

WOODFIRE PIZZA (GF) Available

Margherita (v) <i>Napoli sauce, mozzarella, basil and oregano</i>	\$23.00
Buffalo (v) <i>Napoli sauce, buffalo mozzarella, oregano and basil</i>	\$25.00
Four cheese (white) (v) <i>Gorgonzola, parmigiana, mozzarella, scamorza cheese & oregano</i>	\$25.00
Funghi Prosciutto pizza <i>White base, wild mushrooms, san danielle prosciutto, oregano, basil and extra virgin olive oil</i>	\$27.00
Funghi Pizza <i>Napoli sauce, mozzarella, basil, mushrooms, and oregano</i>	\$23.00
Pepperoni <i>Napoli sauce, mozzarella, Italian sopressa salami, oregano, and basil</i>	\$25.00
Napoletana <i>Napoli sauce, mozzarella, anchovies, olives, basil and oregano</i>	\$24.00
Capricciosa <i>Napoli sauce, mozzarella, mushrooms, double smoked ham and olives</i>	\$25.00
Prosciutto <i>Napoli sauce, mozzarella, prosciutto, wild rocket and parmesan</i>	\$27.00
Farina Special <i>Napoli sauce, mozzarella, mushrooms, artichokes, semi dried tomato, Prosciutto and ricotta cheese</i>	\$28.00
Supreme <i>Napoli sauce, ham, bacon, salame, capsicum, mushrooms, red onion, olives and mozzarella</i>	\$26.00
Hawaiian <i>Napoli sauce, mozzarella, double smoked ham and pineapple</i>	\$24.00
Diavola 🍷🌶️ <i>Napoli sauce, mozzarella, hot salami, caramelised onion w/fresh chilli</i>	\$25.00
Salsiccia <i>Napoli sauce, mozzarella, Italian salami, Italian pork sausages and mushrooms</i>	\$26.00
Meat Lovers (option BBQ) 🌶️🌶️ <i>Napoli sauce, mozzarella, ham, salami, Italian sausage bacon and Marinated veal</i>	\$28.00
Lamb n Potato 🍷 <i>Mozzarella, garlic, roasted potatoes, rosemary with slow cooked roasted lamb</i>	\$27.00
Truffle Lovers <i>Mushroom, truffle paste, pork fennel sausage, mushrooms and shaved parmesan</i>	\$26.00

Patate e Panchetta <i>Mozzarella, potato, panchetta, rosemary and red onion</i>	\$24.00
Spinach and Chorizo 🍷 <i>Napoli sauce, spinach, chorizo, capsicum, feta cheese and mozzarella cheese</i>	\$27.00
Vegetarian (v) <i>Napoli sauce, mozzarella, eggplant, zucchini, spinach, capsicum, cherry tomatoes with oregano</i>	\$25.00
Minerva (v) <i>Napoli sauce, mozzarella, mushrooms, onion, capsicum, olives, pineapple</i>	\$24.00
Patate 🌶️ <i>Mozzarella cheese, garlic, rosemary, roasted potatoes parsley, fresh chilli and sea salt</i>	\$24.00
Gamberi 🌶️ <i>Napoli sauce, mozzarella, bacon, tiger prawns and fresh chilli</i>	\$28.00
Marinara <i>Napoli sauce, mozzarella, garlic prawns, calamari, mussels & basil</i>	\$28.00
Mare Monte <i>Napoli sauce, mozzarella, chorizo and garlic prawns</i>	\$28.00
Peri Peri Chicken <i>Napoli sauce, mozzarella, cherry tomatoes, onions, spinach, grilled chicken topped with peri peri sauce.</i>	\$25.00
BBQ Chicken <i>BBQ sauce, mozzarella, grilled chicken, mushrooms, caramelized onion</i>	\$25.00
Tandoori Chicken <i>Napoli sauce, tandoori grilled chicken, mint, yoghurt and mozzarella</i>	\$25.00
Picante 🌶️ <i>Basil, nduja salami, cacciatore salami, chilli, kalamata olives, onion and mozzarella</i>	\$28.00

WOODFIRE CALZONE (Folded Pizza)

Salami Calzone <i>Mozzarella, napoli sauce, salami, ricotta and no</i>	\$25.00
Chicken Calzone <i>Mozzarella, Napoli sauce, chicken, mushrooms w/ caramelized onion</i>	\$25.00
Calzone Prosciutto <i>Ricotta, semi-dried tomatoes, prosciutto, mushrooms & mozzarella</i>	\$25.00
Calzone Vegetarian (v) <i>Zucchini, eggplant, spinach, parmesan, olives and ricotta</i>	\$25.00
Ham Calzone <i>Ham, basil, ricotta, mushrooms and olives</i>	\$25.00

DESSERT

Cannoli	\$11.00
Tiramisu	\$9.90
Ricotta Cheese Cake	\$12.00
Chocolate Mousse	\$9.90
Nutella Pizza <i>Wood fire pizza w nutella strawberries</i>	\$16.00
Nutella Calzone <i>with marshmallow and caramel sauce</i>	\$16.00
Pure Gelato 500ml/ 1000ml	\$14/\$18
Mud Cake	\$12.00

