

LUNCH SPECIALS (Entrée Portion Salads)

INSALATINA DI MARE – <i>Seafood medley in lemon and olive oil dressing.</i>	14.95
INSALATA TOSCANA CON CARNE – <i>Fresh romaine lettuce with cannellini beans, marinated mushrooms, tomatoes and onions in a balsamic dressing, topped with strips of grilled aged skirt steak.</i>	16.50
INSALATA CON CUORI DI PALMA E GAMBERI – <i>Mixed lettuce, hearts of palm, avocado, cannellini beans and onions in a balsamic Dijon vinaigrette topped with grilled shrimp.</i>	15.95
INSALATA AL SALMONE – <i>Grilled fresh Atlantic salmon, vegetables and cannellini beans served over a bed of lettuce with Italian vinaigrette.</i>	15.50
INSALATA DELL'ORTO E FILETTI DI POLLO ALLA GRIGLIA – <i>Grilled premium California chicken breast served over fresh vegetables, borlotti beans and spring mixed lettuce with extra-virgin olive oil and balsamic dressing.</i>	14.95
INSALATA DI FARRO CON CITRIOLO E POMODORINI – <i>Chopped cucumber, red onion fresh tomato, lettuce and farro (spelt grain) with Italian vinaigrette. With feta cheese add 3.50 With grilled chicken add 4.75 or With grilled shrimp add 6.95</i>	12.95
STRACCETTI DI MANZO CON PESTO DI CAMPAGNA – <i>Choice of mista or Caesar salad or a cup of minestrone soup. Aged skirt steak marinated and grilled Piedmont style, served with wood oven roasted potatoes and fresh vegetables in a parsley, onions, Tuscan extra-virgin olive oil and white balsamic pesto.</i>	18.95

PANINI (ITALIAN SANDWICHES)

Served with your choice of roasted potatoes, mista or Caesar salad or a cup of minestrone soup.

CAPRESE – <i>Fresh bufala mozzarella, sliced tomato, lettuce and a touch of extra-virgin olive oil.</i>	11.95
PAESANO – <i>Fresh smoked mozzarella, tomato, Parma prosciutto and lettuce with salsa rossa.</i>	12.50
POLLAIO – <i>Grilled breast of chicken with tomato, lettuce and avocado sauce.</i>	12.25
ROASTED PEPPER AND ITALIAN SAUSAGE – <i>Grilled Italian sausage with roasted bell peppers and Dijon mustard dressing.</i>	11.95
PANINO DI CARNE ALLA TOSCANA – <i>John and Santino's favorite – Grilled skirt steak, sliced tomato, caramelized onions and mozzarella with pesto di campagna dressing.</i>	13.50
POLLO AL PESTO DI OLIVE – <i>Grilled chicken breast with avocado, tomato, Italian bacon, Gruyere cheese and Umbrian olive pesto.</i>	12.75
CONTADINO – <i>Grilled seasonal vegetables with shaved parmesan and balsamic dressing.</i>	11.95

ANTIPASTI E INSALATA

Farfalla uses organic, in season, locally grown produce whenever possible.

CALAMARI FRITTI – Served with our arrabiata sauce.	12.95
INSALATA DI FINOCCHI E FAGIOLINI – Romaine lettuce, fennel, French string beans, tomatoes and radishes with house vinaigrette.	11.95
INSALATA MISTA – Baby lettuce with balsamic vinaigrette, topped with roasted bell peppers and eggplant strips. With goat cheese add 3.50 With grilled shrimp add 6.95	7.95
INSALATA FARFALLA – Hearts of romaine and radicchio over toasted pizza bread in a mustard lemon dressing. With grilled chicken breast add 4.75 With grilled shrimp add 6.95	8.95
ARUGULA E POMODORI CON SCAGLIE DI RICOTTA SALATA – Arugula, tomatoes, grilled mushrooms and aged ricotta with house vinaigrette.	12.50
TERRINE DI MELANZANE “ALLA PARMIGIANA” – Eggplant baked with mozzarella, tomato sauce and parmesan cheese.	13.25
VEGETALI ALLA GRIGLIA – Grilled seasonal vegetables with a touch of Tuscan extra-virgin olive oil and balsamic vinegar.	13.50
BRUSCHETTA AL POMODORO – Diced tomatoes, basil and garlic served on a thin pizza crust.	12.75
ROLLINO DI SCAMORZA E RADICCHIO – Smoked mozzarella and radicchio rolled and baked in a thin pizza crust.	11.25
CAPRESE – Bufala mozzarella and tomato with Tuscan extra-virgin olive oil and fresh basil.	13.50
CONTADINA – Marinated red peppers, zucchini, eggplant and goat cheese.	13.75
POLENTA E FUNGHI – Polenta with mushroom sauce.	13.50

LE ZUPPE

PASTA E FAGIOLI 8.95

Homemade soup made with pasta and red, pinto and cannellini beans.

