

Desserts

CHOCOLATE FONDANT Warm Belgian chocolate fondant with soft centre and vanilla bean ice cream. 6, 7, 11.	7.75
ITALIAN TIRAMISU With coffee soaked biscuit, rum sabayon, dark chocolate and fresh raspberries. 6, 7, 11.	7.75
CHEESECAKE Caramelised banana cheesecake, shortbread crumble and torched meringue. 6 wheat, 7, 11.	7.75
MALTESER PROFITEROLE Choux pastry filled with vanilla cream, maltesers and melted chocolate. 5 Almond, 6, 7, 11.	7.75
COFFEE MOUSSE CAKE Coffee mousse cake with biscuit base and white chocolate. 6, 7, 11.	7.75
CANNOLI Fresh fruit and vanilla custard cannoli with crushed almond and Belgian chocolate. 5 Almond, 6, 7, 11.	7.75
ICE CREAM Selection of local ice cream. 7.	7.75



KIDS MENU

STARTERS

FRESH FRUIT SALAD (GF) With Greek yoghurt. 7.	6.50
SOUP OF THE DAY With oven baked bread sticks. 6, 7.	6.50
OVEN BAKED FLATBREAD With mozzarella. 6, 7.	6.50

MAINS

We can do Gluten Free Penne or Pizza Base

MARGHERITA PIZZA With tomato sauce and mozzarella. 6 Wheat, 7.	10.50
PERFECT PASTA Penne pasta with a choice of tomato sauce, Bolognese or basil pesto. 5, 6, 7, 11.	10.50
GOJONS Choose between chicken or fish. Served with hand cut chips. 3, 6, 7, 11.	10.50
RAGOUT Vegetable and lentil ragout with wood fired Italian sausage served with bread sticks. 6, 7.	10.50

DESSERTS

SELECTION OF DAIRY ICE CREAM With chocolate sauce. 7.	5.50
BROWNIE Warm chocolate brownie with vanilla ice cream and chocolate sauce. 6, 7, 11.	5.50

Farina

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



Farina

We make every effort to be very sensitive, accommodate lifestyle choice, understand dietary requirements and highlight them on our menu, just let us know and we will help you through your choices. With that in mind, we cant get to a flour free environment (its in the air as we toss our pizzas) and 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 and Vegetarian.

Starters

ANTIPASTO MISTO (AC)	15.50
Selection of cured meats, cheese and grilled vegetables, served with flat bread. 6 Wheat, 7, 9.	
ROASTED VINE TOMATO SOUP (AC) (V)	7.50
Grilled sourdough with marinated vine tomatoes, shallot, garlic, torn basil and parmesan shavings. 6 Wheat, 7, 12.	
CHICKEN CEASAR SALAD (AC)	12.50
Baby gem lettuce with grilled chicken, pancetta, rustic croutons, parmesan shavings and Caesar dressing. 6 Wheat, 7, 11, 13.	
BRUSCHETTA CAPRESE (AC) (V)	11.50
Roast peppers, vine tomato and buffalo mozzarella on grilled sourdough with basil pesto. 5 Cashew, 6 Wheat, 7.	
ITALIAN SAUSAGE (AC)	11.50
With lentil and root vegetable ragout, sundried tomato and black olive focaccia. 6 Wheat, 9, 12.	
BRUSCHETTA GAMBERI	11.50
Toasted sourdough topped with prawns, sundried tomato pesto, courgettes and rocket leaf. 1, 5, 6 Wheat, 7.	
STEAK TAGLIATA (GF)	12.50
Pan seared angus beef with cherry tomatoes, red onion, rocket salad, shaved parmesan and balsamic dressing and flatbread. t6 Wheat, 7, 9.	
ARRABBIATTA (V)	11.50
Penne pasta in tomato, chilli and garlic sauce, shaved parmesan and extra virgin olive oil. 6 Wheat, 7.	

Allergy Advice/Allergy Requirements

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

Main Course

STEAK OF THE DAY (GF)	38.00
Served with wood fired vegetables, triple cooked chips and cracked pepper and brandy cream. 6 Wheat, 7, 9, 12.	
FISH OF THE DAY (GF)	22.00
Served with Mediterranean vegetables Caponata stew, and buttered baby potatoes. 3, 9, 7, 12.	
CHICKEN PARMIGIANA	21.00
Baked chicken Parmigiana with marinara sauce, fresh mozzarella, spaghetti and basil pesto. 5 Cashew, 6 Wheat, 7.	
RISOTTO CON ZUCCA (V) (GF)	21.00
Roast pumpkin and sage risotto with dressed rocket leaf, aged parmesan and truffle oil. 7, 9.	

Side Orders

Chips. 6 Wheat	4.50
Roast Baby Potatoes	4.50
Boiled Baby Potatoes. 7.	4.50
Flatbread with or without cheese. 6, 7.	5.50
Mixed Salad. 9, 13.	4.50
Wood fired vegetables. 12	4.50

Pasta

All pasta dishes are available as Gluten free.

CARBONARA	19.95
Spaghetti with pancetta, onion, cream, egg and parmesan. 6 Wheat, 7, 11.	
RIGATONI BOLOGNESE	19.95
Beef ragù with celery, carrots and onion in tomato sauce with aged parmesan. 6 Wheat, 7, 12.	
PAPPARDELLE ALLA BOSCAIOLA	18.95
With chicken, Italian sausage, tomato sauce with garden peas, mushroom, and mascarpone. 6 Wheat, 7, 9.	
RAVIOLI ALLA GIARDINIERA (V)	18.95
Ricotta and spinach ravioli with cherry tomatoes, grilled artichokes, tomato and basil sauce. 6 Wheat, 7, 9.	

Pizza

All our pizzas are available with a choice of our house crust or our gluten free crust.

MARGHERITA (V)	15.50
Mozzarella and vine tomato sauce. 6 Wheat, 7.	
MEAT FEAST	17.50
Pepperoni, chicken, ham, and brisket. 6 Wheat, 7.	
NAPOLI	16.50
Italian sausage and friarielli. 6 Wheat, 7, 9.	
CAPRICCIOSA	16.50
Ham, olives, artichokes, and mushrooms. 6 Wheat, 7, 9.	
RUCOLA AND PARMA HAM	16.50
Parma ham, parmesan shavings, cherry tomatoes and rocket. 6 Wheat, 7.	
VEGANA (V) (VV)	16.50
Grilled vegetables, olives and mushroom with vegan mozzarella. 6 Wheat.	
VESUVIO	16.50
Pepperoni, jalapenos, onion and sweetcorn. 6 Wheat, 7.	
BIANCA	16.50
White pizza with crushed baby potatoes, gorgonzola, rosemary, and crispy pancetta. 6 Wheat, 7.	
ROMA	16.50
Wood fired chicken, peppers and basil pesto. 5 Cashew, 6 Wheat, 7.	

Extra Toppings

Ham, chicken, beef brisket, nduja sausage, parma ham, sweetcorn, mushroom, cherry tomatoes, grilled vegetables, jalapeños, red onion, friarelli. 2.00 each