

farina

Pizzeria artesanal



PIZZA

Our pizzas are baked in a wood-fired oven

Roasted mushrooms
and blend of cheeses **\$395**

Pear and gorgonzola **\$345**

BIANCA **Artichoke**, sundried tomatoes,
mozzarella and parmesan **\$375**

Truffle and mozzarella **\$420**

BIANCA **Bianca** with burrata, Asiago,
mozzarella and parmesan **\$415**

ROSSO

Margherita, mozzarella, basil
and olive oil **\$315**

Quattro formaggi, fresh mozzarella, goat
cheese, parmesan and Asiago **\$365**

Sorrento with Prosciutto di Parma,
arugula, mozzarella and Parmigiano
Reggiano **\$390**

Pepperoni **\$380**

Pavarotti, mozzarella, pepperoni, italian
chorizo and red pasilla chili **\$380**

Diavola with pepperoncino, mozzarella,
parmesan, salami and chili oil **\$365**

CALZONE

Quattro formaggi **\$190**

Mozzarella, pesto, stracciatella burrata,
arugula and parmesan **\$215**

Cold meats, pepperoni, salami,
sausage and mozzarella **\$220**

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

ANTIPASTI

Marinated olives **\$100**

Prosciutto and Parmigiano Reggiano **\$330**

Jocoque, pickles, honey with oregano and
fresno chili **\$155**

Burrata with roasted cherries, served
with parmesan bread **\$255**

Beef carpaccio with olive oil, baby arugula
and parmesan cheese (100 g) **\$330**

Roasted beets, burrata and honey
dressing **\$375** / 1/2 ord **\$210**

Wood-fired artichoke with tomato
vinaigrette **\$145**

Reggiano cheese arancini,
pomodoro sauce and pesto **\$170**

Roasted cauliflower with vinegar,
garlic oil and parsley **\$190**

Fried calamari with peperoncino
mayonnaise (200 g) **\$290**

Eggplant Parmigiana **\$190**

Minestrone soup with pesto and short
pasta **\$130**

Cream tomato soup **\$135**

Caesar Salad, butterhead lettuce,
parmesan cheese and croutons **\$185**

Plum salad with peaches, mixed greens,
spinach, and red wine reduction **\$225**

Apple salad with romaine lettuce,
gorgonzola, parmesan reggiano and
caramelized walnut **\$225**

PASTA Y RISOTTO

Mushroom garlic and oil risotto **\$370**

Arrabbiata Risotto with shrimp **\$420**

Penne arrabbiata with fresh mozzarella
and parmesan cheese **\$300**

Fusilli, matriciana rossa al vodka sauce **\$310**

Rigatoni bolognese **\$ 350**

Pappardelle carbonara **\$415**

Macaroni and cheese with truffle
paste **\$415**

Spinach ravioli with pomodoro sauce and
artichoke **\$330**

Wood-fired bolognese lasagna **\$415**

FORTE

Salmon Putanesca with artichoke
heart 200 gr **\$415**

Chicken Parmesan with mozzarella
cheese and tomato sauce 200 gr **\$315**

Beef filet with tapenade and cheese
risotto 150 gr **\$425**

DOLCI

Friteles de nutella **\$180**

Tiramisú **\$160**

Fig cake **\$180**

Gelato (Avellana, Vainilla, Chocolate,
Pistache) **\$120**