

FARINA

MENU FISSO ottanta5 -

Uno

\$85 pp shared banquet (min 4 people)

Sfizi + Antipasti

Pizza Bread

garlic, rosemary, extra virgin olive oil

Marinated Olives

Prosciutto Board + Burrata

*oxheart acid free tomatoes, basil, JK.14
balsamic glaze, evoo*

Crudo di Pesce

*raw market fish, orange & fennel salad,
fresh chilli*

Polpo

*grilled octopus, potatoes salad, olives,
capers, salsa verde*

Primo + Secondo

Tortelloni

*roasted duck filling, Umbria truffle &
mushroom butter, sage sauce*

Agnello

*grilled Hawke's Bay lamb ribs, marinated
spiced eggplant, salsa verde*

Market Fish

daily garnish

w/

Insalata

rocket, pear, Parmigiano, balsamic

Dessert

Dessert Platter

Chef's selection of Farina favorites

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Due

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Pizza Bread

garlic, rosemary, extra virgin olive oil

Marinated Olives

Crudo di Pesce

*raw market fish, orange & fennel salad,
fresh chilli*

Polpo

*grilled octopus, potatoes salad, olives,
capers, salsa verde*

Carpaccio

*smoked beef fillet, Cipriani dressing, Grana
Padano, watercress*

Primo + Secondo

Risotto

Carnaroli, scampi, Umbria truffle, tarragon

Quail

*stuffed of pork fennel sausage, wrapped in
lard and served on cannellini white beans*

Market Fish

daily garnish

w/

Insalata

rocket, pear, Parmigiano, balsamic

Dessert

Dessert Platter

Chef's selection of Farina favorites