

# Enjoy Farinella

I ristoranti Farinella vi accolgono in un'atmosfera semplice ed elegante luminosa e familiare per proporvi una ristorazione di qualità ispirata alle ricette, agli ingredienti, ai sapori tradizionali della celebrata cucina mediterranea... Benvenuti e buon appetito!

## starters

<b>Chiacchiere di Farinella</b>	9,50
Fried pizza dough sticks with Scarpariello sauce	
<b>Bruschette</b>	9,50
2 Slices of homemade toasted bread topped with cherry tomatoes, garlic, oregano and evo oil , 2 Slices of homemade toasted bread topped with butter and anchovies in oil	
<b>Crudo e Bufala</b>	17,00
Mozzarella di Bufala Campana PDO 170 g, focaccia bread and Prosciutto di Parma Doppia Corona	
<b>Mozzarella in Carrozza Farinella</b>	12,50
Fried mozzarella sandwich with baked ham	
<b>*Fritto all'Italiana</b>	11,50
2 Neapolitan Arancini rice balls, 2 small fried pasta pies with Carbonara sauce, 2 potato croquettes	
<b>Montanare e verdure Pastellate</b>	9,90
1 small deep-fried pizza with tomato sauce, Grana Padano cheese and basil, 1 small deep-fried pizza with Genovese sauce, Grana Padano cheese, basil and batter-fried vegetables	
<b>*Parmigiana di Melanzane Napoletana</b>	13,00
Double-layered eggplant slices, San Marzano tomatoes, Grana Padano cheese, basil and smoked mozzarella cheese	
<b>Bignè ai Funghi Porcini con salsa al formaggio</b>	14,50
Savoury cream puffs with porcini mushrooms filling, glazed with a four-cheese sauce and parsley	
<b>Moscardini alla Luciana</b>	16,00
Small pot of musky octopus in tomato sauce, with cherry tomatoes, olives, capers and croutons	



## second courses

<b>Filetto di Salmone</b>	22,00
Norwegian salmon cooked at low temperature, asparagus, fennels, semi-dried cherry tomatoes, Taggiasche olives, crouton crumbles	
<b>*Frittura di Gamberi e Calamari</b>	18,50
Crispy fried prawns and squids breaded with re-milled durum wheat, hints of lemon and mixed salad	
<b>Pollo con salsa Gravy</b>	16,90
Chicken breast cooked at low temperature, vegetable stew, basmati rice and reduction of Gravy sauce	
<b>Bacon Cheeseburger</b>	16,00
Bun, *beef burger, crispy bacon, iceberg lettuce, cheddar, cherry tomatoes, caramelised Tropea onions and Farinella sauce	
<b>Tagliata di Manzo</b>	24,00
Italian cube roll, with brunoise of mushrooms and potatoes	
<b>Polpo Arrostito</b>	18,90
*Grilled octopus, vegetable stew, hints of Mediterranean Herbs	

## salads

<b>Caesar Salad</b>	13,50
Grilled chicken strips, mixed salad, hard-boiled egg, croutons, Grana Padano flakes and Caesar dressing	
<b>Nizzarda</b>	15,50
Tuna fillets, mixed salad, Taggiasche olives, potatoes, green beans, hard-boiled egg, anchovies in oil, cherry tomatoes and croutons	
<b>Salmonata</b>	17,00
Fresh salmon with spicy marinade, rocket, citrus wedges, fennel and toasted almonds	



## pizzas

<b>Margherita</b>	9,90
Tomato sauce, mozzarella cheese from Agerola, Grana Padano cheese, basil and evo oil	
<b>Marinara</b>	8,50
Tomato sauce, cherry tomatoes, oregano, garlic, basil and evo oil	
<b>Capricciosa</b>	14,00
Tomato sauce, mozzarella cheese from Agerola, Taggiasche olives, champignon mushrooms, Napoli salami, artichokes, Grana Padano cheese, baked ham, basil and evo oil	
<b>Bufalotta</b>	13,50
Tomato sauce, cherry tomatoes, buffalo mozzarella PDO, Grana Padano cheese, basil and evo oil	
<b>Pachino crudo e rucola</b>	14,90
Cherry tomatoes, mozzarella cheese from Agerola, Parma ham, rocket, Grana Padano flakes and evo oil	
<b>Vegetariana</b>	12,50
Mozzarella cheese from Agerola, cherry tomatoes, courgettes, aubergines, peppers, Taggiasche olives, Grana Padano cheese and evo oil	
<b>Napoli</b>	12,90
Tomato sauce, mozzarella cheese from Agerola, anchovies in oil, Taggiasche olives, basil and evo oil	

## kids menu

<b>Pennette pasta with tomato sauce</b>	8,50
<b>Pennette pasta with cream sauce and baked ham</b>	8,50
<b>Chicken cutlet and French fries</b>	9,50

