

# IL FARO

PIZZERIA & CUCINA

IL Faro Pizzeria & Cucina uses an Italian milled multigrain mix of Italian flours, made via a traditional stone ground method.

## SET MENU

For 2	For 4
1 Entree to share + 1 Pizza or 1 Pasta per person + Glass Wine / Beer or Soft Drink	2 Entree to share + 1 Pizza or 1 Pasta per person + Nutella Pizza + Glass Wine / Beer or Soft Drink
<b>Add Desert \$6.00</b>	
<b>\$65.00</b>	<b>\$150.00</b>

## STARTERS / PRIMI

<b>IL Faro Focaccia</b> 15.00 topped with tasmanian smoked salmon, red onions, fresh thyme and a lemon wedge	
<b>Bruschetta Classica (V)</b> 14.00 extra virgin olive oil, diced tomato, diced red onion, baby fior di latte bocconcini, fresh garlic and oregano	
<b>Focaccia Classica (V)</b> 9.00 extra virgin olive oil, garlic and oregano (add fior di latte - +\$3)	
<b>Calamari Fritti</b> Entrée 14.00 Main 25.00 lightly coated in seasoned semolina flour and fried, served with house made aioli and lemon wedge	
<b>Antipasto Misto (for 2 people)</b> 24.00 a selection of cured Italian meats and grana padano mixed grilled vegetables, served with fresh focaccia	
<b>For 3 people 35.00</b>	
<b>Arancini (2ps)</b> 9.00 traditional arancini filled with our slow cooked beef ragu	
<b>Patatine Fritte (Chips)</b> 7.00 with ketchup and mayonnaise	

## PIZZE BIANCHE

GLUTEN FREE ADD 4.00

<b>IL Faro (our signature pizza)</b> 25.00 tasmanian smoked salmon, fior di latte mozzarella, rocket and lime, all on a ricotta base	<b>Patate</b> 20.00 fior di latte, potato, olives, parmigiano, and pancetta
<b>Ortolana (V)</b> 20.00 pesto sauce, fior di latte mozzarella, artichokes, chargrilled zucchini, roast peppers, and chargrilled eggplants	<b>Funghi</b> 21.00 fior di latte mozzarella, mushrooms, potato, porcini, speck and ricotta
<b>Quattro Formaggi (V)</b> 20.00 smoked scamorza, bufala mozzarella, fior di latte mozzarella, and chilli ricotta	<b>Delicata</b> 20.00 ham, cherry tomato, smoked scamorza mozzarella and rocket
<b>Salsiccia e Porcini</b> 22.00 salsiccia, fior di latte mozzarella, porcini mushrooms and ricotta, and parmigiano	<b>Speck</b> 21.00 dry aged speck, grilled zucchini, mushrooms, and smoked mozzarella
	<b>Pistacchio</b> 23.00 pistacchio nuts, mortadella, parmigiano, and smoked scamorza

## BAMBINI (KIDS MENU)

<b>Spaghetti or Gnocchi</b> 14.00 with your choice of, napoli, sorrentina or bolognese sauce
<b>Patatine Fritte (chips)</b> 7.00 with ketchup and mayonnaise
<b>Ham and Cheese Pizza</b> 14.00 italian tomatoes, fior di latte mozzarella and ham
<b>Margherita</b> 13.00 italian tomatoes, fior di latte mozzarella and parmigiano

## INSALATE

<b>Insalata di Rucola</b> 12.00 rocket, walnuts, shaved parmigiano, sliced pear, and dressed in balsamic glaze and EVO
<b>Tuna Salad</b> 15.00 rocket, roma tomato, carrots, baby bocconcini, tuna and oregano oil
<b>Caprese</b> 15.00 sliced fresh vine ripened tomatoes, topped with sliced bufala mozzarella sprinkled with cracked pepper and sea salt, topped with fresh basil
<b>Mediterraneo</b> 13.00 rocket, fresh vine ripened tomatoes, lettuce, carrots, baby for di latte bocconcini, and crispy fried prosciutto

## PASTA

GLUTEN FREE ADD 3.00

All our pasta is made fresh with semolina flour

<b>Spaghetti Bolognese</b> 22.00 home made spaghetti with slow cooked beef rib and wagyu mince
<b>Gnocchi Salsiccia e Porcini</b> 23.00 gnocchi with italian pork sausage, and porcini mushrooms, and finished with a touch of cream
<b>Gnocchi Sorrentina (V)</b> 22.00 potato Italian peeled tomatoes and a selection of mozzarella, parmigiano and basil, and finished in our wood fired oven
<b>Lasagna al Forno</b> 22.00 our traditional JUST TRY IT!!!

