

MENU
FARINA IN GRANI
EST. 2024

INSALATA

ORGANIC ARUGULA 11.00

Freshly tossed organic arugula, cherry tomatoes, Sicilian olive medley, shaved Pecorino Romano, House Dressing

Add Bresaola 3.00

Add Mozzarella Di Bufala 3.00

PIZZE NAPOLETANE
12"

PIZZE ROSSE
(RED PIZZA)

PIZZA CON POMODORO 14.00
(VEGAN)

San Marzano tomato sauce, garlic, basil & extra virgin olive oil

ANTICA MARGHERITA 16.00

Fior di latte mozzarella, pecorino Romano, San Marzano tomato sauce, basil & extra virgin olive oil

MARGHERITA CON 17.00
BUFALA

Mozzarella di Bufala, San Marzano tomato sauce, basil & extra virgin olive oil (upon availability)

VESUVIO *spicy!* 17.00

San Marzano tomato sauce, basil, topped with fresh Stracciatella & hot Calabrian chili oil

RUSTICA (V) 17.00

Fior di latte mozzarella, San Marzano tomato sauce, Sicilian olives, Cremini mushrooms, basil & topped with Pecorino Romano & extra virgin olive oil

SPICY WAGYU SALUME 18.00

Fior di latte mozzarella, San Marzano tomato sauce, Spicy Wagyu beef salame, fire roasted peppers, & extra virgin olive oil (upon availability)

CHEF'S SPECIAL 20.00

Please ask for the chef's special

Please note menu items may contain or come into contact with wheat, eggs, nuts and milk.

A Service Charge of 18% will be added to tables seating 6 or more.

All Natural, Organic, Non-GMO Italian Imported ingredients

MENU

F A R I N A I N G R A N I

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PIZZE BIANCHE
(WHITE PIZZA)

MELANZANA BIANCA 18.00

Smoked Provola, fior di latte, Pecorino Romano, Grilled eggplant, garlic, Calabrian chili flakes, topped with sun-dried tomatoes, basil & extra virgin olive oil (upon availability)

Add Harissa Wagyu Beef Salami 3.00

FUNGHI (V) 18.00

Fior di Latte Mozzarella, Smoked Provola, Cremini mushrooms, truffle, garlic, topped with fresh arugula & Extra virgin olive oil

PROFUMATA 19.00

Fior di Latte, topped with thinly sliced Wagyu beef Bresaola, fresh arugula, Pecorino Romano, Sicilian Sea Salt & Extra Virgin Olive oil (upon availability)

TRE FORMAGGI 17.00

Fior di latte mozzarella, Smoked Provola, Pecorino Romano, cherry tomatoes, basil, Silcilan Extra Virgin Olive Oil

TERRA E MARE 19.00

Fior di latte mozzarella, Pecorino Romano, Stracciatella, Italian lamb sausage, red peppers, garlic infused extra virgin olive oil, topped with fresh arugula and sumac (upon availability)

TIRAMISÙ 8.00

Ladyfingers dipped in espresso, layered with fresh Mascarpone cream and cocoa powder

PERA E RICOTTA 6.00

Ricotta and pear cream enclosed between hazelnut biscuits

MOUSSE DI NOCCIOLA 10.00

Hazelnut mousse filled in a Sicilian tart shell topped with crunchy chocolate pearls

CROSTATINA AL LIMONE 10.00
DI AMALFI

A zesty, citrus-infused custard filled in a Sicilian tart shell

D O L C I

THE ICONIC MARGHERITA PIZZA WAS CREATED
IN 1889 TO HONOR QUEEN MARGHERITA OF
SAVOY, WITH ITS RED TOMATO SAUCE, WHITE
MOZZARELLA, AND GREEN BASIL SYMBOLIZING
THE ITALIAN FLAG!

NAPLES IS THE BIRTHPLACE OF PIZZA