FARINA

Set menu $115 per person—sharing style

Antipasti

Ascolane—crumbed olives, beef stuffing, paprika dip

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

Duo of Oysters—freshly shucked with mignonette and fried, homemade tartare sauce

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 [gf] [v]

Primo

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

Secondo

Lonza d'Agnello—grilled lamb loin, sauteed mixed summer vegetables, roasted potatoes, gremolada sauce, jus

Verdura del Giorno—sautéed market green vegetables of the day with Bagna Càuda*, aromatic breadcrumb

*Piedmontese garlic butter and anchovy emulsion

Dolce

Gelato al momento—soft served Fiordilatte homemade Gelato, summer fruit salad, chocolate sauce

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