## the classic

<b>Carbonara</b>	14,00
Mezze maniche pasta, cheek lard, egg yolk with cheese and black pepper	
<b>Nerano</b>	13,50
Spaghetti creamed with butter, courgettes, Provolone cheese from Agerola, black pepper and basil	
<b>Cacio e Pepe</b>	13,50
Spaghetti dish from the Roman cuisine seasoned with pecorino cheese and black pepper	
<b>Scarpariello</b>	13,00
Spaghetti, Pachino cherry tomatoes, garlic, Pecorino cheese, Grana Padano cheese, basil, chili pepper and evo oil	
<b>Gnocchi alla Sorrentina</b>	14,50
"Selenella" potato gnocchi au gratin, Sorrento tomato sauce, mozzarella cheese from Agerola, Grana Padano cheese and basil	



## specials

<b>Mafalde Porcini e Tartufo</b>	17,00
Mafalde pasta creamed with white truffle butter from Normandy, porcini mushrooms, parsley, garlic and Giffoni hazelnuts	
<b>Risotto ai Gamberi rossi di Mazara e Zafferano</b>	19,00
Carnaroli rice, prawn bisque, saffron cream, Mazara prawns, parsley and toasted almonds	
<b>Ravioli Zucca e Guanciale</b>	16,50
Ravioli pasta filled with ricotta, smoked mozzarella cheese and marjoram sautéed with butter, sage and cinnamon, served on pureed pumpkin soup and crispy cheek lard	
<b>*Lasagna al salmone Norvegese</b>	16,00
Layers of lasagne pasta filled with salmon, béchamel sauce, courgettes and smoked mozzarella cheese	
<b>Tagliatelle alla Bolognese</b>	15,50
Egg pasta with Italian beef Bolognese sauce	



## desserts

<b>Delizia al limone</b>	8,50
Small sponge cake filled with Amalfi lemons custard served on strawberry sauce	
<b>Tiramisù</b>	7,90
Biscuit soaked in Neapolitan espresso, mascarpone cream cheese and cocoa powder	
<b>Babà Farcito</b>	7,90
Small Neapolitan yeast cake filled with buffalo ricotta cheese, chocolate chips and candied orange zests	
<b>Pastiera Napoletana</b>	8,50
Neapolitan tart made with cooked wheat and ricotta cheese, flavoured with orange flower	
<b>Pasticciotto Leccese scomposto</b>	7,90
Chantilly cream, candied black cherries and biscuit crumble	
<b>Profiteroles</b>	8,50
Choux pastry filled with whipped cream, glazed with dark chocolate cream or lemon cream	
<b>Tortino ai Pistacchi di Bronte</b>	7,90
Pistachio lava cake, chocolate cream and Amaretti biscuit crumble	

## special pizzas

<b>Tonno Pomodoro dry e Cipolla Caramellata</b>	15,00
Mozzarella cheese from Agerola, caramelised Tropea onions, tuna fillets in oil, semi-dried San Marzano tomatoes, basil and evo oil	
<b>Tartufata</b>	16,00
Buffalo mozzarella cheese PDO from Campania, Scorzone black truffle, porcini mushrooms sautéed with garlic, parsley and evo oil	
<b>Mortadella Pistacchi e Limone</b>	13,50
Mozzarella cheese from Agerola, Mortadella Bologna PGI, buffalo ricotta cheese, pistachio nuts with hints of lemon	
<b>Pomodorini e Stracciatella di Bufala</b>	15,00
Pachino cherry tomatoes in wood-fired oven with oregano, San Marzano tomato sauce, buffalo stracciatella cream cheese PDO from Campania	
<b>Carbonara</b>	14,50
Mozzarella cheese from Agerola, cheek lard, carbonara sauce, black pepper and cheese flakes	
<b>Salsiccia e Friarielli</b>	14,00
Mozzarella cheese from Agerola, italian sausage and broccoli rabe sautéed with garlic, chili peppers end evo oil	
<b>Diavola</b>	11,50
Tomato sauce, mozzarella cheese from Agerola, spicy salami, Grana Padano cheese, basil and evo oil	
<b>La Napoletana Fritta</b>	11,90
Deep-fried pizza filled with ricotta, smoked mozzarella cheese, Napoli salami, black pepper and basil	
<b>Il Calzone</b>	12,90
Oven-baked pizza filled with tomato sauce, ricotta, mozzarella cheese from Agerola, Napoli salami, black pepper and basil	

## i contorni

<b>*Dipper fries</b>	5,00
<b>Roast potatoes</b>	5,00
<b>Mixed salad</b>	5,00
<b>Tegamino di verdure</b>	8,90
Potatoes, peppers, broccoli rabe	