and accompanied by seasonal vegetables and potatoes

Pancetta con salsa di vino rosso 19.95
Pork belly served with red wine sauce and apple sauce, accompanied by potatoes and a medley of seasonal vegetables

Ribeye steak con burro alle erbe e sale Maldon 25.95
Grilled ribeye steak served with aromatic herb-infused butter, Maldon sea salt flakes, roasted potatoes, and grilled vegetables

Pizze / 12inch wood fired pizza

Gluten free pizza +2.00 Supplement
Meat/ fish topping +2.00 each
Other topping +1.00 each

Napoli VG 11.25
San Marzano tomato sauce, anchovies, black olives, oregano, e.v. olive oil (vegan option available with no anchovies)

Margherita V 11.95
San Marzano tomato sauce, fior di latte mozzarella, basil, e.v. olive oil

Prosciutto E Funghi 14.75
San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, e.v. olive oil

Diavola 13.75
San Marzano tomato sauce, fior di latte mozzarella, spicy Italian salami, e.v. olive oil

Capricciosa 15.75
San Marzano tomato sauce, fior di latte mozzarella, black olives, ham, mushrooms, artichokes, e.v. olive oil

Tonno e cipolla 15.75
San Marzano tomato sauce, fior di latte mozzarella, tuna, red onions, e.v. olive oil

Vegetariana V 14.50
San Marzano tomato sauce, fior di latte mozzarella, sautéed vegetables

Allo Scoglio 16.95
San Marzano tomato sauce, fior di latte mozzarella, mixed seafood

Meat Feast 18.95
San Marzano tomato sauce, fior di latte mozzarella, mix of meats

Salsiccia e funghi 15.75
San Marzano tomato sauce, fior di latte mozzarella, Italian sausage, sautéed mushrooms

Pizza Spicy Italiana 18.75
San Marzano tomato sauce, fior di latte mozzarella, spicy salami, 'nduja, hot honey, chilli flakes, burrata straciatella

Inferno 15.75
San Marzano tomato sauce, fior di latte mozzarella, jalapeno piquillo peppers and 'nduja

Farina 17.25
Fior di latte mozzarella, cherry tomatoes, wild rocket, Parma ham, Gran Padana shavings drizzled with balsamic glaze

Calzone classico 16.95
Folded pizza with San Marzano tomato sauce, fior di latte mozzarella, ham and mushroom

Insalate /Salads

Caesar di pollo 15.95
Grilled chicken breast, croutons, crispy bacon, romaine salad and parmesan shavings with classic Caesar dressing

Mediterranea V 15.50
Salad mix, tomatoes, red onions, cucumber, feta cheese, and basil dressed with balsamic vinegar

Burrata V 15.95
Burrata cheese, red & yellow cherry tomatoes drizzled with classic basil pesto

Contorni /Side dishes

House salad VG 4.95

French fries VG 4.95

Wild rocket, cherry tomatoes and Parmesan salad V 6.50

Tomato and onion salad VG 4.95

VG - **Vegan** V - **Vegetarian**

A voluntary 10% service charge will be added to your bill. This is entirely at your discretion.