

BREADS & PIZZA CRUST

GARLIC BREAD (V) Traditional Italian bread with garlic, butter & parsley	\$6.00
BRUSCHETTA BREAD (V) Italian bread served with tomatoes, oregano, basil, garlic	\$6.00
GARLIC CRUST (V) Extra virgin olive oil, garlic & oregano	\$6.50
CHILLI CRUST (V) Fresh chilli with extra virgin olive oil, rosemary, garlic & oregano	\$7.00
GARLIC PIZZA W/ MOZZARELLA (V) Garlic base with parsley, rosemary, mozzarella	\$9.50
BRUSCHETTA PIZZA (V) Cherry tomatoes, oregano, basil, garlic with extra virgin olive oil	\$12.00
SCHIACCIATA (V) Wood fire flat bread folded and filled with oregano, rosemary, sea salt and mozzarella.	\$10.00
GARLIC PRAWNS Cherry tomatoes, basil prawns with little chilli and napolitana sauce served with bread	\$22.00
POLPETTE Italian meat balls cooked with napoli sauce, mozzarella and with parmesan cheese	\$11.00
ARANCINI (V) Traditional Italian rice balls with mozzarella and parmesan cheese served with napoli sauce	\$11.00

MEAT CATEGORY

SUPREME Napoli sauce, double smoked ham, bacon, salame, capsicum, mushrooms, red onion, olives & mozzarella	\$20.00
HAWAIIAN napoli sauce, mozzarella, double smoked ham & pineapple	\$19.00
DIAVOLA Napoli sauce, mozzarella, hot salami, onion with fresh chilli.	\$20.00
SALSICCIA Napoli sauce, mozzarella, hot salami, italian pork sausages, mushrooms	\$20.00
MEAT LOVERS (OPTION BBQ) Napoli sauce, mozzarella, ham, salami, italian sausage, bacon, marinated veal	\$20.00
LAMB N POTATO Mozzarella, garlic, roasted potatoes, rosemary, with roasted lamb	\$20.00
SPINACH AND CHORIZO Napoli sauce, spinach, chorizo, capsicum, fetta cheese and mozzarella cheese	\$21.00
MEATBALLS Napoli sauce, mozzarella, italian meatballs, with shaved parmesan, basil & oregano.	\$20.00
PORK BELLY Napoli sauce, mozzarella, pork belly, parsley, poached apple, roasted pine nuts, pork crackling, balsamic glaze & oregano	\$21.00

CHICKEN CATEGORY

BBQ CHICKEN Bbq sauce, mozzarella, roasted chicken, mushrooms, caramelised onion	\$21.00
PADRONE Napoli sauce, mozzarella, semi dried tomatoes, avocado, mushrooms and roasted chicken	\$20.00
TANDOORI CHICKEN Napoli sauce, tandoori grilled chicken, mint, yogurt and mozzarella	\$21.00

WOOD FIRE CALZONE (FOLDED PIZZA)

SALAMI CALZONE Mozzarella, napoli sauce, salami, ricotta with oregano	\$20.00
CHICKEN CALZONE Mozzarella, napoli sauce, chicken, mushrooms w/ caramelised onion	\$19.00
CALZONE PROSCIUTTO Ricotta, semi-dried tomatoes, prosciutto, mushrooms and mozzarella.	\$20.00
CALZONE VEGETARIAN Zucchini, eggplant, spinach, parmesan, olives and ricotta	\$18.00
HAM CALZONE Ham, basil, ricotta, mushrooms and olives	\$18.00

WOOD FIRE PIZZA TRADITIONAL ITALIAN PIZZA

MARGHERITA (V) Napoli sauce, mozzarella, basil	\$16.00
BUFFALO (V) Napoli sauce, buffalo mozzarella, oregano, basil	\$18.00
FOUR CHEESE (WHITE) (V) Gorgonzola, parmigiano, mozzarella, scamorza cheese and oregano	\$19.00
NAPOLETANA Napoli sauce, mozzarella, anchovies, olives, basil & oregano.	\$17.00
CAPRICCIOSA Napoli sauce, mozzarella, mushrooms, double smoked ham, olives.	\$20.00
PROSCIUTTO Napoli sauce, mozzarella, prosciutto & wild rocket, parmesan.	\$21.00
FARINA SPECIAL Napoli sauce, buffalo mozzarella, mushrooms, artichokes, semi dried tomato, prosciutto and ricotta cheese.	\$21.00

VEGETARIAN CATEGORY

VEGETARIAN (V) Napoli sauce, mozzarella, eggplant, zucchini, spinach, capsicum, cherry tomatoes with goat cheese	\$21.00
MINERVA (V) Napoli sauce, mozzarella, mushrooms, onion, capsicum, olives, pineapple	\$17.00
PATATE (WHITE) (V) Mozzarella cheese, garlic, rosemary, roasted potatoes, parsley, fresh chilli and sea salt	\$17.00

SEAFOOD CATEGORY

GAMBERI Napoli sauce, mozzarella, bacon, tiger prawns, fresh chilli.	\$22.00
MARINARA Napoli sauce, mozzarella, prawns, calamari, mussels and basil	\$23.00
MARE MONTE Napoli sauce, mozzarella, chorizo & garlic prawns	\$22.00

