

Pizze / Our wood fired pizza

Gluten free pizza +2.00 Supplement
Meat/ fish topping +2.00 each
Other topping +1.00 each

Napoli VG

San Marzano tomato sauce, anchovies, black olives, oregano, e.v. olive oil
10.95

(vegan option available with no anchovies)

Margherita V

San Marzano tomato sauce, fior di latte mozzarella, basil, e.v. olive oil
11.25

Prosciutto e funghi

San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, e.v. olive oil
14.45

Diavola

San Marzano tomato sauce, fior di latte mozzarella, spicy Italian salami, e.v. olive oil
13.25

Capricciosa

San Marzano tomato sauce, fior di latte mozzarella, black olives, ham, mushrooms, artichokes, e.v. olive oil
15.25

Tonno e cipolla

San Marzano tomato sauce, fior di latte mozzarella, tuna, red onions, e.v. olive oil
15.50

Contorni /Side dishes

House salad VG

4.95

French fries VG

4.50

Wild rocket, cherry tomatoes and parmesan salad V

6.50

Tomato and onion salad VG

4.95

VG - Vegan V - Vegetarian

Vegetariana V

San Marzano tomato sauce, fior di latte mozzarella, sautéed vegetables
14.25

Allo Scoglio

San Marzano tomato sauce, fior di latte mozzarella, mixed seafood
16.45

Salsiccia e funghi

San Marzano tomato sauce, fior di latte mozzarella, Italian sausage, sautéed mushrooms
15.45

Farina

Fior di latte mozzarella, cherry tomatoes, wild rocket, Parma ham, Gran Padana shavings drizzled with balsamic glaze
16.95

Calzone classico

San Marzano tomato sauce, fior di latte mozzarella, ham and mushroom
16.50

Calzone piccante

San Marzano tomato sauce, fior di latte mozzarella, spicy salami and wild rocket pesto
16.50

Insalate /Salads

Caeser con pollo

Grilled chicken breast, croutons, crispy bacon, romaine salad and parmesan shavings with classic Caesar dressing
15.45

Mediterranea V

Salad mix, tomatoes, red onions, cucumber, feta cheese, and basil dressed with balsamic vinegar
15.25

Insalata nizzarda con tonno e acciughe

Tuna in sunflower oil, anchovies, boiled egg, lettuce, tomato, red onions and black olives
15.25

Farina & Co 

MENU 

Focacce

Our wood fired garlic bread

Focaccia classica VG with rosemary	5.50
Focaccia calabrese with tomato sauce, onions, spicy 'Nduja and oregano	6.75
Focaccia mozzarella V with fior di latte mozzarella	6.50
Focaccia rossa VG with tomato sauce	6.25

Antipasti/ Starters

Caprese rivisitata V

A delicate tomato consommé encasing cherry tomatoes and bocconcini of mozzarella, drizzled with basil pesto and a balsamic reduction
9.95

Bocconcini di polenta frita con salsa di Gorgonzola

Fried polenta squares topped with creamy Gorgonzola and honey
9.95

Carpaccio di barbabietola VG

Paper-thin roasted beet slices paired with vegan burrata, wild rocket, and a tangy balsamic glaze, finished with a walnut vinaigrette
9.95

Bruschetta Classica V

Crisp bread topped with basil and garlic-marinated tomatoes, crowned with shaved Parmesan
8.25

Bruschetta ai gamberi

Toasted Apulian bread topped with prawn salad with avocado mayonnaise, wild rocket and sprinkled with lemon zest
10.95

Breads/To Share

Pane artigianale VG

House Bread Selection (focaccia, traditional Apulian bread, Sardinian Carasau bread, olives, e.v. olive oil & balsamic vinegar)
5.95

Zuppa di funghi con olio a tartufo

Creamy wild mushroom soup with a hint of truffle oil, served with focaccia bread
9.25

Fegatini di pollo alla veneziana

Tender chicken livers sautéed with onions, peppers, and chili, finished in a rich red wine sauce, served with focaccia bread
10.25

Polpette di agnello all' arrabiata

Slow-cooked lamb meatballs simmered in a San Marzano tomato sauce with chilli, topped with grated Parmesan and served with focaccia bread
10.95

Zuppa di cozze picante

Mussels in a spicy 'nduja and garlic cherry tomato sauce, served with focaccia bread
10.25

Calamari fitti

Crispy fried calamari paired with a zesty saffron aioli
10.25

Brie fritto con marmellata

Crispy panko-cruste brie paired with a sweet dark berry marmalade and a fresh leaf salad
10.25

Paste & Risotti /

Pasta & Risotto dishes

All pasta is made daily here at Farina **Gluten free pasta- £2.00 supplement**

Lasagna di agnello

Homemade lasagna with layers of rich lamb ragù, bechamel sauce and fior di latte mozzarella
17.25

Spaghetti ai gamberi

Succulent king prawns tossed in a white wine and cherry tomato sauce, crowned with caviar and a hint of zesty lemon
18.25

Pappardelle al sugo di anatra

Luxuriously rich duck ragù enveloped in wide ribbons of pappardelle, infused with fresh herbs
17.95

Ravioli di aragosta e ricotta con bisque e ricci di mare

Delicate handmade ravioli bursting with lobster and ricotta filling, bathed in a velvety bisque sauce served with sea urchins
19.95

Ravioli alla norcina

Handmade ravioli filled with goat cheese and mushroom, served with creamy truffle and Italian sausage ragù
18.25

Risotto ai funghi con parmigiano croccante VG

Creamy mushroom risotto finished with a Parmesan crisp
(vegan option available without parmesan crisp)
17.25

Cannelloni al forno con ricotta e salmone affumicato

Baked Cannelloni filled with silky ricotta and smoked salmon, with Napoli sauce with a touch of cream
17.95

Girelle di ricotta e spinaci V

Rolled pasta filled with a creamy spinach and ricotta blend, baked in a rich Napoli sauce and topped with a cheese fondue
16.95

Pappardelle al ragù di cinghiale bianco

Hearty wild boar ragù with homemade ribbon pasta elevated by truffle oil and Parmesan shavings
17.95

Girasoli vegani VG

Vibrant beetroot pasta filled with fresh vegetables, topped with wild rocket and paired with a tangy cherry tomato sauce.
17.25

Orecchiette con salsiccia e 'nduja

Spicy nduja melted with cherry tomatoes and Italian sausage served with traditional Apulian orecchiette pasta
17.25

Risotto ai frutti di mare

A medley of king prawns, squid, and mussels, nestled in a creamy tomato risotto.
18.95

Fusilli con crema di patate, pancetta e zucchine

Twisted fusilli pasta swirled in a velvety cream of potatoes, with savory pancetta and tender courgette
16.95

Spaghetti al pesto di pomodori secchi e burrata V

Spaghetti tossed in a rich sun-dried tomato pesto, finished with a dollop of burrata cream.
16.95

Salse classiche

Classic Italian sauces: Napoli V/ Bolognese/ Carbonara/ Arrabiata V
14.50