Gluten free pizza and pasta available at \$5 extra
(may contain traces of gluten)
V-vegetarian G-gluten free S-seafood

SALADS & SIDES

ADD PROTEIN Avocado 5 + Grilled Prwans 10 +Grilled Chicken 7 +Pan Fried Salmon 10

Rocket Salad GF <i>With green pear, aged balsamic and parmesan shaving</i>	\$14.00
Quinoa Salad 🌱 <i>Quinoa, baby spinach, roasted butternut pumpkin, beets roasted pumpkin seeds & homemade italian dressing</i>	\$18.00
Italian Salad GF <i>Mixed lettuce, tomatoes,roated,capsicum, red nion, fetta cheese, olives, cucmber and oregano with balsanmic dressing</i>	\$15.00
Buffalo/Burrata Salad <i>Buffalo cheese, cherry tomatoes, basil, rocket, oregano with extra virgin olive oil</i>	\$18/22
Steamed Vegetables GF 🌱	\$10/15
Bowl of Chips	\$10/15
Mashed potatoes 🌱	\$9.90
Sweet potato chips	\$10.00
Onion rings	\$11.00

Fully Licensed



"I'd rather eat pasta and drink wine than be a gize O".

-Sophia Loren

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10% Surcharge on sunday and public holidays

ENTREE

Polpetta <i>Italian meat balls cooked with napoli sauce, mozzarella and parmesan cheese</i>	\$18.00
Arancini (v) <i>Traditional Italian rice balls with mozzarella and parmesan cheese served with napoli sauce</i>	20.00
Stuffed Zucchini Flowers <i>With ricotta and mascarpone, pine nuts, lemon zest and parmesan cheese</i>	20.00
Hot Olives (GF) <i>Mixed olives marinated with garlic, rosemary, chilli and extra virgin olive oil</i>	\$10.90
Impepata Di Cozze <i>Garlic, mussels, cherry tomatoes, white wine with napolitana sauce, served with italian bread</i>	\$25.00
Fritto Board for 2 <i>Arancini, meat balls, zucchini flowers and calamari fritti option (Add our italian crust for \$9.90)</i>	\$40.00
Garlic Prawns <i>Cherry tomatoes, basil prawns with little chilli and napolitana sauce served with Italian bread</i>	\$24.00
Calamari Fritti <i>Salt and pepper squid with mix salad</i>	\$20.00
Chicken Wings <i>Served with ranch sauce</i>	\$17.00

BREADS & PIZZA CRUST

Garlic Bread (v) <i>Traditional Italian bread with garlic, butter and parsley</i>	\$9.00
Bruschetta Bread (v) <i>Italian bread served w/tomatoes, oregano, basil and garlic</i>	\$9.90
Garlic Crust with dips (v) <i>Extra virgin olive oil, garlic and oregano</i>	\$15.00
Chilli Crust with dips (v) <i>Fresh chilli with extra virgin olive oil, garlic and oregano</i>	\$15.00
Garlic Pizza with Mozzarella (v) (with dips) <i>Garlic base with parsley, rosemary and mozzarella</i>	\$17.00
Bruschetta Pizza (v) <i>Roma tomatoes, oregano, basil, garlic w/extra virgin olive oil</i>	\$15.00
Schiacciata (v) <i>Wood fire flat bread folded and filled with oregano, rosemary, sea salt and mozzarella</i>	\$16.00

PASTA (GF) Available

	REG	PLATTER
Farina's Lasagne <i>W/beef, béchamel, tomato sauce, shaved parmesan cheese</i>	\$25	
Spaghetti Bolognese <i>Beef bolognese, cherry tomato sugo, grated parmigiano, wine & basil</i>	\$25	\$40
Pappardelle Meatballs <i>Homemade beef meatballs, napolitana sauce, parmesan, basil</i>	\$27	\$42
Pappardelle Goat Ragu <i>Casarecce con vino rosso e capra, red wine goat ragu, roasted cherry tomato, peas, thyme, pecorino</i>	\$28	\$43
Rigatoni Nduja <i>For serious chilli lovers, nduja, cacciatore salami, onion, basil, chilli, olives and parmesan</i>	\$28	\$43
Fettuccine Puttanesca <i>Capers, olives, anchovies, onion, confit cherry tomatoes and napolitana sauce</i>	\$25	\$40
Rigatoni Napolitana (v) <i>Traditional napolitana sauce with basil, Parmesan cheese & olive oil</i>	\$24	\$39
Rigatoni Norma (v) <i>Garlic, cherry tomatoes w/ eggplant, basil, tomato with ricotta salata</i>	\$25	\$40
Spaghetti Pumpkin (v) <i>Pumpkin cream sauce, spinach, roasted walnuts and parmigiano</i>	\$26	\$41
Gnocchi Sorrentina (v) <i>Homemade potato gnocchi w/ Napoletana, cherry tomatoes, basil, parmigiano and Stracciatella</i>	\$30	\$45
Gnocchi Pumpkin (v) <i>Extra virgin olive oil, pan-fried gnocchi, roasted pumpkin, pine nuts, goats' cheese and baby spinach</i>	\$27	\$42
Gnocchi 4 Formaggi (v) <i>Gorgonzola, mozzarella, parmesan, pecorino cheese and scamorza cheese</i>	\$27	\$42
Rigatoni Genovese <i>Basil pesto n chicken, pinenuts, parmesan with cream sauce</i>	\$25	\$40
Rigatoni Salsiccia <i>Rigatoni with cream, mushrooms, red onion, crispy bacon, parmesan, and shallots</i>	\$28	\$43
Penne Soprano <i>Chicken, mushrooms, avocado, cherry tomatoes, cream with pecorini cheese</i>	\$25	\$40
Spaghetti Carbonara <i>Panchetta, egg yolk, black pepper, white wine, white cream sugo</i>	\$24	\$39

