

Pizze/ 12inch 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
(Vegan option available with no anchovies)

11.25

Margherita V

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

11.50

Prosciutto e funghi

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

14.75

Diavola

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

13.75

Capricciosa

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

15.75

Tonno e cipolla

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

15.75

Vegetariana V

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

14.50

Allo Scoglio

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

16.95

Salsiccia e funghi

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

15.75

Farina

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

15.75

Calzone classico

Folded pizza with San Marzano tomato sauce, fior di latte mozzarella, ham and mushroom

16.95

Patate e salsiccia

Fior di latte mozzarella, Italian sausage and cream of potatoes, crispy courgette, yellow cherry tomatoes

15.95

Salmone e rucola

Smoked salmon, zested lemon, wild rocket (on a white base, no tomato sauce)

16.50

Funghi e caprino

Fior di latte mozzarella, sautéed mushrooms, goat cheese, drizzle of a truffle oil

15.95

Insalate /Salads

Caeser con pollo

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

15.95

Mediterranea V

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

15.50

Burrata V

Burrata cheese, red & yellow cherry tomatoes drizzled with classic basil pesto

12.95

Contorni /Side dishes

House salad VG 4.95

French fries VG 4.95

Wild rocket, cherry tomatoes and parmesan salad VG 6.50

Tomato and onion salad VG 4.95

VG - Vegan V - Vegetarian

MENU



Pane all'aglio & Pane artigianale Garlic Breads / Specialty breads Great To Share

Pane all'aglio

Plain garlic bread VG

5.60

Pane calabrese

Tomato garlic bread with spicy nduja and oregano

6.75

Pane alla mozzarella

Mozzarella garlic bread V

6.60

Pane all'aglio rosso

Tomato garlic bread VG

6.35

Pane artigianale

House Bread Selection

(focaccia, rustic Apulian bread, crispy Sardinian Carasau bread, marinated olives, e.v. olive oil and balsamic vinegar) VG

6.50

Antipasti / Starters

Spirali di verdure sott'olio VG

Colourful marinated vegetable ribbons, homemade beetroot mayo and avocado sauce, crispy wholegrain croutons sprinkled with crushed chili

9.95

Fantasie del mare

Seafood delight, a mix of fried salmon with hot honey, fried mussels on a white bean cream and smoked salmon roll with goat cheese filling and lime jelly

12.25

Pâte di fegato

Homemade chicken liver pâte, artisan butter, homemade brioche roll and port wine sauce

10.95

Calamari fritti

Crispy fried calamari paired with a tartare sauce

10.75

Tartare di filetto di manzo

Silky fillet steak tartare with shallot, drizzled with balsamic vinegar, Tabasco, saffron emulsion, balsamic cubes, and caper mayonnaise

12.95

Millefoglie di parmigiano

Layers of langoustine and avocado salad millefeuille on crispy parmesan discs paired with lime and Tabasco mayonnaise

11.25

Crema di patate e porro V

Leek and potato cream, creamy poached egg, crispy fried leek and hint of truffle oil

9.95

Bruschetta tradizionale V

Crusty bread topped with basil and garlic-marinated tomatoes, shaved Parmesan, e.v. olive oil

8.95

Polpette di carne

Slow-cooked meatballs, simmered San Marzano tomato sauce, with grated Parmesan, focaccia bread

11.25

Bocconcini di caprino V

Fried goat cheese bites, caramelised onion jam, garnished with salad leaves, balsamic reduction and crushed walnuts

10.25

Paste e risotti / Pasta and risotto

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

Spaghetti al limone e zafferano con alici di Cetara

Classic lemon and saffron spaghetti tossed in a buttery parsley sauce topped with Cetara anchovies and fresh grating of lemon zest

17.45

Spaghetti con crema di aglio nero, peperoncino fresco e crumble di Tarallo VG

Spaghetti pasta tossed in a delicately caramelised cream of black garlic, sprinkled with fresh hot chilli and a crumble of savoury Taralli biscuit for a crunchy finish

17.25

Fusilli alla crema di aranci e crumble di pane al peperoncino VG

Tangy orange cream sauce served with our homemade corkscrew shaped pasta finished off with a sprinkle of crispy chili bread crumb

17.25

Bauletti di frutti di mare al forno

Baked pasta squares with a medley of seafood and lemon bechamel sauce topped with traditional Napoli tomato sauce

18.25

Cannelloni con ricotta e spinaci V

Handmade cannelloni filled with a creamy spinach and ricotta blend, baked in a slow simmered traditional Napoli sauce and topped with a cheese fondue

16.95

Lasagna bianca al ragù di cinghiale

Homemade 'white' lasagna with layers of hearty wild boar ragù, homemade truffle and mushroom bechamel sauce, and parmesan fondue

17.95

Pappardelle al pesto di broccoli

Ribbon pasta tossed in a vibrant broccoli pesto and topped with toasted hazelnuts

16.50

Spaghetti con langostine

Butter poached langoustine atop spaghetti pasta tossed in a spiced langoustine bisque garnished with a sprinkle of parsley powder

18.95

Pappardelle con salsiccia, crema di zucca e caprino

Velvety pumpkin cream sauce with goat cheese and pan-fried Italian sausage served with our homemade ribbon pasta

17.50

Ravioli al salmone e gamberetti

Handmade ravioli bursting with salmon and prawn blend filling bathed in spring onion emulsion and finished off with a dollop of caviar

20.25

Ravioli ripieni al brasato di manzo

Homemade ravioli filled with braised beef slow cooked to tender perfection served in a luxurious sauce made from its own juices

19.95

Risotto con cozze e 'nduja

Classic dish of creamy tomato risotto with mussels and spicy 'nduja

19.25

Risotto al caprino con caffè e nocciole tostate

Creamy and tangy goat cheese risotto sprinkled with aromatic coffee dust and toasted walnuts for a flavourful finish

17.95

Girasoli vegani VG

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

17.50

Salse classiche

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

14.95