



Autumn / Winter 18
Menu

Welcome to a real slice of Italy...

...right here in the heart of the North East. We've chosen to name our restaurant after the original Italian Farmhouse in Puglia, the area of Italy which runs from the "spur" down to the heel of the Italian "boot."

So why name it after somewhere so many miles away? Simply because we're not as far apart as you may think. Puglia is a flat, coastal region which means it is rich in local produce, from mouthwatering seafood landed directly at the nearby Adriatic Sea ports of Bari and Brindisi to the rich abundance of vegetables and meats which are sourced close to home.

At The Italian Farmhouse we offer only the best quality, most authentic Italian pasta (known as Garofalo). The Italians have spent over 200 years mastering the art of making Garofalo Pasta and today these traditional methods are still used to create a pasta (made from Durum Wheat Semolina) with a surface texture which is specially roughened to hold more sauce (and of course to be more interesting to the palate).

We use naturally cultured dough. The yeast is fermented beforehand and then added to the base dough along with extra virgin olive oil and coarse ground sea salt. There's no GMOs (Genetically Modified Organisms). It's a lengthy process but the pizza is crispier, tastier and healthier.

Expect a menu filled with honest, delicious food like Latin mamas make at home every day - where the only mousses are the ones you have for dessert and the only foams are on the cappuccino.

We hope you enjoy your visit and "Buon Appetito!"

Pane Casereccio *Homemade Breads*

Pane all'Aglio (v)(ve)

Stonebaked garlic, rosemary and sea salt pizza bread

£4.45

Con Peperoncino (v)(ve)

Garlic pizza bread with tomato and chilli

£4.75

Con Formaggio (v)

Garlic pizza bread with mozzarella cheese and caramelised onions

£4.75

Con Pomodoro (v)

Garlic pizza bread with tomato and pesto

£4.75

Palline di Pasta Aglio (v)

Garlic dough balls served with garlic butter

£4.45

Focaccia Bruschetta (v)(ve)

Chopped tomatoes with basil, garlic and olive oil on soft focaccia bread

£4.75

Anti Pasti *Hot and Cold Starters*

Zuppa del Giorno

Soup of the moment served with focaccia bread (*nearly always vegetarian but always best to ask*)

£4.75

Cocktail Gamberetti

Tiger prawns and Greenland prawns with Marie Rose sauce and crisp leaves

£5.95

Antipasti (gf)

A selection of Italian meats, cheeses, marinated vegetables, served with a punchy smoked tomato chutney and focaccia

£6.95 for 1

£11.95 for 2

Calamaro Sale e Pepe

Salt and pepper squid served with a soy, chilli and lemon dressing on a bed of leaves

£5.95

Cozze

Fresh mussels cooked in a sauce of either:

- White wine, cream and garlic
- Tomato, chilli and garlic (gf)
- Ginger, chilli, lemongrass and coriander (gf)

£7.25

Costolette

Roasted marinated pork ribs glazed in Worcestershire sauce and toasted sesame seeds

£6.45

Farfalla Sardinia

Fried butterfly sardines served with cucumber and coriander, and a honey mustard dressing

£5.95

Cape Sante Gratinat

Scallops served with Doreen's award winning black pudding and an apple glaze

£8.25

Gamberoni

Pan-fried king prawns served your way:

- Garlic butter, white wine and parsley (gf)
- Tomato, Pernod and cayenne pepper (gf)
- Cream, cheese and mustard thermidor sauce
- Battered and fried with pesto and garlic mayonnaise

£7.95

Bruschetta al Pomodoro (v)

Diced tomatoes, red onion, garlic and basil marinated in olive oil on toasted ciabatta with pecorino

£5.45

Hold the pecorino to make (ve)

Insalata di Verdura

Grigliate (v)

Seasonal grilled vegetables marinated in a balsamic vinaigrette and served with feta cheese and dressed leaves

£5.95

Hold the feta cheese to make (ve)

VEGETABLES

Thoburn's
Vegetables
Sunderland,
Tyne and Wear

FREE RANGE EGGS

Lintz Hall Farm
Burnhopefield,
Newcastle

★ ★ ★ - Our - ★ ★ ★

Local Food Heroes

for this menu are as follows:-

MILK & CREAM

Lanchester Dairies
Lanchester,
Durham

FISH

Taylor's Fish
North
Shields

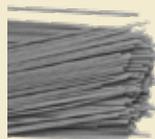
(v) Vegetarian (gf) Gluten Free (ve) Vegan

Before placing your order, please inform a member of staff if you, or anyone in your party, has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts.

