

# 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!

## appetizers

★ ★ Chiacchiere di Farinella	11,00
Fried pizza chunks seasoned with fresh cherry tomatoes, oil, basil and oregano..	
★ Fritto Italiano	14,00
Fried pasta omelette, potato croquettes, fried rice balls with tomato sauce, fried mini-pizzas with tomato, basil and grana padano shavings, battered vegetables.	
★ Bruschette	9,50
Toasted bread seasoned with cherry tomatoes, oregano, basil and evo oil.	
★ Fiori di Zucca Ripieni	14,00
Zucchini flowers stuffed with buffalo ricotta whipped with basil pesto, served on a tomato emulsion.	
★ Mozzarella	16,00
Buffalo Mozzarella from Campana PDO 250 gr. on fried aubergines with cherry tomatoes, leaves of bread with oil and basil.	
Seppia	16,50
Cuttlefish ~ roasted with julienne of vegetables with balsamic vinegar and fresh mint.	
Polpo	17,00
Salad of octopus ~ with rocket and lemon, steamed potatoes, crispy celery and olives.	
★ ★ Vesuvio di Melanzane	11,00
Layers of fried aubergines stuffed with fiordilatte and basil in tomato sauce, flakes of Grana Padano cheese and basil.	



## Farinella's classics

★ Cacio e Pepe	12,00
From the Roman tradition, spaghetti seasoned with cheese and black pepper.	
Carbonara	13,00
Spaghetti stirred in eggs and bacon, Grana Padano cheese, black pepper and pecorino cheese.	
★ Nerano	12,00
Spaghetti with zucchini, butter, parmesan, black pepper and basil.	
★ Scarpariello	12,50
From the Neapolitan tradition, spaghetti with tomatoes, Grana Padano cheese, chilli pepper and basil.	

## pizzas

★ Margherita	9,50
Tomato sauce, mozzarella, Grana Padano, basil, extra-virgin olive oil.	
★ Marinara	7,90
Tomato sauce, oregano, garlic, basil, cherry tomatoes, extra-virgin olive oil.	
Napoli	10,00
Tomato sauce, mozzarella, anchovies, taggiasche olives, olive oil, Grana Padano, basil.	
★ Bufalotta	13,50
Tomato sauce, cherry tomatoes, PDO buffalo mozzarella from Campania, Grana Padano, basil, extra virgin olive oil.	
★ 4 Formaggi	12,50
Emmenthal, gorgonzola, mozzarella, Grana Padano, cream, basil, extra virgin olive oil.	
Diavola	11,00
Tomato sauce, mozzarella, pepperoni, Grana Padano, basil, extra-virgin olive oil.	
Pomodorini, Prosciutto Crudo e Rucola	14,50
Cherry tomatoes, mozzarella, dry-cured ham, rocket, Grana Padano shavings, extra-virgin olive oil.	
Cotto ma non Cotto	12,50
Tomato sauce, mozzarella, ham, Grana Padano, basil, extra virgin olive oil.	
Provola e Salame	11,00
Smoked provola cheese, salami, Grana Padano, basil, extra-virgin olive oil.	
★ Vegetariana	12,50
Mozzarella, cherry tomatoes, zucchini, aubergines, peppers, Grana Padano, basil, extra-virgin olive oil.	
Calzone	12,50
Filled with ricotta cheese, mozzarella, salami, black pepper with tomato sauce, Grana Padano, basil and extra-virgin olive oil on top.	
Salsiccia e Friarielli	12,00
Sausages, provola cheese, friarielli (broccoli rabes), Grana Padano, extra-virgin olive oil.	
Ricotta, Mortadella, Pistacchi e Zeste di Limone	13,00
Bologna Mortadella PGI, fiordilatte cheese, Campanian buffalo ricotta cheese PDO, Bronte pistachios, lemon zests, olive oil, basil.	
★ Montanara Fritta	13,00
Fried pizza topped with seared cherry tomatoes, buffalo mozzarella strips, Grana Padano, basil, extra-virgin olive oil.	
★ Scarola	12,50
Stewed escarole, taggiasche olives, smoked provola cheese, Grana Padano, basil, evo oil.	
Patate, Straccetti di Bufala e Lardo	12,00
Potato chips rosemary flavoured, smoked buffalo mozzarella rags, Colonnata lard, evo oil.	



## first courses

★ Gnocchi	13,00
Potatoes gnocchi with Sorrento sauce, fiordilatte cheese, Grana Padano and basil.	
★ ★ Scialatielli	14,50
Scialatielli fresh pasta, smoked mozzarella cheese with aubergines in cherry tomatoes sauce, Grana Padano cheese and basil..	
★ ★ Fettuccine	18,00
Fettuccine with citrus fruits from Sorrento, local prawns and toasted almond flakes..	
Linguine	16,00
Linguine pasta with mussels, zucchini flowers flavoured with basil pesto and flakes of cacio silano.	



## fisherman's net

price per 100g, side included 6,00  
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	16,00
Chicken millefeuille alternated with grilled seasonal vegetables, roast potatoes flavoured with rosemary and herb basmati rice	
Hamburger	16,00
Beef burger ~, with slices of potatoes, salad and coppery tomato.	
Tagliata di Manzo	18,50
Beefsteak, rocket salad, cherry tomatoes and flakes of Grana Padano with a riduction of balsamic vinegar.	
Salmone	18,00
Salmon steak ~ in crust, stewed escarole with olives and capers and a dome of toasted rice.	
Ricciola	19,00
Sliced amberjack ~ on Scapece fried zucchini and steamed potatoes.	
Gamberi e Calamari	18,00
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	13,00
Grilled chicken on mixed salad, vegetable salad, Grana Padano flakes, bread croutons, hard boiled eggs, all seasoned with Caesar sauce.	
Nizzarda	12,00
Tuna in evo olive oil, mixed salad, green olives, Pantelleria capers, green beans, potatoes and cherry tomatoes.	
★ Vegetariana	12,00
Mixed salad with rocket, red peppers and grilled courgette in olive oil, greek feta cheese, seeds and red onion from Tropea.	
★ Fresella di Farinella	14,50
Classic Neapolitan fresella (bruschetta) served on green salad with cherry tomatoes, rocket, buffalo mozzarella, anchovies, olives.	
Salmonata	15,00
Fresh homemade smoked salmon ~, on a rocket nest and wild fennel, seasoned and garnished with juice and slices of Sicilian oranges and berries.	



## desserts

★ Tiramisù	7,50
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	8,00
Fresh seasonal fruits, with vanilla ice-cream.	
★ Tortino	8,00
Chocolate cake with melting heart and vanilla ice-cream on a soft wafer.	
★ Pastiera	7,50
The real Neapolitan pastiera tart, prepared following the traditional recipe.	

## drinks

Coca Cola, Coca Cola Zero, Fanta, Sprite 33cl	3,50
Birra Chiara draught 20cl	3,80
Birra Chiara draught 40cl	5,50
Birra Scura draught 20cl	4,00
Birra Scura draught 40cl	6,00
Water 50cl sparkling/still	2,50

★ Farinella exclusives

★ seasonal dishes

★ vegetarian dishes

★ frozen products