

## ANTIPASTI E INSALATE

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

<b>CALAMARI FRITTI</b> – Served with our arrabiata sauce (we use only transfat free oil).	<b>14.95</b>
<b>INSALATA DI FINOCCHI E FAGIOLINI</b> – Romaine lettuce, fennel, French string beans tomatoes and radishes with house vinaigrette.	<b>13.95</b>
<b>INSALATA MISTA</b> – Baby lettuce with balsamic vinegar dressing, topped with roasted bell peppers and eggplant strips.	<b>8.95</b> With goat cheese add <b>3.50</b>
<b>INSALATA FARFALLA</b> – Hearts of romaine and radicchio over toasted pizza bread in a mustard and lemon dressing.	<b>9.95</b> With grilled chicken breast add <b>4.75</b>
<b>INSALATA DI FARRO CON CITRIOLO E POMODORINI</b> – Chopped cucumber, red onion, fresh tomato, lettuce and farro with Italian vinaigrette.	<b>13.95</b> With feta cheese add <b>3.50</b>
<b>ARUGULA E POMODORI CON SCAGLIE DI RICOTTA SALATA</b> – Arugula, tomatoes, grilled mushrooms, and aged ricotta with house vinaigrette.	<b>13.95</b>
<b>TERRINE DI MELANZANE “ALLA PARMIGIANA”</b> – Eggplant baked with mozzarella, tomato sauce and parmesan cheese.	<b>14.95</b>
<b>VEGETALI ALLA GRIGLIA</b> – Grilled seasonal vegetables with a touch of extra- virgin olive oil and balsamic vinaigrette.	<b>14.95</b>
<b>BRUSCHETTA AL POMODORO</b> – Diced tomatoes, basil and garlic served on pizza crust.	<b>13.95</b>
<b>ROLLINO DI SCAMORZA E RADICCHIO</b> – Smoked mozzarella and radicchio, rolled and baked in a thin pizza crust.	<b>12.95</b>
<b>CARPACCIO DI MANZO CON ARUGULA E PARMIGIANO</b> – Sliced beef with arugula, shaved parmesan and capers, topped with lemon dressing.	<b>16.95</b>
<b>CAPRESE</b> – Bufala mozzarella and tomato with extra-virgin olive oil and fresh basil.	<b>14.95</b>
<b>CONTADINA</b> – Marinated red peppers, zucchini, eggplant and goat cheese.	<b>15.95</b>
<b>FRUTTI DI MARE</b> – Seafood medley with lemon and olive oil dressing.	<b>17.95</b>
<b>POLENTA E FUNGHI</b> – Soft Polenta topped with a mushroom sauce.	<b>14.95</b>
<b>INSALATA TOSCANA CON CARNE</b> – Fresh romaine lettuce with cannellini beans, marinated mushrooms, tomatoes and onions in Tuscan balsamic dressing, topped with strips of grilled aged skirt steak (entrée portion).	<b>18.95</b>

## LE ZUPPE

<b>PASTA E FAGIOLI 9.95</b> <i>Housemade soup with pasta, pinto, cannellini and red beans.</i>	<b>PAPPA E POMODORO 10.95</b> <i>Tuscan tomato soup with bread, basil and a touch of extra-virgin olive oil.</i>	<b>MINISTRONE ALLA GENOVESE 9.95</b> <i>Fresh seasonal vegetables</i>
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## LE FOCCACE

<b>AGLIO E ROSMARINO</b> – Rosemary and garlic pizza bread baked in our wood burning oven.	<b>7.25</b>
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## LE PASTE

