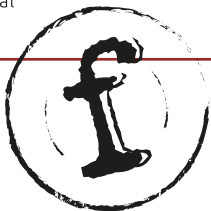


farina

Pizzeria artigianal



PIZZA

Our pizzas are baked in a wood-fired oven

Roasted mushrooms
and blend of cheeses **\$375**

Pear and gorgonzola **\$325**

BIANCA **Artichoke**, sundried tomatoes,
mozzarella and parmesan **\$355**

Truffle and mozzarella **\$395**

BIANCA **Bianca** with burrata, Asiago,
mozzarella and parmesan **\$345**

ROSSO

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

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

Sorrento with Prosciutto di Parma,
arugula, mozzarella and Parmigiano
Reggiano **\$370**

Pepperoni **\$360**

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

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

Olive and goat cheese **\$330**

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

ANTIPASTI

Marinated olives **\$95**

Prosciutto and Parmigiano Reggiano **\$310**

Jocoque, grated cucumber and parmesan
focaccia **\$145**

Prosciutto with melon **\$250**
/ with burrata **\$320**

Burrata with roasted cherries, served
with parmesan bread **\$240**

Beef carpaccio with olive oil, baby arugula
and parmesan cheese (100 g) **\$310**

Roasted beets, burrata and honey
dressing **\$335** / 1/2 ord **\$200**

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

Reggiano cheese arancini,
pomodoro sauce and pesto **\$160**

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

Fried calamari with peperoncino
mayonnaise (200 g) **\$275**

Eggplant Parmigiana **\$180**

Minestrone soup with pesto and short
pasta **\$120**

Cream tomato soup **\$125**

Caesar Salad, butterhead lettuce,
parmesan cheese and croutons **\$175**

Plum salad with peaches, mixed greens,
spinach, and red wine reduction **\$210**

Apple salad with romaine lettuce,
gorgonzola, parmesan reggiano and
caramelized walnut **\$210**

PASTA AND RISOTTO

Mushroom garlic and oil risotto **\$350**

Arrabbiata Risotto with shrimp **\$395**

Penne arrabbiata with fresh mozzarella
and parmesan cheese **\$280**

Fusilli, matriciana rossa al vodka sauce **\$290**

Rigatoni bolognese **\$330**

Pappardelle carbonara **\$390**

Macaroni and cheese with truffle
paste **\$390**

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

Wood-fired bolognese lasagna **\$390**

FORTE

Salmon Putanesca with artichoke
heart **\$410**

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

Beef filet with tapenade and cheese
risotto **\$420**

DOLCI

Nutella fritels **\$170**

Tiramisú **\$150**

White chocolate and
pistachio cake **\$190**

Gelato (Hazelnut, Vanilla, Chocolate,
Pistachio) **\$115**