

Farinelli

– 1937 –

PIZZERIA & CUCINA

Appetizers

family style:

-Tavalozza-

chefs selection of cold cuts and cheeses

-Pere E Noci Salad-

mixed baby greens, candied walnuts, pears, endive, gorgonzola crumble, raspberry dressing, crostini topped with gorgonzola dolce

-Polenta Fritta-

polenta fritters, truffled fondue, spicy pomodoro sauce

-Arancini-

saffron flavored fried risotto balls served with our arrabbiata tomato sauce and truffle oil

-Melanzane alla Parmigiana-

baked eggplant, mozzarella, pomodoro sauce, parmigiano. baked in our wood burning oven

Truffle Pizza-

truffle paste, mozzarella, parmesan, goat cheese, shaved black truffle, truffle oil

Entrees

guest choice of:

-Ravioli d'Aragosta-

homemade ravioli stuffed with shrimp and crab meat confit, with creamy lobster sauce

-Cacio E Pepe-

homemade spaghetti alla chitarra, pecorino romano, black pepper. served in a parmesan basket

-Pollo allo Champagne-

pan seared chicken breast, shallots, sun-dried tomatoes, creamy champagne sauce. served with sautéed green beans and potato gratin

-Branzino alla Erbe-

oven roasted fresh mediterranean striped bass, fresh herbs, lemon, olive oil. topped with salmoriglio sauce. served with sautéed green beans and potato gratin

-Filetto al Barolo-

filet mignon in a red wine barolo sauce served over risotto milanese

Dessert

guest choice of:

-Tiramisu — Panna Cotta — Chocolate Mousse-

Selection of Teas or Coffees