
STARTERS & SHARING

TAGLIERE**serves 2**

cured Italian meats selection, Nocellara olives,
grilled marinated artichokes on a bed of rocket,
served with deep fried dough bites 18
add burrata Pugliese +4

POTATO CROCCHÈ

Neapolitan panzerotti, a street food classic:
breaded potato mash parcel filled with
fiordilatte mozzarella & parmesan
served with garlic dip 7

TAGLIERE VEGANO (PB)**serves 2**

grilled & marinated mixed vegetables,
Nocellara olives on a bed of rocket
served with deep fried dough bites 16
add burrata Pugliese +4

POLPETTE

oven baked pork meatballs in rich tomato sauce 8.5
add spicy Calabrian nduja & ricotta 10

MOZZARELLINE (V)

four chunky smoked mozzarella sticks
coated in bread crumbs & deep fried
served with spicy tomato sauce 7.5

ARANCINI

two classic arborio rice balls filled with
tomato, salsiccia & smoked cheese 7

ZUCCHINE (PB)

crispy sticks of freshly cut courgettes
deep fried in batter 6.5

PARMIGIANA NAPOLETANA (V)

deep fried aubergines layered with slow cooked
tomato sauce, fiordilatte mozzarella, parmesan 7

BURRATA (V)

burrata Pugliese, cherry tomatoes
and basil pesto 8.5

ARTICHOKES

deep fried artichoke hearts in batter 7

FOCACCIA ALL'AGLIO (PB)

our plain pizza base with garlic and EVO oil 5

BREAD BASKET (PB)

our in house freshly baked bread 3.5

BRUSCHETTA + BURRATA (V)

two slices of our homemade bread toasted,
topped with cherry tomatoes,
a whole burrata Pugliese & olives 9
No Burrata? No problem! Just bruschetta 5

NOCELLARA OLIVES (PB)

Sicilian green olives 4

SALADS

INSALATA CAPRESE (V)

buffalo mozzarella, cherry tomatoes,
oregano, homemade basil pesto 8.5

INSALATA RUSTICA (V)

grilled marinated artichokes, wild rocket,
Sicilian DOP salted ricotta shavings,
balsamic vinegar glaze 7.5

INSALATA MISTA (PB)

mixed leaves with cherry tomatoes,
balsamic vinegar glaze 7

ADD A BOOST TO ANY INSALATA!

burrata Pugliese 4, buffalo mozzarella 3.5, truffle oil 1, anchovies 1



PIZZERIA

FARINA

NAPOLETANA

PASTA

PENNE ALLA BOLOGNESE

penne with rich tomato beef ragu' sauce 14

PENNE FUNGHI & SALSICCIA

penne with sausage, mushroom, truffle oil & grated parmesan 15

LASAGNE

pasta sheets layered with tomato beef ragu', mozzarella & bechamel 14

**TONNARELLI ALLA
CARBONARA**

fresh tonnarelli pasta with creamy eggy sauce & guanciale 15

GNOCCHI ALLA NORMA (V)

fresh gnocchi with rich tomato sauce, aubergines & mozzarella 14

GNOCCHI QUATTRO FORMAGGI (V)

fresh gnocchi with cheesy sauce & crushed walnuts 14

PENNE ALL'ARRABBIATA

penne with rich tomato sauce, garlic & dried red chili peppers 13

VEGAN PIZZA

(PB) plant based / vegan - (**) NO tomato sauce

MARINARA (PB)

fresh garlic, tomato sauce, wild oregano, fresh basil, EVO oil
(NO vegan "cheeze") 8.5

LEGGERA (PB) ()**

cream of courgette, cherry tomatoes confit, artichokes, fried basil, EVO oil 13.5

MARGHERITA VEGANA (PB)

Mozzarisella® vegan "cheeze", tomato sauce, fresh basil, EVO oil 10.5

ORTOLANA VEGANA (PB)

Mozzarisella® vegan "cheeze", mushrooms, courgettes, aubergines, tomato sauce, basil, EVO oil 13

KID'S PIZZA MEAL

6" pizzetta margherita + fruit juice + one scoop of gelato 12

DIPPINGS

our own homemade seasonal dippings available to complement your 'cornicione' (crust). All at 2.5

the smooth one

garlic mayo & chives (V)

the posh one

truffle mayo (V)

the fiery one

tomato & hot scotch bonnet (PB)



the spicy one

mayo & Calabrian nduja



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WE ARE CASHLESS – CARDS ONLY FOR PAYMENT

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PIZZA

Our dough is made daily on site in the traditional Neapolitan way. We use fresh live yeast, a mix of Italian grains and it's slow fermented twice up to 48 hours. This way it's fresh and easy to digest with a puffy 'cornicione' (crust). Our pizzas are stretched by hand in the traditional shape of 'ruota di carro' (carriage wheel) always over 12" diameter. Our brick pizza oven was handmade for Farina by Italian artisans in the outskirts of Naples. The 'biscotto' (stone base) on which the pizzas are baked was crafted by arguably the oldest and the last artisan workshop of its kind. The 'biscotto' made uniquely with alluvial clay from the Campania region and fired in a wood-kiln allows for our pizzas to be cooked at a blazing 500°C in a mere 60-90 seconds!

