

# farina

Pizzeria artesanal



## PIZZE

**Roasted mushrooms**  
and cheese mix **\$375**

**Pear and gorgonzola** **\$325**

**Artichoke**, dehydrated tomato,  
mozzarella and Parmesan **\$355**

**Truffle and mozzarella** **\$395**

**Bianca**, burrata, asiago, mozzarella  
and parmesan and parmesan **\$345**

Our pizzas are baked with firewood

BIANCHE

**Margherita**, Mozzarella, basil  
and olive oil **\$295**

**Quattro formaggi**, fresh mozzarella, goat  
cheese, parmesan and asiago **\$345**

**Sorrento**, raw Parma prosciutto, arugula,  
mozzarella and Parmesan Reggiano **\$370**

**Pepperoni** **\$360**

**Pavarotti**, mozzarella, pepperoni, italian  
chorizo and red jalapeño **\$360**

**Diavola**, pepperoncino, mozzarella,  
parmesan, salami and chili oil **\$345**

**Olive and goat cheese** **\$330**

ROSSE

\* gluten free pizza available \*

## BURRATAS

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

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

Organic tomatoes and pesto **\$320 / \$190**

Beets, balsamic reduction and  
blackberry **\$335 / \$200**

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

## ANTIPASTI

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

**Prosciutto** and parmesan Reggiano  
**\$290**

**Wood-fired artichoke**, with tomato  
vinaigrette **\$135**

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

**Fried calamari**, with peperoncino  
mayonnaise **\$275**

**Eggplant Parmesan** **\$180**

**Caesar Salad**, baby lettuce,  
parmesan & croutons **\$175**

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

**Roasted tomato soup** **\$125**

## PASTA AND RISOTTO

Garlic and oil mushroom risotto **\$350**

**Risotto Arrabiata** with shrimp **\$395**

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

**Orecchiette**, matriciana rosse al  
vodka **\$290**

**Macaroni in cheese** and truffle **\$390**

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

**Wood-fired Bolognese** lasagna **\$355**

**Spinach, pomodoro** and artichoke  
ravioli **\$310**

## FORTE

**Salmon Putanesca** with artichoke  
heart **\$390**

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

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

## DOLCI

Nutella frittles **\$170**

Tiramisú **\$150**

Pizza Dolce **\$190**