

farina

LUNCH

PIZZE ROSSE

Margherita, mozzarella, basil
and olive oil **\$270**

Quattro formaggi, fresh mozzarella,
goat cheese, parmesan and asiago **\$290**

Sorrento, raw prosciutto di Parma, arugula,
mozzarella and reggiano parmesan **\$320**

Peperoni **\$320**

Pavarotti, , peperoncini peppers, mozzarella,
italian chorizo and red
cuaresmeño chili **\$320**

Diavola, pepperoncino, mozzarella,
parmesan cheese, salami and chili oil **\$320**

PASTA Y RISOTTO

Risotto funghi aglio e olio **\$290**

Risotto arrabiata sauce with shrimp **\$375**

Penne arrabiata, fresh mozzarella
and parmesan cheese **\$240**

Macaroni in cheese
and truffle sauce **\$380**

Spaghetti, asparagus and
lemon butter **\$280**

Wood grilled bolognese lasagna **\$330**

Oven roasted vegetarian lasagna **\$320**

Spinach, pomodoro and
artichoke ravioli **\$275**

Black linguini, octopus and squid **\$375**



PIZZE BIANCHE

Trufa and mozzarella **\$390**

Roasted Mushrooms and Cheese Mix **\$310**

Pear and gorgonzola **\$295**

Artichoke, dehydrated tomato,
mozzarella and parmesan **\$310**

Avocado and parmesan cheese **\$280**

ANTIPASTI

Wood grilled artichokes,
tomato vinaigrette **\$130**

Oven roasted cauliflower, vinegar,
garlic oil and parsley **\$175**

Burrata al forno, cherry tomatoes **\$210**

Fried calamari, peperoncini
mayonnaise (200 g) **\$210**

Beef carpaccio, olive oil, baby arugula
arúgula baby y parmesano (120 g) **\$280**

Insalata Caesar, dried lettuce,
parmesan and croutons **\$170**

Saldad with plum, peaches, mixed lettuce,
spinach and red wine reduction **\$185**

Rosemary roasted beets, honey,
blackberries and burrata **\$185**

Roasted tomato soup **\$120**

The consumption of raw or semi-raw proteins is under the responsibility of the diner.
All our prices include 16% VAT. Weight before cooking.

