

# farina

Pizzeria artesanal



## PIZZA

Our pizzas are baked in a wood-fired oven

BIANCA

**Roasted mushrooms** and blend of cheeses (790 g) **\$395**

**Carbonara**, pancetta and pecorino (570 g) **\$385**

**Bianca**, pesto, straciatella burrata, arugula and Parmigiano Reggiano (700 g) **\$415**

**Truffle and mozzarella** (620 g) **\$420**

**Pear and gorgonzola** (550 g) **\$345**

**Artichoke**, sundried tomatoes, mozzarella and parmesan (750 g) **\$375**

ROSSO

**Margherita**, mozzarella, basil and olive oil (630 g) **\$315**

**Quattro formaggi**, fresh mozzarella, goat cheese, parmesan and Asiago (610 g) **\$365**

**Sorrento** with Prosciutto di Parma, mozzarella and Parmigiano Reggiano (650 g) **\$390**

**Pepperoni** (620 g) **\$380**

**Pavarotti**, mozzarella, pepperoni, italian chorizo and red pasilla chili (660 g) **\$380**

**Diavola** with pepperoncino, mozzarella, parmesan, salami and chili oil (620 g) **\$365**

**Bologna** mortadella, pistachio and caramelized onion (600 g) **\$410**

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

## ANTIPASTI

Marinated olives (130 g) **\$100**

**Prosciutto** and Parmigiano Reggiano (350 g) **\$330**

**Puccia**, eggplant purée and oregano (330 g) **\$190**

**Jocoque**, pickles, honey with oregano and fresno chili (150 g) **\$155**

**Burrata with roasted cherries**, served with parmesan bread (290 g) **\$255**

**Roasted beets**, burrata and honey dressing (320 g) **\$375** / 1/2 ord (160 g) **\$195**

**Wood-fired artichoke** with tomato vinaigrette (1 pz) **\$145**

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

**Reggiano cheese arancini**, pomodoro sauce and pesto (4 pz) (220 g) **\$170**

**Roasted cauliflower** with vinegar, garlic oil and parsley (250 g) **\$210**

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

**Minestrone soup** with pesto and short pasta (250 g) **\$130**

**Cream tomato soup** (250 g) **\$135**

**Caesar Salad**, butterhead lettuce, parmesan cheese and croutons (140 g) **\$185**

**Plum salad** with peaches, mixed greens, spinach, and red wine reduction (280 g) **\$225**

**Apple salad** with romaine lettuce, gorgonzola, parmesan reggiano and caramelized walnut (280 g) **\$225**

## PASTA AND RISOTTO

Funghi risotto, aglio e olio (200 g) **\$370**

**Arrabbiata Risotto** with shrimp (200 g) **\$420**

**Penne arrabbiata** with fresh mozzarella and parmesan cheese (200 g) **\$300**

**Fusilli**, matriciana rossa alla vodka (200 g) **\$310**

**Rigatoni bolognese** (200 g) **\$ 350**

**Pappardelle carbonara** (200 g) **\$415**

**Fusilli pesto**, roasted broccolini and parmesan (520 g) **\$390**

**Macaroni and cheese** with truffle paste (200 g) **\$415**

**Spinach ravioli** with pomodoro sauce and artichoke (200 g) **\$330**

**Wood-fired bolognese lasagna** (200 g) **\$415**

## FORTE

**Salmon Putanesca** with artichoke heart (200 g) **\$415**

**Chicken Parmesan** with mozzarella cheese and tomato sauce (200 g) **\$315**

**Beef filet** with tapenade and cheese risotto (150 g) **\$425**

## DOLCI

Nutella fritters (120 g) **\$180**

Tiramisú (130 g) **\$160**

Fig pancake (1 pz) **\$180**

**Gelato** (Hazelnut, Vanilla, Chocolate, Pistachio) (90 g) **\$120**