## PIZZE ROSSE

GLUTEN FREE ADD 4.00

<b>Margherita</b> 18.00 italian tomatoes, fior di latte mozzarella, parmigiano, fresh basil, EVO (add Bufala Mozzarella) +\$5	<b>Recco (our signature pizza)</b> 25.00 italian tomatoes, fior di latte mozzarella, zucchini, smoked salmon, cherry tomatoe, smoked mozzarella
<b>Spizy Nduja Calzone</b> 21.00 italian tomatoes, fior di latte mozzarella, nduja (calabrian hot salami paste), ricotta, and chargrilled zucchini	<b>Nduja</b> 22.00 italian tomatoes, fior di latte mozzarella, nduja (calabrian hot salami paste), roasted potatoes, and mushrooms
<b>Capricciosa</b> 21.00 italian tomatoes, fior di latte mozzarella, mushrooms, olives, artichokes and ham	<b>Porchetta</b> 23.00 italian tomatoes, salsiccia, porchetta, smoked mozzarella, olives and mushrooms
<b>Quattro Stagioni</b> 21.00 one quarter mushrooms, one quarter ham, one quarter olives, one quarter artichokes	<b>Pesto</b> 21.00 italian tomatoes, pesto, ham, mushrooms and smoked mozzarella
<b>Calabrese</b> 24.00 italian tomatoes, bufala mozzarella, roast peppers, and nduja (calabrian hot salami paste), topped with fresh basil	<b>Genovese</b> 22.00 pesto, fior di latte mozzarella, parmigiano, bufala mozzarella, san daniele prosciutto and cherry tomatoes
<b>Mortadella</b> 23.00 italian tomatoes, fior di latte mozzarella, freshly sliced mortadella, salsiccia, cherry tomato, and ricotta	<b>Pancetta e Patate</b> 22.00 italian tomatoes, fior di latte mozzarella, salsiccia, pancetta, roasted potato, and smoked mozzarella
<b>Bufala</b> 25.00 italian tomatoes, fior di latte mozzarella, bufala mozzarella, dry aged speck, cherry tomatoes, and chargrilled eggplants	<b>Cotto e Funghi</b> 20.00 italian tomatoes, fior di latte mozzarella, mushroom and ham.
<b>Parmigiana (V)</b> 21.00 italian tomatoes, fior di latte mozzarella, chargrilled eggplant, parmesan, fresh basil, ricotta and pesto	<b>Cassano</b> 25.00 italian tomatoes, fior di latte mozzarella, parmigiano, fresh basil, uncooked bufala, san daniele prosciutto, potato and porcini
<b>Napoletana</b> 21.00 italian tomatoes, fior di latte mozzarella, olives, anchovies and oregano	<b>Tonno</b> 22.00 italian tomatoes, fior di latte mozzarella, tuna, olives, and oregano
<b>Crudo e Bufala</b> 25.00 italian tomatoes, fior di latte mozzarella, uncooked san daniele prosciutto, uncooked bufala mozzarella, and rocket	<b>Ilbiagio</b> 24.00 italian tomatoes, fior di latte mozzarella, crudo, bufala, pesto, smoked mozzarella

## EXTRAS

bufala mozzarella	5	all vegetables	3
san daniele prosciutto	4	smoked mozzarella / ricotta	3
speck / pancetta / salsiccia	4	smoked salmon	5
ham / mortadella	3	porcini	5
nduja (calabrian hot salami paste)	3	pesto	3

IL Faro Pizzeria & Cucina uses an Italian milled multigrain mix of Italian flours, made via a traditional stone ground method. Our dough is 30% whole wheat and is fermented for 72 hours creating a full flavour dough that is easily digestible. We use artisanal imported Italian products and our gluten free dough is made in house and fermented over 48 hours.

## DOLCI

<b>Nutella Pizza</b> 16.00 topped with nutella and strawberries, dusted with icing sugar, and served with vanilla bean gelato	<b>Affogato</b> 15.00 an espresso coffee with a shot of either frangelico liquor, sambucca, kahula, or bailey's, served with a scoop of vanilla ice cream
<b>3 Cannoli</b> 12.00 filled with fresh ricotta, orange zest and pistacchio nuts	<b>Donuts</b> 16.00 Italian style donuts served with Nutella and strawberry topped with vanilla ice cream

(V) = VEGETARIAN / NO HALF and HALF PIZZA'S GLUTEN FREE PIZZA AVAILABLE (add \$4.00) / GLUTEN FREE PASTA AVAILABLE (add \$3.00)  
\*\*NB\*\* DUE TO THE LARGE AMOUNT OF FLOUR USED IN OUR KITCHEN, CROSS CONTAMINATION CAN'T BE AVOIDED...  
SOME OLIVE DISHES MAY CONTAIN PIPS. NO SPLIT BILLS. 15% SURCHARGE FOR ALL PUBLIC HOLIDAYS.

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