Farù®

CUCINA D'AUTORE

EXPERIENCE

LET THE CHEF PAMPER YOU

Appetizers

First course

Second course

Dessert

for the entire table

*cover charge, water and coffee included, drinks excluded.

50 pp

**If you have any allergies or intolerances, please inform the dining room staff in advance.*

APPETIZERS

TUNA TARTARE *Brunoised datterini, olives, capers and anchovy mayonnaise.*	15
CUTTLEFISH SALAD *Fennel, toasted almond flakes and orange segments.*	14
SALMON TARTARE *Buffalo mousse and Neapolitan tarallo.*	14
SHRIMP CARPACCIO *Peaches in syrup, hazelnuts, lime and yogurt.*	17
RAW SEAFOOD *Based on the availability of the day and the catch.*	30
RED PRAWNS FROM MAZARA DEL VALLO,	7 *piece by*
SCAMPI	5 *piece by*
SEARED OCTOPUS *Potato, lard, rosemary and stringy provola cheese.*	17
SEA SCAZZUOPPOLI *Tomato, pecorino and basil.*	13

APPETIZERS

PANKO SHRIMP *Served with mint mayo.*	4 *piece by*
SHRIMP WITH ALMOND *Served with mint mayo.*	4 *piece by*
CRISPY ZUCCHINI FLOWER *Stuffed with buffalo mozzarella and dried tomato sauce.*	8
MEAT TARTARE *Battered artichokes, pine nuts, balsamic spheres and parmesan wafer.*	14
RICOTTA *Salt, pepper, and porcini mushroom cream*	8
BRUSCHETTA *Cafone bread from San Sebastiano al Vesuvio, cherry tomatoes, garlic, oregano, and basil.*	1.5 *piece by*
SELECTION OF MIXED CHEESES	8

FIRST COURSES DISHES

SPAGHETTO *Garlic, oil, anchovies and crispy bread.*	12
POTATO GLUES *Cacio e pepe, gamberi rossi and lime.*	17
BIG TUB *Cremadicacannellini, sea urchins and lemon zest.*	16
LOBSTER LINGUINA FISHERMAN'S	25
RISOTTO ***~ minimum 2 people*** *Seafood, scampi, and red shrimp*	23
HELICON *Potatoes, bacon and fresh truffle.*	16
CAPRESE RAVIOLI *Cream of courgettes, courgette flowers and melted Provolone del Monaco.*	13
MEZZE SLEEVES ALL'ARRABBIATA	12

SECOND COURSES DISHES

SEARED TUNA *Scarolariccia, cherry tomatoes, aubergines in oil and anchovy mayonnaise.*	16
POTATO-CRUSTED SEA BREAM WITH TOMATO *With fennel, salt and pepper.*	15
MIXED GRILL *~ For 1 person*	23
FRIED SHRIMP AND SQUID	16
CUT MEAT w*ith potatoes, butter and rosemary.*	19
MILANESE-STYLE VEAL CUTLET *With arugula, cherry tomatoes, and shavings of provolone del Monaco.*	22
SELECTION OF FARÙ CUTS	*variable price*

NON-ALCOHOLIC DRINKS

SAN PELLEGRINO *0.75cl*	3
STILL/SPARKING WATER *0.75cl*	2.5
COCA-COLA 0.33cl	3
COCA-COLA ZERO 0.33cl	3

COVERED 2.5

DESSERT

REALISTIC FRUIT	7
DROWNED IN VANILLA	5
CAPRESE CAKE *With homemade vanilla ice cream and praline almonds.*	7
Decomposed Mille-Feuille *With Italian Chantilly cream, raspberries and mint.*	7
MESSY *Concrumble, buffalo ricotta with chocolate, pistachio and salted caramel.*	7
CRUNCHY CHERRY	7

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