PAPPA E POMODORO 9.75

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

MINISTRONE ALLA

GENOVESE 8.95

Fresh seasonal vegetable soup.

LE FOCACCE

AGLIO E ROSMARINO – Rosemary and garlic. pizza bread baked in our wood burning oven.	5.95
---	-------------

I CALZONE

Our own homemade pizza bread folded, stuffed and baked in our wood-burning oven

FUNGHI E PROSCIUTTO COTTO	14.75
<i>Mushrooms, ham, mozzarella with a light tomato sauce.</i>	
VEGETARIANO	14.25
<i>Variety of fresh vegetables, cheese and tomato sauce.</i>	
RICOTTA E SPINACI	14.50
<i>Spinach, ricotta, mozzarella, parmigiano and light tomato sauce.</i>	

LE PIZZE

SALSICCIA E ARUGULA	15.50
<i>Italian sausage, arugula, mozzarella and tomato sauce.</i>	
NAPOLETANA	13.50
<i>Tomato sauce, mozzarella, garlic and anchovies.</i>	
CAPRICCIOSA	14.75
<i>Artichokes, ham, olives, mushrooms, tomato sauce and mozzarella.</i>	
MARGHERITA	12.95
<i>Tomato sauce, mozzarella and fresh basil.</i>	
PESTO E CAPRINO	14.95
<i>Pesto, tomato sauce, mozzarella and goat cheese.</i>	
VEGETARIANA	14.50
<i>Tomato sauce, mozzarella, eggplant, bell peppers, mushrooms and radicchio.</i>	
POMODORI SECCHI E POLLO	14.95
<i>Tomato sauce, mozzarella, grilled chicken and sun dried tomatoes.</i>	
QUATRO FORMAGGI	14.75
<i>Fontina, mozzarella, gruyère, parmigiano and tomato sauce.</i>	
PARMIGIANA	14.75
<i>Eggplant, tomato sauce, mozzarella, parmigiano and fresh basil.</i>	
PEPPERONI	15.50
<i>Tomato sauce, mozzarella and pepperoni.</i>	
ALLA AMERICANA	16.50
<i>BBQ chicken, mozzarella, smoked gouda, red onions and cilantro.</i>	
CON SALAME PICCANTE E GORGONZOLA	15.75
<i>Tomato sauce, mozzarella, gorgonzola cheese and spicy salame.</i>	
ALLA BRASILIANA	16.50
<i>Tomato sauce, mozzarella, skirt steak strips and Brazilian chimichurri.</i>	

LE PASTE

**Organic gluten free, whole wheat and farro penne pasta available: Add 2.00*

LASAGNA EMILIANA – <i>Classic Bolognese style.</i>	14.95
CAPELLINI ALLA CHECCA – <i>Angel hair pasta with diced tomatoes, olive oil, garlic and basil.</i> <i>With grilled chicken add 4.75</i>	12.95
SPAGHETTINI IN SALSA CRUDA – <i>Thin spaghetti with garlic, fresh tomatoes, capers, broccoli and sun-dried tomatoes.</i>	13.95
PENNE ALLA ARRABIATA – <i>With spicy tomato sauce, garlic and Italian parsley.</i>	12.50
RIGATONI AI TRE FUNGHI – <i>With champignons, shitake and porcini mushrooms in a light pink sauce.</i>	16.50
RIGATONI POLLO E BROCCOLI – <i>With grilled chicken, sun-dried tomatoes and broccoli in a light cream sauce.</i>	16.75
GNOCCHI DI PATATE – <i>Potato dumplings with choice of sauce:</i>	
<i>Ai filetti di pollo e pomodoro secchi</i>	15.95
<i>Quattro formaggi</i>	14.95
<i>Pesto Genovese</i>	16.50
<i>Alla Bolognese</i>	15.75
RAVIOLI DI ZUCCA CON CREMA DI NOCI – <i>Pumpkin ravioli in walnut and cream sauce.</i>	15.95
RAVIOLI DI MAGRO – <i>Homemade pasta filled with ricotta and spinach with a tomato-basil or mascarpone and fresh sage sauce.</i>	16.50
RAVIOLI DI RAPINI E PATATE – <i>Homemade pasta filled with broccoli and potatoes in a fresh tomato and garlic sauce with aged ricotta.</i>	16.95
SPAGHETTI ALL'AMATRICIANA – <i>With tomato sauce, onion, black pepper and pancetta.</i>	16.50
TAGLIOLINI COZZE E VONGOLE – <i>Homemade pasta with mussels, clams and tomato broth.</i>	17.95
TAGLIOLINI CON GAMBERETTI E ZUCCHINI – <i>Homemade thin pasta with shrimp and zucchini in a white wine, olive oil and garlic sauce.</i>	17.95
FUSILLI TARTUFATI CON CARCIOFI, PORRI E SHITAKE – <i>With shitake, leeks, artichokes, white truffle oil and aged ricotta.</i>	17.50
PENNE ALLA NORMA – <i>With tomato sauce, baked eggplant and mozzarella.</i>	15.50
FARFALLE AL SALMONE AFFUMICATO E PISELLI – <i>Bowtie pasta with smoked salmon and peas in a light vodka-pink sauce.</i>	16.95
FETTUCCINE ALLA BOLOGNESE – <i>Homemade wide pasta with classic ground veal sauce and peas.</i>	15.95

