the farmhouse

LUNCH

APPETIZERS

House Focaccia 9
a selection of dipping oils, aged balsamic

Warm Olives 11
extra virgin olive oil, fresh herbs, citrus peel

Seasonal Green Salad 15
organic greens, sage vinaigrette, Parmigiano, toasted pumpkin seeds, dried cranberries

Zucchini Involtini 18
ricotta filling, smoked gorgonzola, tomato sauce

Polpette 19
beef & pork meatballs, arugula, ricotta, raisin purée

Burrata (S/L) 20 / 36
campari tomatoes, herb pesto, sliced almonds, pickled shallots, saffron dressing

Beef Tenderloin Carpaccio 26
pesto di salumi, lemon, parmigiano reggiano, crostini

LARGE PLATES

Add Burrata +8

Rigatoni all'Amatriciana 27
pancetta, parmigiano reggiano, tomato passata, calabrian chili

Farmhouse Rigatoni 29
fennel sausage, corn, calabrian chili, cornbread crumble

Casarecce al Pesto di Pistacchi 29
pistachio herb pesto, parmigiano, arugula, broccolini

Tagliatelle al Ragù 33
duck, pork & beef ragù, cured egg yolk, shaved guanciale

Spaghetti con Gamberi 33
argentine prawns, garlic, chili, fresh herbs, herbed sourdough crumb

Oyster Mushroom Piccata 34
capers, herbed bread crumb, lemon, roasted fingerling potatoes

Insalata e Pasta

$19

Spaghetti alla Carbonara, Rigatoni Arrabbiata
or Spaghetti and Meatballs
with
Parmigiano and Arugula Salad

Available weekdays until 2:30pm

TAX NOT INCLUDED
A GRATUITY OF 20% WILL BE ADDED TO GROUPS OF 7 OR MORE