

farina

Pizzería artesanal



PIZZE

Our pizzas are baked in a wood-fired oven

Roasted mushrooms

cheese blend (580 g) **\$415**

Carbonara, smoked pancetta and pecorino cheese (580 g) **\$405**

Bianca, pesto, stracciatella burrata, arugula, and parmigiano (580 g) **\$435**

Truffle and mozzarella (580 g) **\$440**

BIANCA **Pear and gorgonzola** (580 g) **\$365**

Artichoke, sun-dried tomato, mozzarella, and parmigiano (580 g) **\$395**

ROSE

Margherita, mozzarella, basil and olive oil (580 g) **\$340**

Quattro formaggi, fresh mozzarella, goat cheese, parmigiano, and Asiago (580 g) **\$380**

Sorrento, Prosciutto Crudo di Parma, mozzarella, Parmigiano Reggiano, and arugula (580 g) **\$405**

Pepperoni (580 g) **\$395**

Pavarotti, mozzarella, pepperoni, Italian sausage, and red cueresmeño chili (580 g) **\$395**

Diavola, peperoncino, mozzarella, parmigiano, salami, and chili oil (580 g) **\$380**

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

ANTIPASTI

Marinated olives (130 g) **\$110**

Prosciutto di Parma and Parmigiano Reggiano (100 g) **\$350**

Prosciutto di San Daniele and Parmigiano Reggiano (100 g) **\$420**

Jocoque, pickles, honey with oregano and fresno chili (150 g) **\$165**

Smoked wood-fired burrata and roasted cherry tomatoes (250 g) **\$270**

Roasted beets, burrata, honey mustard dressing (320 g) **\$395**

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

Beef carpaccio with olive oil, baby arugula, and parmigiano (100 g) **\$345**

Arancini Parmigiano, pomodoro sauce and pesto (4 pz) **\$175**

Roasted cauliflower with vinaigrette and lemon mayonnaise (300 g) **\$215**

Eggplant Parmesan, with pomodoro sauce (400 g) **\$210**

Fried calamari fresno chili and peperoncino mayonnaise (200 g) **\$310**

ZUPPA E INSALATA

Minestrone soup, with pesto and short pasta (250 g) **\$135**

Cream tomato soup (250 g) **\$140**

Caesar Salad, butterhead lettuce, parmesan cheese and croutons (270 g) **\$195**

Plum salad, with peaches, mixed greens, spinach, and red wine reduction (290 g) **\$240**

Apple salad, with romaine lettuce, gorgonzola, parmesan reggiano and caramelized walnut (280 g) **\$235**

Heirloom tomato salad, fresh mozzarella, watermelon, pistachio pesto (350 g) **\$240**

FOCACCIA

Marinated cherry tomato (1 pz) **\$135 / (1/2 pz) \$70**

Parmesan and garlic (1 pz) **\$145 / (1/2 pz) \$75**

PASTA E RISOTTO

Penne arrabiata, with fresh mozzarella and parmesan cheese (450 g) **\$320**

Fusilli, matriciana rossa alla vodka with bacon (480 g) **\$330**

Rigatoni bolognese (480 g) **\$ 370**

Fetuccini carbonara (480 g) **\$ 435**

Fusilli with Genoese pesto, parmigiano (480 g) **\$410**

Bucatini a la cacio e pepe, pecorino sauce and black pepper (480 g) **\$390**

Macaroni and cheese, with truffle paste (480 g) **\$435**

Fettuccini with butter, confited mushrooms and parmigiano (450 g) **\$390**

Spinach ravioli, with pomodoro sauce and artichoke (450 g) **\$350**

Gnocchi, cheese sauce and prosciutto di Parma (450 g) **\$410**

Bolognese lasagna wood-fired (550 g) **\$435**

Risotto funghi, aglio e olio (450 g) **\$390**

Risotto Arrabiata with shrimp (450 g) **\$440**

Risotto verde, roasted asparagus, parmigiano, and pistachio (450 g) **\$390**

FORTE

Salmón putanesca with artichoke heart (200 g) **\$435**

Chicken Parmesan with mozzarella cheese and tomato sauce (200 g) **\$335**

Beef filet, roasted asparagus and cheese risotto (150 g) **\$445**

DOLCI

Nutella fritters (6 pz) **\$195**

Tiramisú (200 g) **\$170**

Fig cake, cajeta, and vanilla gelato (1 pz) **\$195**

Gelato (Hazelnut, Vanilla, Chocolate, Pistachio) (90 g) **\$130**