***GLUTEN FREE BASE AND VEGAN "CHEEZE" AVAILABLE AS EXTRAS**

(V) vegetarian - (**) NO tomato sauce - 🌶️ spicy

MARGHERITA (V)

tomato sauce, fiordilatte mozzarella, parmesan,
fresh basil, EVO oil 12

**KING CHARLES III (V) (**)**

porcini mushrooms, cream of walnuts, Cornish cheddar,
buffalo mozzarella, rocket, fresh basil, EVO oil 15

NAPOLETANA

tomato sauce, anchovies, olives, wild capers,
fiordilatte mozzarella & oregano, EVO oil 13

BURRATINA (V)

whole burrata Pugliese, courgettes, cherry tomatoes,
fiordilatte mozzarella, tomato sauce, parmesan shavings, EVO oil 15

VEGETARIANA (V) ()**

mixed peppers, aubergines, courgettes,
fiordilatte mozzarella, parmesan, EVO oil 13.5

BONDOLA ()**

mortadella, burrata Pugliese, crushed pistachio,
basil pesto, fresh basil, EVO oil 15.5

PIZZA PARMIGIANA (V)

aubergines, burrata Pugliese, cherry tomatoes, basil pesto,
fiordilatte mozzarella, fresh basil, EVO oil 14

QUATTRO FORMAGGI (V) ()**

cream of ricotta topped with brie, Cornish cheddar,
gorgonzola (blue cheese), goat cheese, fresh basil, EVO oil 14

CAPRESE (V) ()**

cherry tomatoes, buffalo mozzarella, basil pesto,
parmesan, fresh basil, EVO oil 13.5

FARINA () 🌶️**

cherry tomatoes, spicy Calabrian nduja, 'spianata' salame, fiordilatte
& smoked mozzarella, parmesan, fresh basil, EVO oil 15

SALSICCIA E FRIARIELLI () (V)**

Italian sausage, Neapolitan 'wild broccoli',
fiordilatte mozzarella, parmesan, fresh basil, EVO oil 14.5

SAN DANIELE () (V)**

Parma ham DOP, cherry tomatoes, wild rocket,
fiordilatte mozzarella, parmesan shavings, EVO oil 15

PROSCIUTTO E FUNGHI

ham, roasted cremini mushrooms, fiordilatte mozzarella,
tomato sauce, parmesan, EVO oil 14

BURRATA E NDUJA () 🌶️**

burrata Pugliese, spicy Calabrian nduja, aubergines,
ham, fiordilatte mozzarella, parmesan, EVO oil 15.5

CAPRICCIOSA

olives, artichokes, ham, fiordilatte mozzarella,
tomato sauce, parmesan, EVO oil 14.5

DIAVOLA 🌶️

salame Napoli, fresh chilli, fiordilatte mozzarella,
tomato sauce, parmesan, fresh basil, EVO oil 14

CALZONE

folded pizza with salame Napoli, ham, fresh buffalo ricotta,
fiordilatte mozzarella, tomato sauce, parmesan, EVO oil 14

SPICY KISS 🌶️

spicy Calabrian nduja, caramelized onions, salame Napoli, fresh buffalo
ricotta, fiordilatte mozzarella, tomato sauce, parmesan, EVO oil 15.5

EXTRAS

burrata Pugliese 4, buffalo or smoked mozzarella 3.5

Mozzarisella® vegan "cheeze", gluten free base, Parma ham DOP, salame Napoli, friarielli, Italian sausage, nduja, 'spianata' salame 2.5
ham, mozzarella, ricotta, parmesan shavings, rocket, mushrooms, artichokes, courgettes, anchovies, aubergines, truffle oil, cherry tomatoes, peppers 1.5
tomato sauce, fresh chilli, Ligurian olives, wild capers, fresh garlic 0.7

PIZZERIA

FARINA

NAPOLETANA

APERITIVO TIME!

SOFT DRINKS

Coke, Diet or Zero, Sprite can 330ml 2.75
San Pellegrino lemonade, orange can 330ml 2.75
fruit juice (apple or orange) 2.5

COCKTAILS

Aperol Spritz (Aperol, prosecco, soda) 9.5
Campari Spritz (Campari, prosecco, soda) 9.5
Lemon Spritz (limoncello, prosecco, soda) 9.5
Negroni (Campari, Martini rosso, gin) 9.5
Negroni Sbagliato (Campari, Martini rosso, prosecco) 9.5
Gin & Tonic (or Lemon) 9

WATER

glass bottle 750ml
still or San Pellegrino (sparkling) 3.5

MORETTI

It is a bottom fermented beer with a golden colour. This colouring is a result of the type of malt used in brewing. Alcohol content is 4.6%.
DRAUGHT half pint 3.95 / pint 6.0
330ml bottle 3.95

CRAFT BEER

EAST LONDON BREWINGS CO. Tropical Session IPA with a combination of Citra, Chinook and Mandarina Bavaria hops. Super smooth with a refreshing hint of bitterness.
3.8% ABV.
440ml can 5.95

MORETTI ZERO 0.0%

Perfectly balanced with fresh, hoppy and citrus notes; its flavour is loved by many and it's the perfect match for any meal. 66 calories.
0% Alcohol. 100% Moretti.
330ml bottle 3.95

PERONI GRAN RISERVA

Created to celebrate Peroni's 150th anniversary. Made from 100% Italian malts, it's rich & intense with complex flavours of cereals and toasted malts with a fruity finish.
500ml bottle 8.95

SEE OUR DRINKS & DESSERTS MENU FOR FULL LIST OF WINES AND OTHER TREATS

From 5 to 7 PM - 2 cocktails with any TAGLIERE for £30

FOOD ALLERGIES & INTOLERANCES

**WE CANNOT GUARANTEE OUR DISHES ARE 100% FREE OF GLUTEN OR OTHER ALLERGENS.
PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION BEFORE YOU ORDER.**

*our gluten free base & vegan "cheeze" are prepared off site and frozen as we cannot guarantee a 100% allergen free environment on site
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