

I CALZONI

Pizza dough folded and stuffed with a variety of fillings and baked in our wood-burning pizza oven

Funghi e Prosciutto

Mushrooms, ham, mozzarella and tomato sauce 15.95

Vegetariano

Vegetables, cheese and tomato sauce 15.95

Ricotta e Spinach

Spinach, ricotta, mozzarella, parmigiano and light tomato sauce 15.95

LE PIZZE

Add any item you like to our Pizzas for an additional charge
Small 10" 2.00 each • Large 16" 3.50 each

Salsiccia e Rugola

Sausage, rugola, mozzarella, and tomato sauce 16.95/19.95

Margherita

Tomato sauce, mozzarella, and fresh basil 14.25/17.25

Napoletana

Tomato sauce, mozzarella, garlic and anchovies 15.50/18.50

Cápricciosa

Artichokes, ham, olives, mushrooms, mozzarella and tomato sauce 16.95/19.95

Pesto e Caprino

Pesto, tomato sauce, mozzarella and goat cheese 16.95/19.95

Pepperoni

Tomato sauce, mozzarella and pepperoni 17.50/19.95

Vegetariana

Mozzarella, eggplant, bell peppers, mushrooms, radicchio and tomato sauce 15.95/18.95

Pomodori Secchi e Pollo

Tomato sauce, mozzarella, chicken and sun dried tomatoes 16.95/18.95

Quattro Formaggi

Fontina, mozzarella, gruyère, parmigiano and tomato sauce 16.75/19.95

Parmigiana

Eggplant, mozzarella, parmigiano, fresh basil and tomato sauce 15.95/18.95

Con Salame Piccante e Gorgonzola

Tomato sauce, mozzarella, gorgonzola and spicy salami 17.25/19.95

Alla Americana

With BBQ chicken, mozzarella, smoked gouda, red onions and cilantro 16.95/19.95

Alla Brasiliana

Tomato sauce, mozzarella, skirt steak strips and Brazilian chimichurri 17.95/19.95

LE FOCACCE

Pizza Bread Baked in our Wood-Burning Oven

Focaccia Aglio e Rosmarino

Homemade crispy pizza bread topped with rosemary and garlic 7.75

BEVERAGES

Espresso 3.50

Cappuccino 5.50

Caffe Latte 5.50

Caffe Americano 4

Iced Tea or Soda 4

Still or Sparkling Water 7.50

Decaffeinated Coffee Available

CATERING AND FAMILY SIZE PLATTERS

Most items on our menu can be served in trays to suit your catering needs: office luncheons, meetings, on location filming and special events, etc.

Call us 323-661-7365

Serves	Sm(6-10)	Lg(10-14)	Serves	Sm(6-10)	Lg(10-14)
Pasta			Salads		
Pennette in Salsa Cruda	75	145	Mista	40	80
Rigatoni al Tre Funghi	85	165	Farfalla	50	100
Penne alla Checca	65	125	Caprese	65	120
Farfalle al Salmone	85	165	Contadina	65	120
Penne alla Norma	75	145	Finocchio	60	115
Penne alla Arrabbiata	65	125			
Lasagna Bolognese	75	145			

LUNCH : Mon - Fri: 11:30am - 2:30pm

DINNER : Mon -Thurs: 4:30pm - 10:30pm

Fri and Sat: 4pm - 11pm • Sun: 4pm - 10:30pm

FARFALLA WINE DELIVERY

Visit www.vinotecafarfalla.com to choose from 250 Wines

Choose by Number and receive 20% Off

323-661-7365 Fax 323-661-5956

Delivery Available (2 mile radius approx)

Lunch from 11:30- 2pm • Dinner from 5pm - 10pm

15.00 Minimum Delivery Order • 3.00 Delivery Charge (tip not included in delivery charge)

Delivery approx. 45 minutes under normal weather and traffic conditions.

All items on this menu are available for Take-Out or Delivery Only.

