

enjoy★Farinella

The Farinella restaurants welcome you in a simple, elegant, bright, and family-friendly atmosphere, offering high-quality dining inspired by the recipes, ingredients, and traditional flavors of the celebrated Mediterranean cuisine... Benvenuti e buon appetito!

apetizer and fried

✔ Chiacchiere di Farinella	9,90
Fried pizza bites served with cherry tomatoes, torn mozzarella, and basil	
Fritto all'Italiana	8,90
Fried dough balls, *Potato croquettes, *Rice arancino with beef ragù, *Pasta fritters with béchamel, meat, and peas	
✔ Montanarine	5,90
2 Fried Montanarine with tomato sauce, Grana Padano, ricotta cheese, black pepper, and basil	
✔ Fiori di zucca	6,50
2 Zucchini flowers stuffed with ricotta and basil in a sweet and spicy sauce	
✔ Bruschette ai due pomodori	8,90
Grilled toasted bread with fresh red and yellow cherry tomatoes, dressed with garlic oil, arugula, oregano, and basil	
✔ Focaccia della Casa	5,50
Focaccia with oil, oregano, and salt.	



sharing plates

✔ Mozzarella di Bufala	16,90
Campania Buffalo Mozzarella 250g served with red and yellow cherry tomatoes dressed with oil, oregano, and basil on a bed of arugula	
Crudo di Parma Burrata e focaccia della Casa	17,50
Parma ham with burrata, arugula, cherry tomatoes, and focaccia with oil, salt, and oregano	
✔ Rotolini di pizza scomposti	15,50
Pizza dough rolls baked in the oven and filled with cherry tomatoes, eggplant, provola, Grana Padano, oil, and basil	
Polpo Cozze e Patate	19,90
Roast *octopus, mussels with black pepper on a potato and lemon cream, parsley oil, and crispy pancetta shavings	

✔contorni

*Patate fritte	4,90
Patate al forno	4,90
Insalatina mista	5,50
Verdure grigliate	6,50

the classics of Farinella

✔ Nerano	14,90
Spaghetti with zucchini, butter, black pepper, basil, Grana Padano, and Provolone	
✔ Cacio e Pepe	14,50
Spaghetti tossed with Pecorino Romano DOP, black pepper, and shavings of Provolone Fiaschetto (With shrimp* and lime + €3.00).	
Carbonara	14,90
Spaghetti sautéed with guanciale and egg yolk, emulsified with Pecorino Romano DOP, black pepper, and shavings of Provolone Fiaschetto	
✔ Scarpariello	14,00
Spaghetti with red cherry tomatoes, Pecorino Romano DOP, Grana Padano, basil, and chili pepper (With stracciatà +2,50€)	
Fettuccine alla Bolognese	15,90
Egg fettuccine with Italian beef ragù, butter, tomato, Grana Padano, and basil.	
✔ Gnocchi alla Sorrentina	14,90
Selenella potato gnocchi with tomato sauce, basil, fior di latte, and Grana Padano, baked au gratin	



The specials

Risotto Gamberi e Agrumi	17,90
Carnaroli rice stirred with citrus butter, *seared shrimp, and toasted almonds	
Scialatielli fiori di Zucca e Cozze	15,90
Scialatielli sautéed with zucchini flowers, mussels, Grana Padano, basil, and shavings of Provolone Fiaschetto	
✔ Raviolo Farinella	16,50
*Ravioli filled with ricotta and marjoram in tomato sauce with cherry tomatoes, smoked provola, basil, and Grana Padano	
Tagliatelle Scampi pistacchio e Stracciatà	18,90
Egg pasta sautéed with *scampi, torn mozzarella, pesto, and crushed pistachios	
✔ Spaghetti al Limone	13,90
Spaghetti cooked in an aromatic infusion of lemon zest and juice, tossed with butter, Grana Padano, oil, and shavings of Provolone Fiaschetto (With Clams + 4,90 €)	

main courses

✔*Parmigiana di Melanzane	13,00
Double layer of eggplant with tomato sauce, Grana Padano, basil, and smoked provola	
Millefoglie di Pollo	18,90
Chicken breast cooked at low temperature, served with basmati rice and vegetables, and an avocado-lime sauce	
Tagliata di Manzo	23,90
*Roast beef tagliata with fresh champignon mushrooms, lamb's lettuce, shavings of Grana Padano, and Aglianico wine reduction	
Frittura di Gamberi e Calamari	22,00
Classic fried *shrimp and *squid served with potato chips and Farinella sauce	
Filetto di Ricciola	22,00
*Amberjack cooked at low temperature, served on potato medallions, green olives, and a lemon sauce flavored with thyme and basil	

salads

Caesar Salad	15,90
Grilled chicken julienne on garden greens, hard-boiled egg, croutons, shavings of Grana Padano, all dressed with Caesar sauce	
Caesar Salad Crunch	16,50
*Breaded chicken with wheat germ and panko on garden greens, hard-boiled egg, croutons, shavings of Grana Padano, Caesar sauce, and crispy bacon	
Nizzarda	15,90
Tuna fillets in oil, mixed salad, Taggiasca olives, *green beans, hard-boiled egg, anchovy fillets in oil, tomato, steamed potatoes, and croutons	
Ellenica	14,50
Green salad, Greek feta, apple, cubes of raw ham in rosemary sunflower oil, cucumber, pumpkin seeds, and sultana grapes	
✔ Caprese	12,00
Campania Buffalo Mozzarella 170g with tomato, oil, oregano, and basil	
Fresella	14,90
Classic Neapolitan Fresella with Buffalo mozzarella balls, arugula, anchovy fillets in oil, cherry tomatoes, and green olives.	

