TAGLIERE

serves 2

cured Italian meats selection. Nocellara olives.

grilled marinated artichokes on a bed of rocket.

served with deep fried dough bites 18

add burrata Pugliese +4

POLPETTE

oven baked pork meatballs in rich tomato sauce 8.5

add spicy Calabrian nduia & ricotta 10

ZUCCHINE (PB)

crispy sticks of freshly cut courgettes

deep fried in batter 6.5

BREAD BASKET (PB)

our in house freshly baked bread 3.5

PATATINE (PB)

skinny fries, always a favourite



NAPOLETANA

STARTERS & SHARING

(V) vegetarian / (PB) plant-based

MOZZARELLINE (V)

four chunky smoked mozzarella sticks coated in bread crumbs & deep fried served with spicy tomato sauce 7.5

POTATO CROCCHÈ

Neapolitan panzerotti, a street food classic: breaded potato mash parcel filled with fiordilatte mozzarella & parmesan served with garlic dip 7

PARMIGIANA NAPOLETANA (V)

deep fried aubergines layered with slow cooked tomato sauce, fiordilatte mozzarella, parmesan 7

BRUSCHETTA + BURRATA (V)

two slices of our homemade bread toasted, topped with cherry tomatoes, a whole burrata Pugliese & olives 9 No Burrata? No problem! Just bruschetta 5

TAGLIERE VEGANO (V)

serves 2

grilled & marinated mixed vegetables, Nocellara olives on a bed of rocket served with deep fried dough bites 16 add burrata Pugliese +4

ARANCINI

two classic arborio rice balls filled with tomato, salsiccia & smoked mozzarella 7

BURRATA (V)

burrata Pugliese, cherry tomatoes and homemade basil pesto 8.5

FOCACCIA ALL'AGLIO (PB)

our plain pizza base with garlic and EVO oil 5

NOCELLARA OLIVES (PB)

Sicilian green olives 4

DIPPINGS

our own homemade seasonal dippings available to complement your pizza 'cornicione' (crust). All at 2.5

the smooth one

garlic mayo & chives (V)

the fiery one カカカカ tomato & hot scotch bonnet (PB) **the posh one** truffle mayo (V)

the spicy one *m*ayo & Calabrian nduja

SALADS

INSALATA CAPRESE (V)

buffalo mozzarella, cherry tomatoes, oregano, homemade basil pesto 8.5

INSALATA MISTA (PB)

mixed leaves with cherry tomatoes, balsamic vinegar glaze 7

ADD A BOOST TO ANY INSALATA!

burrata Pugliese 4, buffalo mozzarella 3.5, truffle oil 1, anchovies 1

INSALATA RUSTICA (V)

grilled marinated artichokes, wild rocket, Sicilian DOP salted ricotta shavings, balsamic vinegar glaze 7.5





NAPOLETANA

PIZZA

Our dough is made daily on site in the traditional Neapolitan way. We use fresh live yeast, a mix of Italian grains and it's slow fermented twice up to 48 hours. This way it's fresh and easy to digest with a puffy 'cornicione' (crust). Our pizzas are stretched by hand in the traditional shape of 'ruota di carro' (carriage wheel) always over 12" diameter. Our brick pizza oven was handmade for Farina by Italian artisans in the outskirts of Naples. The 'biscotto' (stone base) on which the pizzas are baked was crafted by arguably the oldest and the last artisan workshop of its kind. The 'biscotto' made uniquely with alluvial clay from the Campania region and fired in a wood-kiln allows for our pizzas to be cooked at a blazing 500°C in a mere 60-90 seconds!

*GLUTEN FREE BASE AND VEGAN "CHEEZE" AVAILABLE AS EXTRAS

(V) vegetarian - (**) NO tomato sauce - Spicy

SPICY KISS 🤌



spicy Calabrian nduja, caramelized onions, salame Napoli, fresh buffalo ricotta, fiordilatte mozzarella, tomato sauce, parmesan, EVO oil 15.5

MARINARA (PB)

fresh garlic, tomato sauce, wild oregano, fresh basil. EVO oil 8.5

NAPOLETANA

anchovies, olives, wild capers, fiordilatte mozzarella, tomato sauce, oregano. EVO oil 13

BURRATINA (V)

whole burrata Pugliese, courgettes, cherry tomatoes, fiordilatte mozzarella, tomato sauce, parmesan shavings, EVO oil 15

VEGETARIANA (V) (**)

mixed peppers, aubergines, courgettes, fiordilatte mozzarella, parmesan, EVO oil 13.5

PIZZA PARMIGIANA (V)

aubergines, burrata Pugliese, cherry tomatoes, fiordilatte mozzarella, basil pesto, fresh basil. EVO oil 14

QUATTRO FORMAGGI (V) (**)

cream of ricotta topped with Cornish cheddar, gorgonzola (blue cheese), fiordilatte mozzarella, fresh basil, EVO oil 14

MARGHERITA (V)



tomato sauce, fiordilatte mozzarella, parmesan. fresh basil. EVO oil 12

KING CHARLES III (V) (**)



porcini mushrooms, cream of walnuts, Cornish cheddar, buffalo mozzarella, wild rocket, fresh basil, parmesan shavings EVO oil 15

BONDOLA (**)



mortadella, burrata Pugliese, crushed pistachio, homemade basil pesto, fresh basil. EVO oil 15.5

CALZONE

folded pizza with salame Napoli, ham, fresh buffalo ricotta, fiordilatte mozzarella, tomato sauce, parmesan, EVO oil 14

