

## EVERGREEN PAGNOTTELLI

F

WOOD-FIRED OVEN COOKED

<b>PISTO</b> Pistachio pesto, mortadella, buffalo mozzarella PDO	10
<b>SUGHINO</b> Meatballs in tomato sauce, 'nduja, provola, chopped fried eggplants with tomato sauce	11.5
<b>ELABORATO</b> Raw ham, Apulian straciatella, flakes of black truffle, dried tomatoes	11
<b>CASTELLO</b> Roast pork, chopped fried eggplants with tomato sauce, scamorza, baked potatoes	9.5
<b>BUFFALO</b> ✓ Rocket, cherry tomatoes, buffalo mozzarella PDO, basil	8.5
<b>VEGGY GOOD</b> ✓ Apulian straciatella with curry, grilled zucchini in mint oil, rocket, toasted almonds, dried tomato spread, quinoa seeds	10

## SPECIAL PAGNOTTELLI

F

WOOD-FIRED OVEN COOKED

<b>LOS POLLOS HERMANOS</b> Roast chicken, rocket pesto, cherry tomatoes, Grana Padano PDO	10
<b>FRASCETTA</b> Roast pork, sautéed chicory, provola, 'nduja	10
<b>MARECHIARO</b> Marinated salmon, guacamole, sweet and sour ginger, grilled zucchini in mint oil, Apulian smoked burrata	12
<b>CARPE DIEM</b> Beef carpaccio with juniper and citronette sauce, walnuts, radicchio, buffalo mozzarella PDO, Italian green sauce	13
<b>FIT-FIT</b> Bresaola, Grana Padano PDO, dried tomato spread, rocket, balsamic vinegar glaze	10
<b>PURP FICTION</b> Octopus Cooked at Low Temperature, taggiasca olive spread, baked potatoes, toasted almonds, dried tomatoes, Apulian smoked burrata	13.5

## BAKED POTATOES

F

WOOD-FIRED OVEN COOKED

• WITH OLIVE OIL, GARLIC, ROSEMARY AND PEPPER	5
• WITH CRUNCHY PORK CHEEK AND CHEDDAR	6
• WITH ROAST PORK AND ROSEMARY MAYONNAISE	6
• WITH BEEF RAGU, CHEDDAR AND FARINA SAUCE	6.5

## SALAD

F

ACCOMPANIED BY HOT SLICED PAGNOTTELLO

<b>'NSALAT 'E PURP</b> Lettuce, radicchio, octopus Cooked at Low Temperature, cherry tomatoes, taggiasca olives, yogurt sauce, sesame seeds	8.5
<b>SFIZIOSA</b> Lettuce, rocket, marinated salmon, guacamole, toasted almonds, citronette sauce, fresh orange	8
<b>POLLON</b> Lettuce, rocket, roast chicken, Grana Padano PDO, walnuts, cherry tomatoes, balsamic vinegar glaze	8
<b>CAMPAGNOLA</b> Lettuce, rocket, bresaola, Apulian straciatella, grilled zucchini in mint oil	8

## PLATTERS

F

ACCOMPANIED BY HOT SLICED PAGNOTTELLO

<b>PUGLIESE</b> Raw ham, Apulian straciatella with flakes of black truffle, taggiasca olives, Apulian smoked burrata	13
<b>SNELLO</b> Rocket, bresaola, roast chicken, dried tomato spread, Grana Padano PDO	12.5
<b>COUNTRY</b> Beef carpaccio with juniper and citronette sauce, mortadella, roast pork, raw ham, provola, buffalo mozzarella PDO, grilled zucchini in mint oil	15

## DESSERT

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<b>CLASSIC TIRAMISÙ</b>	5
<b>CHEESECAKE</b> BUKKIES / NUTELLA	5
<b>PAGNOTTELLO WITH NUTELLA</b>	5.5

## BEVERAGES

F

<b>STILL / SPARKLING WATER</b>	50 CL	1.5
	100 CL	2
<b>COCA COLA / COCA COLA ZERO</b>	33 CL	3
<b>FANTA / SPRITE</b>	33 CL	3
<b>CHINOTTO</b>	20 CL	2.5
<b>GLASS OF WINE</b>		6
<b>GRAPPE / BITTER LIQUEURS</b>		4

# Happy Hour



## Evergreen

12.5

- 1 MINI PAGNOTTELLO choose one among the Evergreen
- 1 PORTION OF BAKED POTATOES pick one among the menu
- 1 DRINK INCLUDED



## Gourmet

13.5

- 1 FOCACCIA GOURMET choose one among the two types:
- Fresh tomatoes, buffalo mozzarella PDO and basil pesto
- Roast chicken, basil, Apulian straciatella, dried olive and dried tomatoes spread
- 1 PORTION OF BAKED POTATOES pick one among the menu
- 1 DRINK INCLUDED