*\*Organic whole wheat, farro or gluten free pasta available. Add 2.00*

<b>LASAGNA EMILIANA</b> – <i>Classic Bolognese style.</i>	<b>16.75</b>
<b>CAPELLINI ALLA CHECCA</b> – <i>With diced tomatoes, olive oil, garlic and fresh basil.</i>	<b>14.95</b>
<b>SPAGHETTINI IN SALSA CRUDA</b> – <i>With garlic, fresh tomatoes, capers, broccoli and sun-dried tomatoes.</i>	<b>16.95</b>
<b>PENNE ALLA ARRABIATA</b> – <i>With spicy tomato sauce, garlic and parsley.</i>	<b>14.50</b>
<b>RIGATONI AI TRE FUNGHI</b> – <i>With champignons, shitake and porcini mushrooms in a light pink sauce.</i>	<b>18.95</b>
<b>RIGATONI POLLO E BROCCOLI</b> – <i>With grilled chicken, sun-dried tomatoes and broccoli in a light cream sauce.</i>	<b>18.95</b>
<b>GNOCCHI DI PATATE</b> – <i>Housemade Potato dumplings with choice of sauce:</i>	
<i>Al filetti di pollo o pomodoro secchi</i>	<b>18.50</b>
<i>Quattro formaggi</i>	<b>17.95</b>
<i>Pesto Genovese</i>	<b>18.75</b>
<i>Alla Bolognese</i>	<b>18.50</b>
<b>RAVIOLI DI ZUCCA CON CREMA DI NOCI</b> – <i>Pumpkin ravioli in walnut and cream sauce.</i>	<b>19.25</b>
<b>RAVIOLI DI MAGRO</b> – <i>Housemade pasta filled with ricotta and spinach with a tomato basil or mascarpone and fresh sage sauce.</i>	<b>18.75</b>
<b>RAVIOLI DI RAPINI E PATATE</b> – <i>Housemade pasta filled with broccoli and potatoes in a fresh tomato and garlic sauce with aged ricotta.</i>	<b>19.75</b>
<b>SPAGHETTI ALL'AMATRICIANA</b> – <i>With tomato sauce, onion, black pepper and pancetta.</i>	<b>18.50</b>
<b>TAGLIOLINI COZZE VONGOLE</b> – <i>Housemade thin pasta with mussels, clams and tomato broth.</i>	<b>19.95</b>
<b>TAGLIOLINI CON GAMBERETTI E ZUCCHINI</b> – <i>Housemade thin pasta with shrimp and zucchini in a white wine, olive oil and garlic sauce.</i>	<b>19.95</b>
<b>FUSILLI TARTUFATI CON CARCIOFI, PORRI E SHITAKE</b> – <i>Corkscrew pasta with Shitake mushrooms, leeks, artichokes, white truffle oil and aged ricotta.</i>	<b>19.95</b>
<b>PENNE ALLA NORMA</b> – <i>With tomato sauce, baked eggplant and mozzarella.</i>	<b>16.95</b>
<b>FARFALLE AL SALMONE AFFUMICATO E PISELLI</b> – <i>Bowtie pasta with smoked salmon and peas in a light vodka sauce.</i>	<b>18.95</b>
<b>FETTUCCINE ALLA BOLOGNESE</b> – <i>Housemade pasta with classic ground veal sauce and peas.</i>	<b>17.95</b>

# I PIATTI FORTI

We use only "CERTIFIED ANGUS BEEF TM" and our fresh poultry is California raised

<b>STRACCETTI DI MANZO CON PESTO DI CAMPAGNA</b>	<b>24.95</b>
<i>Aged skirt steak marinated and grilled Piedmontese style, served with roasted potatoes and fresh vegetables in a parsley, onion, extra-virgin olive oil and white balsamic pesto.</i>	
<b>SALMONE GRIGLIATO CON CIPOLLINE E ZAFFERANO</b>	<b>24.95</b>
<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>	
<b>SALMONE AL PESTO GENOVESE</b>	<b>24.25</b>
<i>Served with mashed potatoes and vegetables.</i>	
<b>POLENTA E SALSICCE</b>	<b>19.50</b>
<i>Italian sausages on a bed of soft cornmeal and spinach with a light tomato sauce.</i>	
<b>CHICKEN MARSALA</b>	<b>22.95</b>
<i>Boneless, skinless chicken breast sautéed with shitake mushrooms and marsala wine sauce. Served with fresh vegetables and roasted potatoes.</i>	
<b>POLLO RUSPANTE ALLE ERBE FINI</b>	<b>23.95</b>
<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>	
<b>PAILLARD DI POLLO CON CUORI DI CARCIOFI</b>	<b>22.95</b>
<i>Grilled chicken breast, artichoke heart sauce, with wood oven roasted potatoes and seasonal vegetables.</i>	
<b>PICCATA DI POLLO</b>	<b>20.95</b>
<i>Chicken breast, pounded and pan-roasted with white wine, lemon and caper sauce. Served with mashed potatoes and fresh vegetables.</i>	

