

## Desserts

7.50

### BISCOFF TIRAMISU

With mascarpone cream and layers of espresso soaked biscuit and white chocolate shavings 6,7

### MANGO PANNACOTTA

With roasted mango jelly, coconut and mint 7

### BLACK FOREST TRIFLE

With macerated dark cherries, chocolate and date brownie, toffee and hazelnut cream 5,6,7,11

### SCUP GELATO

Wexford made ice cream, strawberry, malteser and mint ice cream with dark chocolate and whipped cream 7,11



# KIDS MENU

Starter & Main or Main & Dessert 8.50

## STARTERS

4.50

### FRESH FRUIT SALAD (GF)

Strawberries, melon and berries with or without natural yoghurt 7

### OVEN BAKED FLAT BREAD (V)

With mozzarella cheese, rosemary and garlic 6,7

### SOUP OF THE DAY (AC)

Served with bread sticks 6,7

## MAINS - We can do gluten free Penne or Pizza Base 6.50

### MARGHERITA

With tomato sauce and mozzarella  
Add any topping 6,7

### PERFECT PASTA (AC)

Penne pasta with cheese, tomato sauce or Bolognese 6,7,11

### CHICKEN GOUJONS

Served with hand cut chips 6,7

## DESSERTS

5.50

### SELECTION OF DAIRY ICE CREAM

With chocolate sauce 6,7

### BAMBINO SUNDAE

Strawberries, vanilla ice cream, whipped cream and cake 6,7

### BROWNIE

Warm chocolate brownie with vanilla ice cream and chocolate sauce 6,7

# Farina

*Authentic Neapolitan Cuisine  
using only the finest ingredients  
from Southern Italy*



# Farina

We make every effort to be very sensitive, accommodate life style choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can't get to a flour-free environment ( it's in the air as we toss our pizzas ) & it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free.

GF – gluten free, AC – this dish is adaptable to GF,  
V – vegetarian, VV – Vegan & vegetarian

## Starters

<b>ANTIPASTO MISTO (AC)</b> Selection of cured meats, cheese and grilled vegetables, served with flat bread 6,7,9	13.85
<b>BRUSCHETTA AL POMODORO (AC) (V)</b> Grilled sourdough with marinated vine tomatoes, shallot, garlic, torn basil and parmesan shavings 6,7	10.50
<b>SPAGHETTI AGLIO, OLIO E PEPPERONCINO (V)</b> Spaghetti with garlic, extra virgin olive oil, chillies and fresh parsley 1,6,7,11 10.25 - add Tiger prawns 2.50	
<b>CAPRESE CON PROSCIUTTO (AC)</b> Mini mozzarellas, Italian cured ham, basil and honey pesto, cherry tomatoes and flat bread 5,6,7	10.50
<b>SOUP OF THE DAY (V) (AC)</b> Roast vegetable soup served with warm rosemary and sea salt flatbread 6,7,12	6.95
<b>BRUSCHETTA CON GAMBERI</b> Toasted ciabatta, garlic and chilli Tiger prawns, 'nduja mayonnaise and rocket leaves 2,3,6,7,11	12.50
<b>CHICKEN CAESAR (AC)</b> Baby gem lettuce with smoked chicken, pancetta, rustic croutons, parmesan shavings and Caesar dressing 6,7,11	10.50
<b>BRESAOLA E GRANA (AC)</b> Artisan cured beef served with grilled vegetables, grana shavings, balsamic reduction and flat bread 6,7,9	10.50

## Main Course

<b>RISOTTO ALL PESCATORA (GF)</b> Prawns, mussels, squid and clam risotto, tomato bisque, garlic, chilli and garden herbs 2,3,7	17.50
<b>STEAK OF THE DAY (GF)</b> Chef's Special, Served with Chianti reduction, roast vegetables and house cut chips 9	32.50
<b>POLLO AL MARSALA (GF)</b> Chicken breast escalopes, cooked in Marsala wine and cream, mushroom and broccoli rabé served with house cut chips 6,7,9	17.50
<b>FISH OF THE DAY (GF)</b> Sauté fish of the day served with a choice of chips or baby potatoes and farm fresh vegetables -allergen can be provided by our members of staff	17.50

## Pizza - ALL OUR PIZZAS ARE AVAILABLE WITH A CHOICE OF OUR HOUSE CRUST OR OUR GLUTEN FREE CRUST

<b>MARGHERITA (V)</b> Mozzarella and roast vine tomato sauce 6,7	14.50
<b>CAPRICCIOSA</b> Mozzarella, ham, mushrooms, sweetcorn and chicken 6,7	15.50
<b>BIANCA</b> Pancetta, mozzarella, mushroom, spinach, egg, parmesan (white pizza) 6,7,11	15.50
<b>Mimosa</b> Wood fired Chicken, mozzarella, artichoke and peppers 6,7	15.50
<b>WEXICANA</b> Beef brisket, mozzarella, jalapeños, onion, tomato salsa, mascarpone 6,7	15.50
<b>VEZUVIO</b> Spicy salami, mozzarella, mushroom, friarielli and onion 6,7	15.50
<b>VEGANA (VV)</b> Friarielli, cherry tomatoes, fire roasted peppers, olives, vegan cheese 6,8,9	15.50
<b>RUCOLA AND PARMA HAM</b> Parma ham, mozzarella, balsamic and cherry tomatoes with rocket and parmesan 6,7,9	15.50
<b>GAMBERI E ZUCCHINI</b> Courgettes, mozzarella, prawns, spicy nduja sausage 2,3,6,7	16.00

## Extra Toppings

Ham, chicken, beef brisket, NDUja sausage, parma ham, sweetcorn, mushrooms, cherry tomatoes, grilled vegetables, jalapeños, red onion, friarelli	2.00 each
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## Allergy Advice / Dietary Requirements

1 – Crustacean, 2 – Mollusc, 3 – Fish, 4 – Peanuts,  
5 – Nuts, 6 – Gluten, 7 – Milk & Dairy, 8 – Soya,  
9 – Sulphates, 10 – Sesame Seeds, 11 – Eggs,  
12 – Celery and Celeriac, 13 – Mustard, 14 – Lupin

## Pasta

(all pastas are available as Gluten Free)

<b>CARBONARA</b> Fresh spaghetti with pancetta, onion, cream, egg and parmesan 6,7,11	16.95
<b>PENNE POLLO</b> Chicken, 'nduja sausage, courgettes, sun dried tomato and tarragon cream 6,7	17.50
<b>RAVIOLI RICOTTA AND SPINACH (V)</b> Cooked with roast peppers, mushroom, garden peas, slightly spicy tomato sauce with torn basil 6,7	16.50
<b>PAPPARDELLE BOLOGNESE</b> Beef ragout with celery, carrots and onion in tomato sauce with aged parmesan 6,7,12	16.95
<b>ORECCHIETTE PRIMAVERA (V)</b> Olives, capers, artichoke, friarielli, cherry tomatoes, Percorino shavings and rocket salad 6,7,9	16.50

## Side Orders

Chips	4.50
Boiled baby potatoes	4.50
Flat bread with or without cheese 6,7	4.50
Rocket salad with tomatoes and parmesan 7,9	4.50
Wood fired vegetables	4.50