## Farina Experience

FOR 2 PEOPLE WITH 2 DRINKS INCLUDED

35

- 2 MINI PAGNOTTELLO choose one among the Evergreen
- 1 FOCACCIA GOURMET choose one among the two types
- 1 PORTION OF BAKED POTATOES pick one among the menu
- 1 PLATTER with mortadella, roast pork, raw ham, taggiasca olive spread, buffalo mozzarella PDO, Grana Padano PDO and dried tomato spread

## DRINK LIST

F

<b>SPRITZ</b> Aperol or Campari, prosecco, soda and orange slice	8	<b>JUNGLE</b> Vodka, Midori, lime and green apple extract	10
<b>SPRITZ SPECIAL</b> Prosecco, soda, passion fruit/strawberry/mint	9	<b>NEGRONI/NEGRONI SBAGLIATO</b> Campari, vermouth rosso and gin/prosecco	10
<b>SPRITZ HUGO</b> Prosecco, soda, fresh mint, lime and elderberry	9	<b>GIN TONIC/LEMON</b> Gin and tonic water/lemon	10
<b>SPRITZ SUMMER</b> Prosecco, limoncello and lime juice	9	<b>AMERICANO</b> Campari bitter, vermouth rosso, soda and orange slice	10
<b>SPRITZ Non-Alcoholic</b> Red orange, soda, strawberry syrup and ginger beer	8	<b>MOSCOW MULE</b> Vodka, ginger beer and lime juice	10
		<b>APPLE GINGER Non-Alcoholic</b> Green apple extract, tonic water, fresh mint and ginger zest	8

## BOTTLED WINE

F

<b>SPARKLING</b>		<b>ROSE</b>	
<b>VENETO LUCIO MOSOLE</b> Prosecco DOC Treviso Millesimato	20	<b>LOMBARDIA CA' DEI FRATI</b> Rosa dei Frati Rivieri del Garda Classico DOC	23
<b>LOMBARDIA CA' DEI FRATI</b> Cuvée dei Frati Brut (metodo Classico)	28	<b>RED</b>	
<b>WHITE</b>		<b>VENETO LUCIO MOSOLE</b> Refresco DOC Venezia	21
<b>VENETO LUCIO MOSOLE</b> Ribolla Gialla IGT Venezia Giulia Pinot Grigio DOC Venezia	22	<b>SICILIA RALLO 1860</b> La Clarissa Syrah Sicilia DOP	20
<b>LOMBARDIA CA' DEI FRATI</b> Lugana I Frati DOC	23	La Clarissa Syrah Sicilia DOP 0,375 Lr	11
<b>SICILIA RALLO 1860</b> Bianco Maggiore DOP Sicilia BIO Bianco Maggiore DOP Sicilia BIO 0,375 Lr	20	<b>DESSERT</b>	
		<b>LOMBARDIA CA' DEI FRATI</b> Tre filer Vino da uve stramature dolce	24

## BOTTLED BEER

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<b>BIRRA DEL BORGO CORTIGIANA</b> Bianche (ITA) (4.5% VOL)	33 CL	5.5	<b>HOEGAARDEN</b> Bianche (BEL) (5% VOL)	33 CL	5.5
<b>BIRRA DEL BORGO DUCHESSA</b> Saison (ITA) (5.8% VOL)	33 CL	5.5	<b>LÖWENBRÄU PREMIUM PILS</b> Münchener Pils (DE) (5.2% VOL)	33 CL	4.5
<b>BIRRA DEL BORGO MALEDETTA</b> Belgian Ale (ITA) (6.2% VOL)	33 CL	5.5	<b>GOOSE ISLAND IPA</b> American ipa (USA) (5.9% VOL)	35.5 CL	5.5
<b>BIRRA DEL BORGO MY ANTONIA</b> Imperial Pilsner (ITA) (7.5% VOL)	33 CL	5.5	<b>FRANZISKANER WEISSBIER</b> Weiss (DE) (5% VOL)	50 CL	6.5
<b>BIRRA DEL BORGO REALE</b> India Pale Ale (ITA) (6.4% VOL)	33 CL	5.5			
<b>LEFFE BLONDE</b> Pale Ale (BEL) (5.6% VOL)	33 CL	5	<b>DRAFT BEER</b>		
<b>LEFFE ROUGE</b> Belgian Ale (BEL) (6.6% VOL)	33 CL	5	<b>LÖWENBRÄU PREMIUM PILS (5.2% VOL)</b>	20 CL - 3.5	
<b>LEFFE AMBRÉE</b> Pale Ale (BEL) (5.6% VOL)	33 CL	5		40 CL - 5.5	
			<b>GOOSE ISLAND IPA (5.9% VOL)</b>	25 CL - 4	
			<b>LEFFE ROUGE/AMBRÉE (6.6% VOL)</b>	50 CL - 6	
				33 CL - 5	

## MENU

FAST AND QUALITY FOOD

# FARINA

## PICK YOUR KIND

### FOOD & DRINK

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