

# farina & Co.

## MARKET MENU

2 COURSE 13.95



ALL DAY TUESDAY TO FRIDAY

START YOUR MEAL WITH OUR PIZZA BREAD from 4.00

### 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 red wine, pepper, onion  
and chilli sauce

**INSALATA MEDITERANNEA V** served on crispy fresella bread  
cherry tomatoes, red onions, fresh cucumber,  
feta cheese, fresh basil dressed with balsamic vinegar

#### COZZE ALLA TARANTINA

traditional Apulian dish of mussel soup with  
cherry tomato and chilli

#### BIANCHETTI CON MAIONESE ALL' AGLIO

lightly fried whitebait with garlic mayo

**BRUSCHETTA CLASSICA VG\*** served on homemade bread  
with chopped tomatoes, garlic, basil, wild rocket and  
parmesan shavings

\*vegan option served without parmesan cheese

#### MOZZARELLA IN CARROZZA V

crispy mozzarella in breadcrumb coating served over  
homemade Neapolitan tomato sauce

### 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 MAIN COURSE

#### RISOTTO AI FUNGHI ED OLIO AL TARTUFO VG\*

mushroom risotto drizzled with truffle oil

\*vegan option served without parmesan cheese

#### CASARECCI AL SALMONE

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

#### FETTUCINE ALLA BOLOGNESE

homemade long ribbon pasta tossed in slow-cooked  
tomato and beef ragù

#### 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 served without parmesan cheese

#### CAESAR CON POLLO

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

#### STRACETTI DI POLLO AL SALSA DI ACETO BALSAMICO

pan seared chicken strips in balsamic vinegar sauce  
served with crispy roast potatoes and seasonal vegetables

#### POLPETTE DI CARNE AI FUNGHI CON PURE DI PATATE

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

#### ZUPPA DI PESCE

Italian style fish and seafood soup finished with  
light cherry tomato sauce

#### PIZZA VEGETARIANA V

San Marzano tomato sauce, fior di latte [mozzarella],  
sautéed vegetables, 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

### ADD DESSERT FOR ONLY 3.95

TIRAMISU

TARTUFO AL NOCCIOLA

CANNOLO SICILIANO

ICE CREAM

V- VEGETARIAN VG- VEGAN

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