soft drinks

Coca-Cola, Coca-Cola Zero, Fanta, Sprite	Bottle 33 cl	4,50
Water still / sparkling	Bottle 50 cl	2,60
Blonde beer	draft 20 cl / 40cl	4,50 6,90
Dark beer	draft 20 cl / 40cl	4,90 7,50



*desserts

La Delizia al Limone	8,50
Soft sponge cake with light lemon cream, mixed berries, and strawberry sauce	
Il Tiramisù	7,90
Espresso-soaked biscuit, emulsified with mascarpone cream and dusted with cocoa	
Il Babà Farcito	7,90
Classic Neapolitan Babà filled with buffalo ricotta, chocolate chips, and orange zest	
Millefoglie	8,50
Puff pastry filled with Chantilly cream and strawberries	
Cuore caldo al pistacchio con Gelato	8,50
Warm pistachio heart cake with vanilla ice cream	
Mosaico di Frutta con gelato	7,90
Fresh seasonal fruit with vanilla ice cream	

*Frozen ✔ Vegetarian dishes
Service
Lunch 2,00€ / dinner 3,00€
Saturday / Sunday / Holidays 3,00€

Scan the Qr-Code for:

- Translated menu
- Other picture
- Allergen list
- Wine list



pizza's

🍷 Try them with the new Multigrain dough +1,50€

♥ Margherita	9,90
Tomato, fior di latte, Grana Padano, basil, and oil	
♥ Marinara	8,50
Tomato, cherry tomatoes, oregano, garlic, basil, and oil	
♥ Bufalotta	14,50
Tomato, cherry tomatoes, Buffalo Mozzarella, Grana Padano, basil, and oil	
Capricciosa	14,50
Tomato, fior di latte, smoked cooked ham, artichokes in oil, Taggiasca olives, mushrooms, oil, basil, and Grana Padano	
♥ Vegetariana	13,00
Fior di latte, cherry tomatoes, zucchini, eggplant, peppers, Taggiasca olives, Grana Padano, oil, and basil	
Diavola	12,00
Tomato, fior di latte, spicy salami, Grana Padano, oil, and basil	
Cotto ma non Cotto	13,50
Tomato, fior di latte, smoked cooked ham on top, basil, oil, and Grana Padano	
Salsiccia e Friarielli	14,50
Smoked provola, Grana Padano, *sausage, and *Neapolitan friarielli sautéed with oil and chili pepper	
♥ 4 Formaggi	14,50
Fior di latte, gorgonzola, emmental, Grana Padano, basil, and oil.	

special pizza's

Tonnetto	15,00
Tuna fillets in oil, fior di latte, caramelized onion, sun-dried tomatoes, oil, and basil	
Capresina	18,90
Cherry tomatoes, Buffalo mozzarella balls, arugula, prosciutto crudo, oil, and shavings of Grana Padano	
♥ Norma	15,00
Tomato, smoked provola, baked eggplant, ricotta cheese and pepper, oil, basil, and Grana Padano	
IGP	14,50
Fior di latte, mortadella, ricotta, lemon zest, pesto, and crushed pistachios	
♥ Burratina	15,50
Oven-baked cherry tomatoes with oregano, oil, and basil, tomato sauce, and burrata	
Fresca	15,90
Cherry tomatoes, fior di latte, prosciutto crudo, arugula, shavings of Grana Padano, and oil	
La Napoletana frita	13,90
Smoked provola, ricotta, Neapolitan salami, black pepper, and basil	
Il Calzone	13,90
Tomato, fior di latte, ricotta, Neapolitan salami, black pepper, and basil	

Capresina



menu kids

♥ Baby Pizza with Oil and Tomato.	7,50
♥ Penne with Tomato	8,00
Penne with Cream and Smoked Ham	8,50
*Chicken Cutlet and *fries	9,00

FARINELLA

Our story

Maria Laura is a little girl when, with her father, Pino Joseph Angelesi, she leaves Sorrento for Brooklyn to join relatives who had emigrated some time earlier.

Soon, the family starts an import business of typical food products from the famous Amalfi Coast, supplying Italian restaurants in New York.

Casa Angelesi gradually becomes the reference point for a large group of Italians in America, where the "locals" gather not only to close deals but also to talk about their distant homeland.

At dinner, in front of steaming and tempting dishes of Mediterranean tradition, or around a table playing tressette, they chat about the Amalfi Coast and its beauty...

The taste of Vesuvio cherry tomatoes, the scent of orange blossoms, the fragrance of lemons, the colors of the sea.

For the many guests of the Angelesi household, it becomes customary to see Maria Laura bring to the table a simple and tasty dish of spaghetti with tomato and fresh basil, sealing the enchantment of those memories.

It is during that time that Maria Laura, by then highly skilled in preparing pasta and pizzas, receives from her father the sweet and funny nickname "Farinella," which would accompany her throughout her life.

And it is also thanks to her spaghetti, which embodied the aromas, flavors, and freshness of the Mediterranean tradition, that the Angelesi became famous among Italian restaurants in New York. From these simple events, the idea of the Farinella restaurants was born, drawing from the founder the inspiration and commitment to bring to the table the most genuine spirit of Mediterranean life and cuisine.

There is more flavor in being special... we kneaded with sourdough starter, selected the finest flours with wheat germ, the precious treasure chest that holds all the taste and aroma, doubling the leavening times to guarantee you better fragrance and digestibility.

Our staff is at your disposal for consultation of the allergens list.

(After an initial leavening of 36 hours, the product is blast chilled at a temperature of -22°C and then continues the leavening cycle at a controlled temperature for another 24 hours).

www.farinellarestaurant.it

Milano Summer 2025

Federica De Angelis
"Spaghetti al Limone"