

# farina

Pizzería artesanal



## PIZZE

Todas nuestras pizzas se hornean con leña

**Hongos rostizados** y mezcla de quesos (580 g) **\$435**

**Bianca** con pesto, straciatella burrata, arúgula y Parmigiano Reggiano (580 g) **\$455**

**Trufa y mozzarella** (580 g) **\$460**

**Pera y gorgonzola** (580 g) **\$385**

**Alcachofa**, jitomate deshidratado, mozzarella y Parmigiano Reggiano (580 g) **\$415**

BIANCA

**Margherita**, mozzarella, albahaca y aceite de oliva (580 g) **\$360**

**Quattro formaggi**, mozzarella, queso de cabra, Parmigiano Reggiano y Asiago (580 g) **\$400**

**Sorrento**, Prosciutto Crudo di Parma, mozzarella, Parmigiano Reggiano y arúgula (580 g) **\$425**

**Pepperoni** (580 g) **\$415**

**Pavarotti**, mozzarella, pepperoni, chorizo italiano y chile cuaresmeño rojo (580 g) **\$415**

**Diavola** con peperoncino, mozzarella, Parmigiano Reggiano, salami y aceite de chile (580 g) **\$400**

ROSE

\*Pizzas y pastas sin gluten disponibles\* con costo extra de \$50

## ANTIPASTI

Aceitunas marinadas (130 g) **\$115**

**Alcachofa a la leña** con vinagreta de jitomates (1 pz) **\$150**

**Jocoque**, pepinillos, miel con orégano y chile fresco (150 g) **\$170**

**Coliflor rostizada al horno** con vinagreta y mayonesa de limón (300 g) **\$225**

**Burrata ahumada con leña** y tomates cherrys rostizados (250 g) **\$285**

**Betabeles rostizados**, burrata con aderezo de miel y mostaza (320 g) **\$420**

**Carpaccio de res**, aceite de oliva, arúgula baby y Parmigiano Reggiano (100 g) **\$360**

**Arancini Parmigiano**, salsa pomodoro y pesto (4 pz) **\$185**

**Albóndigas al horno gratinadas**, carne de cerdo, salchicha italiana y salsa pomodoro (6 pz) **\$325**

**Berenjena a la parmesana**, con salsa pomodoro (400 g) **\$220**

**Calamares crujientes** chile fresco y mayonesa de peperoncino (200 g) **\$325**

## ZUPPA E INSALATA

**Sopa minestrone** con pesto y pasta corta (250 g) **\$145**

**Crema de jitomate rostizado** (250 g) **\$150**

**Ensalada César**, lechuga orejona, Parmigiano y crutones (270 g) **\$205**

**Ensalada de ciruela** con duraznos, mezcla de lechugas, espinacas y reducción de vino tinto (290 g) **\$255**

**Ensalada de manzana**, lechuga romana, gorgonzola, Parmigiano Reggiano y nuez caramelizada (280 g) **\$245**

**Ensalada de jitomate heirloom**, mozzarella fresco, sandía, pesto de pistache (350 g) **\$250**

## FOCACCIA

Tomate cherry marinado (1 pz) **\$140** / (1/2 pz) **\$75**

Parmesano y ajo (1 pz) **\$150** / (1/2 pz) **\$80**

## PASTA

**Penne arrabbiata**, mozzarella fresco y Parmigiano Reggiano (450 g) **\$335**

**Fettuccine a la mantequilla**, hongos confitados y Parmigiano Reggiano (450 g) **\$405**

**Fusilli con pesto genovés**, y Parmigiano Reggiano (480 g) **\$425**

**Macarrones en salsa de quesos** y pasta de trufa (480 g) **\$450**

**Bucatini a la cacio e pepe**, salsa de pecorino y pimienta negra (480 g) **\$405**

**Fusilli**, amatriciana rosse alla vodka con tocino ahumada (480 g) **\$345**

**Rigatoni bolognese** (480 g) **\$385**

**Raviolo de espinaca** con salsa pomodoro y alcachofas (450 g) **\$365**

**Tortellini carbonara** (450 g) **\$375**

**Lasagna bolognese a la leña** (550 g) **\$450**

**Agrega proteína:** pechuga de pollo asado (150gr) \$90 / pechuga de pollo empanizado (150gr) \$120 / salmón (100gr) \$290 / camarón (100gr) \$110