Gift Certificates and T-Shirts are Available for Sale

VISIT OUR OTHER LOCATIONS

Tropicalia/Vinoteca Farfalla - Los Feliz
Farfalla - Westlake Village & Encino
Galletto - Westlake Village

Before placing your order, please inform your server if a person in your party has a food allergy

Prices & Menu Items subject to change without notice. Prices do not include tax.
We reserve the right to correct any errors. ©Farfalla 9/15. All Rights Reserved.

TRATTORIA
farfalla

"The Ultimate
Neighborhood
Trattoria"

-Zagat

Take-Out and Delivery

323-661-7365

1978 HILLHURST AVENUE
LOS ANGELES, CA 90027

www.farfallatrattoria.com

GLI ANTIPASTI E INSALATE

Farfalla is proud to use locally grown, organic, in season produce

We only use Trans-Fat Free Oil

Calamari Fritti

With arrabbiata sauce 13.95

Insalata di Finocchi e Fagiolini

Romaine lettuce, fennel, French green beans, tomatoes, and radishes with house vinaigrette 13.95

Insalata Mista

Baby lettuce with balsamic dressing topped with slices of roasted peppers and eggplant 8.95

Add Goat Cheese 3.50

Insalata Farfalla

Hearts of romaine and radicchio over pizza bread with a mustard-lemon dressing 9.95

Add Grilled Chicken Breast 4.75

Insalata di Farro con Citrioli e Pomodorini

Cucumber, red onion, fresh tomato, lettuce and farro (spelt grain) with Italian vinaigrette 13.95

Add Feta Cheese 3.50

Rugola e Pomodori

Rugola tomatoes, grilled mushrooms and aged ricotta with a red wine vinaigrette 13.25

Vegetali alla Griglia

Grilled seasoned vegetables, extra-virgin olive oil and balsamic vinegar 14.95

Carpaccio di Manzo con Rugola e Parmigiano

Sliced beef with rugola, shaved parmesan and capers, topped with lemon dressing 16.50

Caprese

Buffalo mozzarella, tomato, olive oil and basil 13.95

Contadina

Marinated peppers, zucchini, eggplant and goat cheese 14.50

Frutti di Mare

Mixed seafood with a lemon and olive oil dressing 16.95

Terrine di Melanzane Alla Parmigiana

Eggplant baked with mozzarella, tomato sauce and parmesan cheese 14.25

Rollino di Scamorza e Radicchio

Smoked mozzarella and radicchio rolled in homemade pizza bread 12.95

Bruschetta al Pomodoro

Homemade pizza bread with diced tomatoes, garlic, olive oil and basil 12.95

Polenta e Funghi

Grilled polenta with mushroom sauce 13.95

Insalata Toscana con Carne

Fresh romaine, cannellini beans, marinated mushrooms, tomato, onions and balsamic dressing, topped with strips of grilled aged skirt steak 18.95

LE ZUPPE

Pasta e Fagioli

Homemade with three kinds of beans and pasta 8.95

Minestrone alla Genovese

Fresh seasonal vegetable soup 9.50

Pappa Al Pomodoro

Tuscan tomato soup with onions, celery, parmesan, toasted garlic bread, basil and extra virgin olive oil 9.95

I PIATTI FORTI

Pesce Del Giorno

Fish of the day, always a different sauce M.P.

Scaloppine del Giorno

Thin veal sauteed with chef's choice of sauce M.P.

Salmone Grigliato con Cipolline e Zafferano

Pearl onion and saffron over grilled salmon with vegetables, rugola and mashed potatoes 23.95

Salmone al Pesto Genovese

23.50

Straccetti di Manzo con Pesto di Campagna

Skirt steak marinated and grilled Piedmont-style, served with wood-oven roasted potatoes and fresh seasonal vegetables in parsley, onion, Tuscan extra virgin olive oil and balsamic pesto 23.95

Paillard di Pollo con Cuori di Carciofi

Grilled chicken breast, artichoke heart sauce and roasted potatoes with seasonal vegetables 21.95

Carne Del Giorno

Meat of the day, always a different sauce M.P.

