# FARINA

## Set menu $100 per person—sharing style

### Antipasti

**Olives**—mixed marinated olives [vg] [gf]

**Ciabatta**—house made ciabatta, E.V.O. oil [vg]

**Crudo**—market raw fish of the day, shallots, mint & cucumber salsa, citrusy vinaigrette [gf] [df]

**Carpaccio**—lightly smoked beef carpaccio, raspberry Cipriani sauce, rocket, shaved Grana Padano DOP [gf]

**Burratina**—with heirloom tomato salad, aged balsamic dressing [v][gf]

### Primi

**Lasagnetta Estiva**—baked layered homemade pasta, homemade pesto alla Genovese, asparagus, mozzarella, Grana Padano DOP, market fresh tomato salsa [v]

### Secondi

**Veal Cotoletta**—crumbed veal, zucchini scapece

**Insalata**—market salad leaves, pear, parmesan, balsamic dressing [v] [gf]

### Dolce

**Tiramisu al cucchiaio**—table served Tiramisu, coffee liqueur and coffee soaked Savoiardi biscuits, mascarpone cream, cocoa powder [v]

[v]vegetarian, [vg] vegan, [df] dairy free, [gf] gluten friendly