

Desserts

6.50

LEMON CURD TART

Served with winter berries and Italian meringue 6,7,11

BLACKBERRY TIRAMISU

Served with white chocolate 6,7,9

BAKED VANILLA CHEESECAKE (GF)

With honeycomb and pecan crust 5,7,11

AMARETTO AND CHOCOLATE

Pudding with pistachio biscotti 5,6,7,9,11



KIDS MENU

Starter
& Main
or Main
& Dessert
8.50

STARTERS

3.50

FRESH FRUIT SALAD (GF)

Strawberries, melon and berries with or without natural yoghurt 7

OVEN BAKED FLATBREAD (V)

With mozzarella cheese, garlic and oregano 6,7

SOUP OF THE DAY (AC)

Served with bread sticks 6,7,12

MAINS - We can do Gluten Free Penne or Pizza Base 6.50

MEATBALLS AND BREAD STICKS (AC)

In vine tomato sauce and parmesan shavings 6,7

MARGHERITA

With tomato sauce and mozzarella
Add any topping 6,7

PERFECT PASTA (AC)

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

CHICKEN GOJONS

Served with hand cut chips 6,7,11

CARBONARA (AC)

Penne pasta with bacon in cream sauce with parmesan 6,7

DESSERTS

3.00

SELECTION OF DAIRY ICE CREAM

With chocolate sauce 6,7

BAMBINO SUNDAY

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

BANOFFEE (GF)

Caramelized banana with mascarpone, biscuit and dark chocolate, 7

Farina

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



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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

ANTIPASTO MISTO (AC) Selection of cured meats, cheese, and grilled vegetables, served with flat bread 6,7,9	12.85
SCAMORZA AND SPECK (AC) Baked smoked cheese topped with speck, rocket and balsamic with cherry tomatoes on chargrilled sourdough. 6,7,9	12.65
NSALATA DI RUCOLA (GF) (V) Rocket salad with balsamic pears, toasted walnuts and parmesan shavings 5,7,9	9.50
PANCETTA & LENTICCHIE (AC) Green Lentil ragout with grilled pancetta, chillies and garlic with rosemary and sea salt flat bread 6,12	10.50
SOUP OF THE DAY (V) (AC) Roast vegetable soup served with warm rosemary and sea salt flatbread 6,7,12	6.95
PRAWNS AND SAMBUCA (GF) Sauté tiger prawns with courgette, garlic, chillies and sundried tomatoes with cream and sambuca sauce. 1,2,7,9	10.50
CHICKEN CAESAR (AC) Baby gem lettuce with smoked chicken, pancetta, rustic croutons, parmesan shavings and Caesar dressing 6,7,11	10.50
STRACETTI DI MANZO (AC) Our beef with vine tomatoes, capers, rocket salad and shavings of aged parmesan with flat bread 6,7,9	10.50

Main Course

RISOTTO CON GAMBERI E FUNGHI (GF) Sauté tiger prawns with woodland mushrooms, arborio rice, parmesan and rocket 1,2,7,9,12	16.50
RIB EYE STEAK (GF) Chargrilled with wood fired vegetables, crispy pancetta, potato wedges and gorgonzola sauce. 7,9	29.50
POLLO DIAVOLA Chargrilled Chicken and N'duja Sausage with roast peppers and olives served with vine tomato sauce, rosemary and sea salt wedges and steamed broccoli 6,9 (Sausage may contain Gluten)	17.50
FISH OF THE DAY (GF) Sauté fish of the day served with rosemary and sea salt wedges and fresh farm vegetables	17.50

allergen can be provided by our members of staff

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

MARGHERITA (V) Mozzarella and roast vine tomato sauce 6,7	13.50
QUATTRO FORMAGGI Mozzarella, scamorza, provolone and gorgonzola 6,7	14.50
BIANCA Ham, sweetcorn, mushrooms and cream 6,7,9	14.50
ROMANA Wood fired Chicken, basil pesto, grilled courgette and cherry tomatoes 5,6,7	14.50
FARINA Our beef brisket, caramelized onions, friarelli leaves and mushrooms 6,7,9,12	14.50
VEZUVIO N'duja sausage, grilled vegetables and Jalapeños 6,7,9	14.50
VEGANA (VV) Grilled vegetables, olives and vegan cheese 6,8,9	14.50
RUCOLA AND PARMA HAM Parma ham, balsamic and cherry tomatoes with rocket and parmesan 6,7,9	14.50
TONATTA Tuna, red onions, olives and roast vine tomato sauce 3,6,7	14.50

Extra Toppings

Ham, chicken, beef brisket, N'Duja sausage, parma ham, tuna, scamorza, gorgonzola, sweetcorn, mushrooms, cherry tomatoes, caramelized onions, 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

GLUTEN FREE PENNE AVAILABLE

CARBONARA (AC) Tagliatelle pasta with carbonara sauce, pancetta, onions and parmesan 6,7,11	15.95
PENNE CHICKEN AND PESTO Chargrilled chicken, rocket pesto, sundried tomatoes, cream and parmesan shavings 5,6,7,9	16.50
RAVIOLI RICOTTA AND SPINACH (V) Sage and butter sauce with baby spinach, pine nuts and parmesan shavings 5,6,7,9,11	15.95
RIGATONI BOLOGNESE Beef ragout with celery, carrots and onion in tomato sauce with aged parmesan 6,7,12	15.95
SALMONE AFFUMICATO Pappardelle pasta with smoked salmon, cherry tomatoes and garden peas, preserved lemon, cream and dill 3,6,7,9,11	15.95

Side Orders

Chips	4.50
Wedges	4.50
Flat bread with or without cheese 6,7	4.50
Rocket salad with cherry tomatoes and parmesan 7,9	4.50
Roast Vegetables	4.50
Garden peas, pancetta and onion 9	4.50



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