	REG	PLATTER
Rigatoni Bosciaiola <i>Penne with cream, mushrooms, red onion, crispy bacon, parmesan, and shallots</i>	\$26	\$41
Spaghetti Marinara <i>Garlic, chilli, mussels, clams, calamari, prawns with Napolitana sauce</i>	\$30	\$45
Pappardelle Prawns <i>Fresh cherry tomatoes, tiger prawns with basil and olive oil</i>	\$30	\$45
Fettuccine Gamberi <i>Garlic, cherry tomatoes, chilli, calamari, parsley, prawns with rosa sauce</i>	\$30	\$45
Squid Ink <i>Squid ink pasta w/prawns, salami, garlic, confit cherry tomato & wild rocket</i>	\$29	\$44
Vodka Rigatoni <i>Sauteed prawns, garlic, asparagus & chilli flamed w/vodka and rose sauce</i>	\$27	\$42
Spaghetti Granchio <i>Blue swimmer crab, chilli, garlic, baby zucchini, cherry tomatoes with white wine and extra virgin olive oil</i>	\$30	\$45
Rigatoni Salmon <i>Fresh tomatoes, black olives, baby spinach with fresh salmon</i>	\$38	\$43
Penne Amatriciana <i>Bacon, shallots, garlic, onion, cherry tomatoes and chilli in napolitana sauce</i>	\$24	\$39
Pesto Pollo vegetarian <i>Capsicum, zucchini, red onion, spinach, mushroom basil pesto cream sauce, parmesan</i>	\$24	\$39
Penne Calabrese (v) <i>Garlic, red onion, capsicum, eggplant, basil pesto chilli, napolitana sauce</i>	\$24	\$39
Ciccio Pasta <i>Garlic, prawns, nduja salami, rigatoni, cream parmesan</i>	\$27	\$42

RISOTTO

Risotto Marinara (GF) <i>Prawns, calamari, clams, mussels w/touch of Napoli sauce</i>	\$30.00
Chicken Risotto (GF) <i>Chicken, roasted pumpkin, spinach, peas, sage, parmesan</i>	\$28.00
Risotto Saffron Prawns (GF) <i>Asparagus, cherry tomato, prawns with saffron</i>	\$30.00
Porcini Risotto (GF) <i>Mushrooms, porcini mushrooms, Parmesan Cheese, beef jus with truffle oil</i>	\$28.00

Veggie Risotto <i>Mushroom, cherry tomatoes, pumpkin, peas, avocado, parmesan</i>	\$26.00
Bugatti Risotto <i>Prawns, onion, cherry tomatoes, baby spinach, olives chilli and EVO (touch of Nap sauce)</i>	\$26.00

MAIN COURSE

Zuppa Di Pesce <i>Prawns, calamari, salmon, mussels, clams, fish, garlic, parsley and Basil in napolitana sauce with touch of chilli served with Italian bread</i>	\$40.00
Chicken Schnitzel <i>Chicken breast crumbed with parmesan & parsley served with lemon & chips</i>	\$25.00

Veal or Chicken <i>*Served with vegetables choose your own sauce</i>	
Boscaiola sauce <i>Crispy bacon, mushroom, cream, red onion and shallots</i>	\$33.00
Limone sauce <i>Lemon, white wine, rosemary, garlic and parsley</i>	\$32.00
Funghi sauce <i>Sauteed mushrooms, white wine, cream, parsley and jus</i>	\$33.00
Gamberi sauce <i>Prawns, calamari, avocado, cherry tomatoes in creamy pink sauce</i>	\$37.00
Veal Saltimbocca <i>Sauteed veal layered w/ prosciutto & fresh sage leaves, bathed in a buttery lemony sauce *served with vegetables</i>	\$33.00
Tasmanian Salmon <i>with lemon n butter sauce and mix salad</i>	\$34.00

RIBS	Pork	Beef	Lamb
Ribs (0.5/1kilo) <i>Grain-fed-ribs braised with bbq sauce or chili bbq *served with chips & dips</i>	40/66	40/65	40/65
Lamb Shoulder <i>Slow cooked lamb with red wine jus served with mashed potato and side salad</i>			\$34.90
BBQ Chicken Spiedine <i>Marinated & bbq grilled chicken skewers with potato fries, wood fired bread, mediterranean garlic & peri aoli dip</i>			\$37.90