RISOTTO

RISOTTO MARINARA (GF) Prawns, calamari, clams, mussels with touch of napoli sauce	\$22.00
CHICKEN RISOTTO (GF) Chicken, roasted pumpkin, spinach, peas, sage, parmesan	\$20.00
RISOTTO PEA N PROSCIUTTO (GF) Peas, prosciutto, pancetta and pea puree, parmesan	\$22.00
PORCINI RISOTTO (GF) Mushrooms, porcini mushrooms, parmesan cheese with truffle oil	\$20.00

NOTE: GLUTEN FREE BASE AVAILABLE AT AN ADDITIONAL COST OF \$5/PIZZA (MAY CONTAIN TRACES OF GLUTEN)

PASTA

LASAGNA With beef, béchamel, napoli sauce, shaved parmesan cheese	\$16.00
SPAGHETTI BOLOGNESE Bolognese with parmesan	\$16.00
3 MEATS PENNE PASTA Pasta tossed with veal ragu, italian sausage, beef bolognese, mozzarella, parmesan & napoli sauce, served with meatball (chilli optional)	\$20.00
PENNE NAPOLITANA (V) Traditional napolitana sauce with basil, parmesan cheese and extra virgin olive oil	\$15.00
PENNE NORMA (V) With eggplant, basil, & tomato with ricotta salata	\$18.00
ORECCHIETTE PUMPKIN (V) Pumpkin cream sauce, spinach, roasted walnuts with parmesan cheese	\$16.00
GNOCCHI PUMPKIN (V) Extra virgin olive oil, pan-fried gnocchi, roasted pumpkin, pine nuts, goat's cheese & baby spinach	\$18.00
PENNE ROMANA (Option of Cream Sauce or Red Sauce) Chicken, mushrooms, avocado, cherry tomatoes, cream with pecorino cheese.	\$18.00
SPAGHETTI CARBONARA Pancetta, red onion, cream, pecorino, egg yolk, parsley & black pepper.	\$16.00
GNOCCHI SCAMORZA (V) Garlic, cherry tomatoes, basil with smoked mozzarella	\$18.00
GNOCCHI 4 FORMAGGI (V) With gorgonzola, mozzarella, parmesan, pecorino cheese	\$18.00
PENNE GENOVESE Basil pesto n chicken, parmesan, pine nuts with cream	\$17.00
SPAGHETTI MARINARA Garlic, chilli, mussels, clams, calamari, prawns with napoli sauce	\$22.00
PAPPARDELLE PRAWNS Fresh cherry tomatoes, tiger prawns with basil and olive oil	\$22.00

SALADS & SIDES

ROCKET SALAD (GF) With green pear, aged balsamic, shaved parmesan	\$10.00
MEDITERRANEAN SALAD Mixed lettuce, tomato, roasted capsicum, red onion, feta, olives, cucumber & oregano with balsamic dressing.	\$10.00
CAPRESE SALAD Fresh sliced roma tomatoes, buffalo mozzarella, basil, oregano, sea salt & extra virgin olive oil	\$10.00
SMOKE SALMON SALAD Avocado, smoked salmon, red onion, cherry tomatoes & capers, lemon dressing with fresh fennel	\$16.00
QUINOA SALAD Baby spinach, pumpkin, carrots, quinoa mixed, chicken breast and dressing with lemon vinegar	\$15.00
STEAMED VEGETABLES (GF)	\$7.00
MASH POTATOES	\$8.00
BOWL OF CHIPS	\$6.00

DESSERTS

TIRAMISU Layers of ladyfingers, soaked in espresso syrup, filled with a sweet mascarpone	\$10.00
NUTELLA PIZZA Wood fire pizza with nutella, strawberries	\$16.00
NUTELLA CALZONE Woodfire folded pizza with nutella and marshmallow	\$16.00
RICOTTA CHEESE CAKE	\$10.00
CHOCO MOUSSE	\$10.00
GELATO CONE	
• 1 SCOOP	\$3.00
• 2 SCOOPS	\$5.00
PURE GELATO (500ML)	\$14.00
PURE GELATO (800ML)	\$18.00

DRINKS

DRINKS	350ML/ 1.25LTR
Coke/ Diet Coke / Coke Zero	\$2.50/4.00
Lift	\$2.50/4.00
Sprite	\$2.50/4.00
Fanta	\$2.50/4.00

NOTES: GLUTEN FREE BASE AVAILABLE AT \$5 EXTRA PER PIZZA (MAY CONTAIN TRACES OF GLUTEN) (V) - VEGETARIAN (GF) - GLUTEN FREE 2.55% AMEX SURCHARGE APPLIES

10% SURCHARGE ON PUBLIC HOLIDAYS
AMEX INCURS A 2.55% CHARGE

MAIN COURSE

CHICKEN SCHNITZEL Chicken breast crumbed with parmesan & parsley, served with lemon & chips	\$24.00
CHICKEN PRAWNS Chicken breast with prawns, avocado, cherry tomatoes with pink sauce or cream sauce with vegetables	\$24.00
VITELLO FUNGHI Pan seared veal with mushrooms, cream, red wine just with vegetables	\$24.00



FULLY LICENSED
BYO WINE ONLY
\$5 PP CORKAGE
OPEN 7 DAYS A WEEK

LUNCH : THU - SUN : 12 PM - 3 PM
DINNER : MON - SUN : 5 PM - 9:30 PM

BUON APPETITO!
02 9488 7171

WWW.FARINAPIZZERIA.COM.AU

Shop 3-5/1, Normurra Avenue
North Turrumurra, NSW 2074
For Booking Enquiries, Please Contact
vick1506@icloud.com
0415 063 435

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