Il Farro

Groupon Menu (January 01st to April 31st)

<u> Antipastini - Starters</u>

Carpaccio di bue e sedano- Thin slices of raw filet topped with celery, cappers, shaved parmigiano cheese, extra virgin olive oil, lemon. \$10.99

Bruschetta Primavera - Toasted farro bread with smoked mozzarella fresh tomato, red onion , olives, garlic and basil. **\$7.99**

Mozzarella con Melanzane - Fresh mozzarella with fresh tomato, grilled eggplant, basil and extra virgin olive oil. \$8.99

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Zuppa del Giorno – Soup of the day

Minestrone di verdure- Mixed fresh vegetables soup.

Zuppa di Farro Invernale- Homemade soup of farro with fresh tomatoes, pancetta bacon, cannelini beans, onion, fresh basil, sage and mix vegetables, pecorino cheese

Pasta Fagioli e FARRO- Traditional Italian bean soup with pasta, bacon and farro grain

Crema di Gamberetti- Shrimp Bisque with farro croutons.

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(All ours salads are served with house balsamic dressing).

Insalata Capricciosa della Casa - House salad with baby mix spring lettuce.

Insalata Calabrese – Fresh sliced tomatoes , cucumber, red onion, fresh fennel, basil.

Insalata di farro e Feta - Baby mix lettuce tossed together with fresh farro grain, Feta cheese

Cesare e Pistacchio- Chopped romaine lettuce tossed with parmigiano cheese, farro croutons, pistachio and house caesar dressing.

Insalata con Bocconcini – Baby mix spring lettuce with fresh cherry mozzarella cheese.

Insalata di spinaci—Baby spinach salads, with mushrooms, walnut.

Main courses

Eliche Tropeani- Spiral pasta, chicken, mushrooms, garlic, tomato and a touch of cream. \$13.99

Rotelle Aurora – Home handmade fresh lasagna noodle, rolled with ground rotisserie chicken, spinach, escarole, ricotta cheese and parmesan, baked, served in a pink sauce with sun dried tomatoes and basil. \$15.99

Farrotto con Salsiccia - Italian sausages, fresh tomato, garlic, basil, parmesan cheese. \$16.99

Farrilli Andalusa - Farro spiral pasta with mixed roasted bell peppers, sweet onion, chicken and fresh tomato basil sauce. \$17.99

Pollo pizzaiola- Two breast of chicken, sautéed with white wine, garlic, olives, cappers, marinara sauce, oregano, side of pasta or veggies. \$16.99

Sogliola al Finocchio- Pacific filet of Sole sautéed served with white wine, lemon, fresh fennel, basil sauce and black mussels. Side of pasta or veggies**\$16.99**

Vitello al Marsala Veal scaloppini sautéed with Marsala wine, mushrooms garlic, and basil. Side of pasta or veggies. \$17.99