

ENJOY FARINELLA

Farinella restaurants welcome you in a simple, bright and elegant ambiance with a familiar atmosphere, to offer quality catering inspired by the traditional recipes, ingredients and flavors of the celebrated Mediterranean cuisine...Welcome and Buon Appetito!

starters

- ★ **Chiacchiere di Farinella** 8,50
Fried pizza chunks seasoned with fresh cherry tomatoes, olive oil, basil and oregano
- ★ **Fritto Italiano** 13,50
Neapolitan fried pasta, potatoes croquettes, arancini (fried rice balls), fried pizzas with tomato on top, basil and Grana Padano flakes and battered vegetables.
- ★ **Bruschette e Zeppoline** 7,50
Grilled bread with cherry tomatoes, olive oil, basil, fried dough balls.
- ★ **Fiori di Zucca Ripieni** 11,00
Pumpkin flowers stuffed with buffalo ricotta cheese whipped with basil pesto on tomato emulsion
- Crudo e Mozzarella** 15,00
Parma ham, buffalo mozzarella from Campania on cherry tomatoes and basil.
- ★ **Polpo** 16,00
Octopus salad with arugula and lemon, steamed potatoes, crispy fennel and olives.



Farinella's classics

- ★ **Cacio e Pepe** 10,00
From the Roman tradition, spaghetti seasoned with cheese and black pepper.
- Carbonara** 11,00
Spaghetti stirred in eggs and bacon, Grana Padano cheese, black pepper and pecorino cheese.
- ★ **Nerano** 11,00
Spaghetti with zucchini, butter, Grana Padano cheese, black pepper and basil.
- ★ **Scarpariello** 10,00
From the Neapolitan tradition, spaghetti with tomatoes, Grana Padano cheese, chilli pepper and basil.

pizzas

- ★ **Margherita** 6,50
Tomato sauce, mozzarella cheese, Grana Padano, basil, olive oil.
- ★ **Marinara** 5,90
Tomato sauce, oregano, garlic, cherry tomatoes, basil, olive oil.
- ★ **Bufalotta** 13,50
Tomato sauce, cherry tomatoes, buffalo mozzarella PDO, Grana Padano, basil, olive oil
- ★ **4 Formaggi** 12,50
Emmenthal, gorgonzola blue cheese, mozzarella, Grana Padano, cream, basil, olive oil.
- Diavola** 11,00
Tomato sauce, mozzarella cheese, spicy salami, Grana Padano, basil, olive oil.
- Cotto ma non Cotto** 12,50
Tomato sauce, mozzarella cheese, ham, Grana Padano, basil, olive oil.
- Provola e Salame** 11,00
Smoked mozzarella cheese, salami, Grana Padano, basil, olive oil.
- ★ **Vegetariana** 12,50
Mozzarella cheese, cherry tomatoes, zucchini, aubergines, peppers, taggiasche olives, Grana Padano, basil, olive oil.
- Calzone** 12,50
Pizza dough filled with ricotta cheese, mozzarella, salami, black pepper, Grana Padano, and tomato sauce, basil and olive oil on top.
- Pomodorini, Prosciutto Crudo e Rucola** 14,50
Cherry tomatoes, mozzarella cheese, Parma ham, arugula, Grana Padano flakes, olive oil.
- Salsiccia, Provola e Friarielli** 12,50
Sausages, smoked mozzarella cheese, neapolitan friarielli (broccoli raves), Grana Padano, olive oil.
- Ricotta, Mortadella, Pistacchi e Zeste di Limone** 13,00
Mortadella from Bologna, mozzarella cheese, buffalo ricotta cheese, pistachios from Bronte and lemon zests, basil, olive oil.



Please let our staff know if you have any allergies or intolerances. We will help you avoid those foodstuffs that contain foods you are allergic or intolerant to. Our staff will be happy to provide you with the list of allergens.

Excellence tastes better!

We use natural yeast, choose only the best flours and double the rising time of our products in order to offer you better taste and digestibility.
(After a first rising of 36 hours, our products are blast chilled at a temperature of -22° C and then let rise again for more 24 hours at a controlled temperature.)

~ Food subject to prior decontamination treatment in accordance with the requirements of Regulation (EC) No 853/2004, Annex III, Section VIII, Chapter 3, point D.3.

first courses

- ★ **Gnocchi** 11,50
Potato gnocchi in Sorrentina sauce, fiordilatte from Agerola, Grana Padano and basil.
- ★ **Scialatielli** 12,50
Scialatielli fresh pasta, smoked mozzarella cheese with aubergines in cherry tomatoes sauce, Grana Padano cheese and basil.
- ★ **Fettuccine** 15,50
Fettuccine with citrus fruits from Sorrento, local prawns and toasted almond flakes.



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6,00 / 100g, with side plate included 14,00

In addition to the typical Neapolitan deep-fried shrimps and squids, available every day, Farinella offers a variety of traditional seafood recipes on the basis of the sea products available each day, as a guarantee of its quality and freshness.

second courses

- ★ **Pollo** 14,50
Alternated chicken slices with grilled seasonal vegetables, roast potatoes flavoured with rosemary and herb basmati rice
- ★ **Hamburger** 15,00
Beef burger, with slices of potatoes, salad and coppery tomato.
- Tagliata di Manzo** 18,00
Beefsteak, rocket salad, cherry tomatoes and flakes of Grana Padano with a reduction of balsamic vinegar.
- Salmonè** 17,00
Salmon slices in a citrus crust, on buttered asparagus and fennel stir-fried with 4 peppers.
- ★ **Gamberi e Calamari** 16,00
Fried prawns and squids from the Mediterranean, tempura vegetables and Farinella sauce.

seasonal sides

- Baked Potatoes 4,00
- ★ Fried Potatoes 4,00
- Grilled Vegetables 4,00
- Mixed Salad 4,00

salads

- Caesar** 11,00
Grilled chicken on mixed salad, Grana Padano flakes, croutons, hard-boiled eggs, all seasoned with Caesar sauce.
- ★ **Vegetariana** 9,50
Mixed salad with arugula, grilled zucchini, green beans, steamed carrots, seasoned with olive oil and vinegar, tomatoes and olives.
- ★ **Fresella Napoletana** 10,00
Tuna fillets in olive oil, rocket, cherry tomatoes, Gaeta olives
- Salmonata** 13,00
Fresh house-marinated salmon on a nest of arugula and wild fennel, seasoned and garnished with juice and slices of Sicilian oranges and toasted almonds.



desserts

- Tiramisù** 6,50
Coffee-soaked shortbreads, dipped in a light mascarpone cream.
- Babà** 7,00
Special Farinella babà with cooked Buffalo milk cream, chocolate drops and orange peels.
- Mosaico di Frutta con Gelato** 7,50
Fresh seasonal fruits, with vanilla ice cream.
- Semifreddo** 7,00
Semifreddo al torroncino su biscotto morbido alle mandorle accompagnato da brick di salsa al cioccolato.
- Cre moso alla Nocciola** 7,00
Hazelnut creamy dessert with cinnamon spiced chocolate crumble
- Delizia al Limone** 7,50
The real delizia of the Sorrento Coast, prepared according to the traditional recipe.

drink

- Coca Cola, Coca Cola Zero, Fanta, Sprite 33cl 3,50
- Lager Beer draught 20cl 3,80
- Lager Beer draught 40cl 5,50
- Dark Beer draught 20cl 4,00
- Dark Beer draught 40cl 6,00
- Water 50cl sparkling/still 2,50