## RISOTTO

**Risotto en salsa de queso** Parmigiano Reggiano (450 g) **\$375**

**Risotto funghi**, aglio e olio (450 g) **\$405**

**Risotto arrabbiata** con camarones (450 g) **\$455**

**Risotto verde**, espárragos rostizados, Parmigiano Reggiano y pistacho (450 g) **\$405**

## FORTE

**Salmón puttanesca** con corazones de alcachofa (200 g) **\$460**

**Pechuga parmesana** con queso mozzarella gratinado y salsa pomodoro (200 g) **\$355**

**Filete de res**, espárragos rostizados y risotto de queso (150 g) **\$470**

## DOLCI

Panna cotta con frutos rojos macerados (200gr) **\$190**

Frittelles de Nutella (6 pz) **\$205**

Tiramisú (200 g) **\$180**

Cheesecake con crumble de manzana y caramelo salado (220 g) **\$235**

**Gelato** (Avellana, Vainilla, Chocolate, Pistache) (90 g) **\$140**

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Pizzería artesanal



## PIZZE

All our pizzas are wood-fired

**Roasted mushrooms** and cheese blend (580 g) **\$435**

**Bianca** with pesto, stracciatella burrata, arugula and Parmigiano Reggiano (580 g) **\$455**

BIANCA

**Truffle and mozzarella** (580 g) **\$460**

**Pear and gorgonzola** (580 g) **\$385**

**Artichoke**, sun-dried tomato, mozzarella and Parmigiano Reggiano (580 g) **\$415**

ROSE

**Margherita**, mozzarella, basil and olive oil (580 g) **\$360**

**Quattro formaggi**, mozzarella, goat cheese, Parmigiano Reggiano and Asiago (580 g) **\$400**

**Sorrento**, Prosciutto Crudo di Parma, mozzarella, Parmigiano Reggiano and arugula (580 g) **\$425**

**Pepperoni** (580 g) **\$415**

**Pavarotti**, mozzarella, pepperoni, Italian chorizo and red cuaresmeño chile (580 g) **\$415**

**Diavola** with peperoncino, mozzarella, Parmigiano Reggiano, salami and chili oil (580 g) **\$400**

Gluten-free pizzas and pastas available with an extra cost of \$50

## ANTIPASTI

Marinated olives (130 g) **\$115**

**Wood-fired artichoke** with tomato vinaigrette (1 pc) **\$150**

**Jocoque**, pickles, honey with oregano and Fresno chile (150 g) **\$170**

**Oven-roasted cauliflower** with vinaigrette and lemon mayonnaise (300 g) **\$225**

**Wood-smoked burrata** and roasted cherry tomatoes (250 g) **\$285**

**Roasted beets**, burrata with honey and mustard dressing (320 g) **\$420**

**Beef carpaccio**, olive oil, baby arugula and Parmigiano Reggiano (100 g) **\$360**

**Parmigiano arancini**, pomodoro sauce and pesto (4 pcs) **\$185**

**Oven-baked gratinated meatballs**, pork, Italian sausage and pomodoro sauce (6 pcs) **\$325**

**Eggplant Parmigiana**, with pomodoro sauce (400 g) **\$220**

**Crispy calamari** Fresno chile and peperoncino mayonnaise (200 g) **\$325**

## ZUPPA E INSALATA

**Minestrone soup** with pesto and short pasta (250 g) **\$145**

**Roasted tomato cream soup** (250 g) **\$150**

**Caesar salad**, romaine lettuce, Parmigiano and croutons (270 g) **\$205**

**Plum salad** with peaches, mixed lettuces, spinach and red wine reduction (290 g) **\$255**

**Apple salad**, romaine lettuce, gorgonzola, Parmigiano Reggiano and caramelized walnut (280 g) **\$245**

**Heirloom tomato salad**, fresh mozzarella, watermelon, pistachio pesto (350 g) **\$250**

## FOCACCIA

Marinated cherry tomato (1 pc) **\$140** / (1/2 pc) **\$75**

Parmesan and garlic (1 pc) **\$150** / (1/2 pc) **\$80**

## PASTA

**Penne arrabiata**, fresh mozzarella and Parmigiano Reggiano (450 g) **\$335**

**Fettuccine with butter**, confit mushrooms and Parmigiano Reggiano (450 g) **\$405**

**Fusilli with Genovese pesto**, and Parmigiano Reggiano (480 g) **\$425**

**Macaroni in cheese sauce** and truffle paste (480 g) **\$450**

**Bucatini cacio e pepe**, pecorino sauce and black pepper (480 g) **\$405**

**Fusilli**, Amatriciana rosé alla vodka with smoked pancetta (480 g) **\$345**

**Rigatoni bolognese** (480 g) **\$385**

**Spinach raviolo** with pomodoro sauce and artichokes (450 g) **\$365**

**Tortellini carbonara** (450 g) **\$375**

**Wood-fired lasagna bolognese** (550 g) **\$450**

**Add protein:** roasted chicken breast (150 g) \$90 / breaded chicken breast (150 g) \$120 / salmon (100 g) \$290 / shrimp (100 g) \$110

## RISOTTO

**Risotto in cheese sauce** Parmigiano Reggiano (450 g) **\$375**

**Funghi risotto**, aglio e olio (450 g) **\$405**

**Arrabiata risotto** with shrimp (450 g) **\$455**

**Green risotto**, roasted asparagus, Parmigiano Reggiano and pistachio (450 g) **\$405**

## FORTE

**Salmón puttanesca** with artichoke hearts (200 g) **\$460**

**Parmesan chicken breast** with gratinated mozzarella cheese and pomodoro sauce (200 g) **\$355**

**Beef filet**, roasted asparagus and cheese risotto (150 g) **\$470**

## DOLCI

Panna cotta with macerated red berries (200gr) **\$190**

Nutella fritelles (6 pcs) **\$205**

Tiramisu (200 g) **\$180**

Cheesecake with apple crumble and salted caramel (220 g) **\$235**

**Gelato** (Hazelnut, Vanilla, Chocolate, Pistachio) (90 g) **\$140**