I PIATTI FORTI

We use only “CERTIFIED ANGUS BEEF” and our fresh poultry is California raised.

PESCE DEL GIORNO <i>Fresh fish of the day.</i>	M.P.
SCALLOPINE DEL GIORNO (Free range) <i>Thinly sliced veal sautéed with Chef's choice of sauce.</i>	M.P.
BISTECCA ALLA FIORENTINA <i>A porterhouse steak, grilled Tuscan style with Chef's choice of sauce.</i>	M.P.
SALMONE GRIGLIATO CON CIPOLLINE E ZAFFERANO <i>Grilled fresh Atlantic salmon with yellow pearl onions and saffron sauce over a bed of arugula. Served with mashed potatoes and fresh vegetables.</i>	21.95
SALMONE AL PESTO GENOVESE <i>Served with mashed potatoes and vegetables.</i>	21.95
POLENTA E SALSICCE <i>Italian sausages on a bed of soft cornmeal and spinach with a light tomato sauce.</i>	16.75
CHICKEN MARSALA <i>Boneless, skinless chicken breast sautéed with shitake mushrooms and marsala wine sauce, Served with fresh vegetables and roasted potatoes.</i>	19.95
POLLO RUSPANTE ALLE ERBE FINI <i>One-half Shelton Farms free range chicken roasted in our wood burning oven with garlic, fresh Mediterranean herbs and wild mushroom sauce, served with roasted potatoes and fresh vegetables.</i>	20.50
PAILLARD DI POLLO CON CUORI DI CARCIOFI <i>Grilled chicken breast with artichoke heart sauce, served with wood oven roasted potatoes and seasonal vegetables.</i>	19.95
PICCATA DI POLLO CON ARUGULA E POMODORO <i>Premium California chicken breast pounded and pan-roasted with white wine lemon and imported capers sauce, topped with fresh tomatoes and arugula, served with mashed potatoes and fresh vegetables.</i>	18.50

CONTORNI – SIDE DISHES

Vegetables, organic in season	6.95	Sausage	6.00
Spinach with garlic	6.75	Shrimp	6.95
Potatoes, mashed or roasted	7.50	Pasta marinara	7.00

Pasta aglio and olio	6.95	Pasta with butter	6.95
Grilled chicken	3.95	Prosciutto	7.95

FHL

WINES BY THE GLASS AND APERITIFS

PROSECCO – <i>Sparkling white wine: an Italian aperitif.</i>	10
KIR – <i>White wine and a splash of crème de cassis.</i>	10
KIR ROYAL – <i>Champagne and a splash of crème de cassis.</i>	11
BELLINI – <i>An aperitif from Venice.</i>	11

HOUSE SELECTIONS

WHITES: <i>Chardonnay – Pinot Grigio.</i>	7
REDS: <i>Chianti – Cabernet – Merlot.</i>	

PREMIUM SELECTIONS

FROM 8 TO 20

WHITES: <i>Pinot Grigio – Chardonnay – Sauvignon Blanc – Riesling.</i>
REDS: <i>Barbera – Cabernet – Merlot – Barolo – Brunello – Pinot Noir.</i>

DESSERT WINES

<i>Moscato d'Asti</i>	9
<i>Vin Santo</i>	9
PORT: <i>10 years – 10</i> <i>20 years – 12</i>	

DESSERTS

7.50

*Tiramisu – Chocolate Souffle – Apple tart – Torta Della Nonna
Torta Frutti di Bosco – Cheese cake
Chocolate cake – Pera e cioccolato – Assorted sorbets and Tartufi.*

FARFALLA POLICIES

*We reserve the right to refuse service to anyone.
To conserve water, it will be served upon request only.
An 18% gratuity will be added to the check for parties of six or more.
We are not responsible for lost items.
Kitchen split items, add 2.50 – Substitutions, add 2.00.
Corkage fee 20 per bottle.
Bread served after order is taken.
Prices subject to change without notice.*