<b>CONTORNI – Side Dishes</b>			
<i>Vegetables, organic in season</i>	6.95	<i>Sausage</i>	6.25
<i>Spinach with garlic</i>	6.75	<i>Shrimp</i>	6.25
<i>Potatoes, mashed or roasted</i>	7.25	<i>Pasta marinara</i>	7.25
<i>Pasta aglio and olio</i>	6.95	<i>Pasta with butter</i>	6.95
<i>Grilled chicken</i>	4.75	<i>Prosciutto</i>	7.95

## I CALZONE

*Our own housemade pizza bread, folded, stuffed and baked in our wood burning oven.*

<b>FUNGHI E PROSCIUTTO COTTO</b>	<b>15.95</b>
<i>Mushrooms, ham and mozzarella with a light tomato sauce.</i>	
<b>VEGETARIANO</b>	<b>15.75</b>
<i>A variety of fresh vegetables, cheese and tomato sauce.</i>	
<b>RICOTTA E SPINACI</b>	<b>15.50</b>
<i>Spinach, ricotta, mozzarella, parmigiano with a light tomato sauce.</i>	

## LE PIZZE

*Gluten free pizza available upon request*

<b>SALSICCIA E ARUGULA</b>	<b>17.25</b>
<i>Italian sausage, arugula, mozzarella and tomato sauce.</i>	
<b>NAPOLETANA</b>	<b>16.50</b>
<i>Tomato sauce, mozzarella, garlic and anchovies.</i>	
<b>CAPRICCIOSA</b>	<b>18.50</b>
<i>Artichokes, ham, olives, mushrooms, tomato sauce and mozzarella.</i>	
<b>MARGHERITA</b>	<b>14.95</b>
<i>Tomato sauce, mozzarella and fresh basil.</i>	
<b>PESTO E CAPRINO</b>	<b>17.95</b>
<i>Pesto, tomato sauce, mozzarella and goat cheese.</i>	
<b>VEGETARIANA</b>	<b>17.50</b>
<i>Tomato sauce, mozzarella, eggplant, bell peppers, mushrooms and radicchio.</i>	
<b>POMODORI SECCHI E POLLO</b>	<b>17.95</b>
<i>Tomato sauce, mozzarella, grilled chicken and sun dried tomatoes.</i>	
<b>QUATRO FORMAGGI</b>	<b>17.25</b>
<i>Fontina, mozzarella, gruyère, parmigiano and tomato sauce.</i>	
<b>PARMIGIANA</b>	<b>16.95</b>
<i>Eggplant, tomato sauce, mozzarella, parmigiano and fresh basil.</i>	
<b>PEPPERONI</b>	<b>18.50</b>
<i>Tomato sauce, mozzarella and pepperoni.</i>	
<b>ALLA AMERICANA</b>	<b>18.95</b>
<i>BBQ chicken, mozzarella, smoked gouda, red onions and cilantro.</i>	
<b>CON SALAME PICCANTE E GORGONZOLA</b>	<b>18.50</b>
<i>Tomato sauce, mozzarella, gorgonzola cheese and spicy salame.</i>	
<b>ALLA BRASILIANA</b>	<b>18.95</b>
<i>Tomato sauce, mozzarella, skirt steak strips and Brazilian chimichurri.</i>	

## WINES BY THE GLASS AND APERITIFS

<b>PROSECCO</b> – <i>Sparkling white wine: an Italian aperitif.</i>	12
<b>KIR</b> – <i>White wine and a splash of crème de cassis.</i>	13
<b>KIR ROYAL</b> – <i>Champagne and a splash of crème de cassis.</i>	16
<b>BELLINI</b> – <i>An aperitif from Venice.</i>	14
<b>CHANDON</b> – <i>Sparkling - Napa - split</i>	15
<b>NICOLAS FEUILLATTE</b> – <i>Champagne, France -split.</i>	20

### HOUSE SELECTIONS

<b>WHITES:</b> <i>Chardonnay – Pinot Grigio.</i>	9
<b>REDS:</b> <i>Chianti – Cabernet – Merlot.</i>	

### PREMIUM SELECTIONS

From 9 to 25

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

### DESSERT WINES

<i>Moscato d’Asti</i>	12
<i>Vin Santo</i>	12
<b>PORT:</b>	10 years – 12    20 years – 15

### DESSERTS

<i>Tiramisu – Chocolate Soufflé – Apple tart</i>	9
<i>Torta Della Nonna – Ricotta Cheese cake</i>	

### 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.*