farina

Pizzería artesanal



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

BURRATAS

Oven-roasted cherry tomatoes, served with bread **\$240**

Proscuitto and arugula, served with bread **\$320 / \$190**

Organic tomatoes and pesto \$320 / \$190

Roasted beetroot with balsamic reduction and blackberry **\$335 / \$200**

Portobello, arugula, burrata **\$330 / \$195**

ANTIPASTI

Beef carpaccio with olive oil, baby arugula and parmesan cheese (100 g) **\$290**

Proscuitto and Parmigiano Reggiano **\$290**

Wood-fired artichoke with tomato vinaigrette \$135

Roasted cauliflower with garlic, parsley oil and vinegar **\$180**

Fried calamari with peperoncino mayonnaise \$275

Eggplant Parmigiana \$180

Caesar Salad, romaine lettuce, Parmesan cheese, and croutons **\$175**

Plum salad with peaches, mixed greens, spinach, and red wine reduction **\$190**

Roasted tomato soup \$125

PASTA AND RISOTTO

Mushroom garlic and oil risotto \$350

Arrabiata Risotto with shrimp \$395

Penne arrabiata with fresh mozzarella and parmesan **\$280**

Orecchiette, Matriciana Rosse al vodka sauce **\$290**

Macaroni and cheese with truffle \$390

Spaguetti, asparagus and lemon butter **\$310**

Wood-fired bolognese lasagna \$355

Spinach ravioli with tomato sauce and artichoke **\$310**

FORTE

Salmon Putanesca with artichoke heart \$390

Chicken Parmesan with mozzarella cheese and tomato sauce **\$295**

Beef medallions with cheese risotto and balsamic cream **\$410**

DOLCI

Nutella frittles **\$170** Tiramisu **\$150** Pizza Dolce **\$190**