

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

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



second courses

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

salads

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



pizzas

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

kids menu

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

the classic

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



specials

Mafalde Porcini e Tartufo	17,00
Mafalde pasta creamed with white truffle butter from Normandy, porcini mushrooms, parsley, garlic and Giffoni hazelnuts	
Risotto ai Gamberi rossi di Mazara e Zafferano	19,00
Carnaroli rice, prawn bisque, saffron cream, Mazara prawns, parsley and toasted almonds	
Ravioli Zucca e Guanciale	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	
*Lasagna al salmone Norvegese	16,00
Layers of lasagne pasta filled with salmon, béchamel sauce, courgettes and smoked mozzarella cheese	
Tagliatelle alla Bolognese	15,50
Egg pasta with Italian beef Bolognese sauce	



desserts

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

special pizzas

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

i contorni

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