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, 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

Filetto di Dentice—snapper fillet, friggitelli (shishito) peppers in a sweet and sour cherry tomato sauce

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