Piccata di Pollo con Limone e Capperi

Shelton Farms chicken, pounded and pan roasted with white wine, lemon and imported caper sauce, mashed potatoes and fresh vegetables 19.95

Polenta e Salsicce

Italian sausages on a bed of soft cornmeal and spinach with a light tomato sauce 18.95

Chicken Marsala

Boneless, skinless chicken breast sautéed with Shiitake mushrooms and Marsala wine sauce, served with vegetables and roasted potatoes 21.95

Pollo Ruspante alle Erbe Fini

Shelton Farms half free-range chicken roasted in our wood-burning oven with garlic, herbs and wild mushroom sauce, served with roasted potatoes and fresh vegetables 22.95

PANINI

Served During Lunch Only Between 11:30am and 4:30pm

Served with your choice of Roasted Potatoes, Mista or Farfalla Salad

Paesano

Fresh smoked mozzarella, tomato, parma prosciutto and lettuce, served with salsa rosa 11.95

Roasted Peppers and Italian Sausages

Grilled Italian sausage with roasted bell peppers and Dijon mustard dressing 11.95

Panino di Carne alla Toscana

Grilled skirt steak, sliced tomato, caramelized onions, mozzarella and pesto di campagna dressing 13.75

Contadino

Grilled seasonal vegetables with shaved parmesan and balsamic dressing 11.95

Pollo al Pesto di Olive

Grilled chicken breast with avocado, tomato, Italian bacon, gruyère cheese and Umbrian olive pesto 11.95

Caprese

Fresh Bufala mozzarella with sliced tomato, lettuce and extra-virgin olive oil 11.95

Pollaio

Grilled chicken breast with tomato, lettuce and avocado sauce 11.95

I DOLCI

Ask about Special Desserts

Chocolate Cake 7.95

Tiramisu 7.95

Apple Tart 7.95

Chocolate Soufflé 7.95

Torta della Nonna 7.95

Ricotta Cheesecake 7.95

LE PASTE

Organic Gluten Free or Whole Wheat Pasta

are available for an additional 2.50

Lasagna Emiliana

Traditional Bolognese-style 15.95

Gnocchi di Patate

Potato dumplings with your choice of sauce: Ai Filetti di Pollo e Pomodori • Secchi • Pesto Genevese • Quattro Formaggi • Alla Bolognese 17.95

Spghettini in Salsa Cruda

Spaghetti with garlic, fresh tomatoes, capers, broccoli and sun-dried tomatoes 16.25

Spaghetti all' Amatriciana

Spaghetti with tomato sauce, onions, black pepper and Italian bacon 17.75

Fusilli Tartufati con Carciofi Porri e Shiitake

Corkscrew pasta with Shiitake mushrooms, leeks, artichokes, white truffle oil and aged ricotta 18.95

Fettuccine alla Bolognese

Homemade wide pasta with classic ground veal sauce and peas 17.95

Rigatoni Pollo e Broccoli

Large tube-shaped pasta, grilled chicken, sun-dried tomatoes and broccoli in a light cream sauce 18.95

Rigatoni ai Tre Funghi

Large tube-shaped pasta with champignons, Shiitake mushrooms and porcini mushrooms in a light pink sauce 18.75

Ravioli Di Zucca Con Crema Di Noci

Pumpkin ravioli in a walnut and cream sauce 18.50

Ravioli di Magro

Homemade pasta filled with ricotta and spinach with a tomato-basil or mascarpone and fresh sage sauce 17.75

Ravioli di Rapini e Patate

Homemade pasta filled with broccoli and potatoes in a fresh tomato and garlic sauce with aged ricotta 18.75

Tagliolini con Gamberetti e Zucchine

Homemade thin pasta with shrimp, garlic, olive oil and zucchini 19.95

Tagliolini Cozze e Vongole

Homemade thin pasta with mussels and clams in tomato broth 19.95

Capellini alla Checca

Angel hair pasta with diced tomatoes, olive oil, garlic and basil 14.95

Farfalle al Salmone Affumicato e Piselli

Bow tie pasta with smoked salmon and peas in a light vodka pink sauce 18.95

Penne alla Norma

Small tube-shaped pasta with tomato sauce, baked eggplant and mozzarella 16.95

Penne Arrabbiata

Small tube shaped pasta with spicy tomato sauce, garlic and Italian parsley 13.95