KID'S PIZZA MEAL



6" pizzetta margherita + fruit juice + one scoop of gelato 12

FARINA (**)



cherry tomatoes, spicy Calabrian nduja, 'spianata' salame, fiordilatte & smoked mozzarella, parmesan, fresh basil, EVO oil 15

SALSICCIA E FRIARIELLI (**)

Italian sausage, Neapolitan 'wild broccoli', fiordilatte mozzarella, parmesan, fresh basil. EVO oil 14.5

SAN DANIELE (**)

Parma ham DOP, cherry tomatoes, wild rocket, fiordilatte mozzarella, parmesan shavings, EVO oil 15

CAPRICCIOSA

olives, artichokes, ham, fiordilatte mozzarella, tomato sauce, parmesan, EVO oil 14.5

PROSCIUTTO E FUNGHI

ham, roasted cremini mushrooms, fiordilatte mozzarella, tomato sauce, parmesan, EVO oil 14

BURRATA E NDUJA (**)

burrata Pugliese, spicy Calabrian nduja, aubergines, ham, fiordilatte mozzarella, parmesan, EVO oil 15.5

DIAVOLA

salame Napoli, fresh chilli, fiordilatte mozzarella, tomato sauce, parmesan, fresh basil, EVO oil 14

EXTRAS

burrata Pugliese 4, buffalo or smoked mozzarella 3.5

Mozzarisella® vegan "cheeze", gluten free base, Parma ham DOP, salame Napoli, friarielli, Italian sausage, nduja, 'spianata' salame 2.5 ham, mozzarella, ricotta, parmesan shavings, rocket, mushrooms, artichokes, courgettes, anchovies, aubergines, truffle oil, cherry tomatoes, peppers 1.5 tomato sauce, fresh chilli, Liqurian olives, wild capers, fresh garlic 0.7



NAPOLETANA

PIZZA SPECIAL

We try our best to impress. Our amazing 'pizzaioli' (pizza chefs) are on the spicy side and try to keep things hot and fresh with ideas... if this one doesn't hit the spot – start with a MARINARA OR MARGHERITA add some EXTRAS and make your pizza dreams come true!



SPRING FLING #**

spicy Calabrian 'spianata' salame, smoked mozzarella, porcini mushrooms, Sicilian DOP ricotta salata shavings. EVO oil 15

*GLUTEN FREE BASE AND VEGAN "CHEEZE" AVAILABLE AS EXTRAS

(V) vegetarian - (**) NO tomato sauce - J spicy

PASTA

PAPPARDELLE ALLA BOLOGNESE

fresh pappardelle pasta with rich tomato beef ragu' sauce 14

GNOCCHI ALLA NORMA (V)

fresh gnocchi with rich tomato sauce, aubergines & mozzarella 14

TONNARELLI ALLA CARBONARA

fresh tonnarelli pasta with creamy eggy sauce & quanciale 15



LASAGNE

pasta sheets layered with tomato beef ragu', mozzarella & bechamel 15

GNOCCHI POMODORINI E RUCOLA (V)

fresh gnocchi with cherry tomato sauce, rocket & pecorino shavings 14

PAPPARDELLE FUNGHI E PECORINO (V)

fresh pappardelle pasta with mushrooms, truffle oil, grated pecorino & parsley 14

DON'T FORGET

You can order direct from our website for delivery or collection.



WWW.FARINAPIZZA.CO.UK







NAPOLETANA

APERITIVO TIME!

SOFT DRINKS

Coke, Diet or Zero, Sprite can 330ml 2.75 San Pellegrino lemonade, orange can 330ml 2.75 fruit juice (apple or orange) 2.5

MORETTI

It is a bottom fermented beer with a golden colour. This colouring is a result of the type of malt used in brewing. Alcohol content is 4.6%.

DRAUGHT half pint 3.95 / pint 6.0

330ml bottle 3.95

COCKTAILS

Aperol Spritz (Aperol, prosecco, soda) 9.5 Campari Spritz (Campari, prosecco, soda) 9.5 Lemon Spritz (limoncello, prosecco, soda) 9.5 Negroni (Campari, Martini rosso, gin) 9.5 Negroni Sbagliato (Campari, Martini rosso, prosecco) 9.5 Gin & Tonic (or Lemon) 9

CRAFT BEER

EAST LONDON BREWINGS CO. Tropical Session IPA with a combination of Citra, Chinook and Mandarina Bavaria hops. Super smooth with a refreshing hint of bitterness.

3.8% ABV.

440ml can 5.95

WATER

glass bottle 750ml still or San Pellegrino (sparkling) 3.5

MORETTI ZERO 0.0%

Perfectly balanced with fresh, hoppy and citrus notes; its flavour is loved by many and it's the perfect match for any meal. 66 calories.

0% Alcohol. 100% Moretti.

330ml bottle 3.95

PERONI GRAN RISERVA

Created to celebrate Peroni's 150th anniversary. Made from 100% Italian malts, it's rich & intense with complex flavours of cereals and toasted malts with a fruity finish.

500ml bottle 8.95

-SEE OUR DRINKS & DESSERTS MENU FOR FULL LIST OF WINES AND OTHER TREATS-

From 5 to 7 PM - 2 cocktails with any TAGLIERE for £30

FOOD ALLERGIES & INTOLERANCES

WE CANNOT GUARANTEE OUR DISHES ARE 100% FREE OF GLUTEN OR OTHER ALLERGENS.
PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION BEFORE YOU ORDER.

*our gluten free base & vegan "cheeze" are prepared off site and frozen as we cannot guarantee a 100% allergen free environment on site (PB) plant based / vegan - (V) vegetarian - (**) NO tomato sauce