(gf) does not guarantee a gluten free preparation and cooking environment.

Pasta

Please choose from one of the following Pastas:



Spaghetti

A long, thin, cylindrical pasta.



Tagliatelle

Long, flat ribbons of pasta.



Fusilli

Corkscrew shaped pasta.



Penne

Derives from the Latin for quill.

Bolognese

Traditional bolognese sauce made with minced beef and pancetta

£7.95

Carbonara

Diced smoked bacon in a creamy parmesan sauce

£7.95

Pesto and Pollo

Chicken breast, green beans and sun-dried tomatoes served in a creamy pesto sauce

£8.25

Gamberoni e Chorizo

Chorizo and king prawns served in a cream and parmesan sauce

£10.45

Polpettine

Miniature meatballs sautéed with garlic, mushrooms and caramelised onions

£8.45

Maiale e Mela

Slow-cooked pulled pork and apple in a rich tomato ragu

£8.45

Pesto alla Genovese (v)

Roasted Mediterranean vegetables, creamy pesto and goats' cheese

£7.95

Salmone e Asparagi

Smoked salmon and asparagus in a creamy sauce

£10.95

Arrabbiata (v)(ve)(gf)

Crushed chillies in a tomato, basil and garlic sauce

£7.95

Fruitti di Mare

Pan-fried king prawns, squid, cod, salmon, clams and mussels in a garlic and white wine sauce, served with toasted bread and drizzled with extra virgin olive oil

£11.95

Pasta ripiena Filled pasta

Cannelloni (v)

Fresh pasta tubes filled with ricotta and spinach, baked in a tomato sauce

£8.95

Agnolotti all'aragosta

Small pasta parcels filled with lobster in a creamy spinach sauce

£8.35

Lasagne

Layers of pasta with bolognese, béchamel and cheese

£8.45

Tortelli ai Funghi Porcini (v)

Mushroom pasta served with a pesto and sun-dried tomato dressing

£8.35

Ask if you'd like your pasta to be gluten free

Risotto e Insalata Risotto and Salad

Risotto al Granchio

White crab meat in creamy rice, topped with a parmesan crisp

£8.45

Risotto alla Zucca (v)

Roasted pumpkin in creamy rice, topped with a pecorino crisp

£8.45

Caesar

Chicken, crispy bacon, lettuce and croutons topped with parmesan and a Caesar dressing

£9.95

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Pizza

Margherita (v)

Mozzarella, tomato and basil

£6.95

Ask for 'veganella' cheese to make (ve)

Americana

Pepperoni sausage

£7.95

Rustico (v)

Goats' cheese, peppers and pesto

£8.25

Pollo

Chicken, sweet peppers, red onion, Cajun spices and garlic

£8.45

Calzone

Ham, mushrooms and onion, folded

£8.45

Diavolo

Hot spiced beef, pepperoni, red onion, tabasco and hot green jalapeños

£8.95

Tropicale

Ham and char-grilled pineapple

£8.25

Fruitti di Mare

Prawns, tuna, smoked salmon and anchovies

£9.95

Peperonata (v)

Marinated roasted vegetables with fresh sliced garlic and oregano

£8.25

Ask for 'veganella' cheese to make (ve)

Maiale Tirato

Barbeque pulled pork with red onion and gherkins

£8.95

Polpette

Beef meatballs and jalapeños

£8.25

Funghi (v)

Mushrooms and garlic

£7.95

Ask for 'veganella' cheese to make (ve)

Bistecche Steaks

All our steaks are char-grilled to your liking and served with grilled field mushrooms, roasted tomato and homemade thick-cut chips or salad.

8oz Ribeye (gf)

8oz ribeye steak

£17.45

7oz Filetto (gf)

7oz fillet steak

£19.95

Mare e Monti (gf)

Surf and turf of 8oz fillet steak and 2 Gamberoni served in garlic butter

£24.95

Salse Bistecche Steak Sauces

£2.95 EACH

Peppercorn

Diane

Pizziola (gf)

Thermador

Dolcelatte

Sunday Lunch

Served every Sunday, 12noon - 7:30pm

2 Courses

£10.95

3 Courses

£13.95

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La Portate Principale The Main Course

All of our main courses are served with either baby roast potatoes and a daily selection of vegetables or a bowl of homemade thick cut chips

Pollo Kiev

Breaded chicken breast stuffed with melting garlic butter

£13.45

Pollo Crema Rosemarino (gf)

Pan-fried chicken breast with a sauce of cream, garlic, pecorino, white wine and rosemary

£12.95

Filetto di Pollo (gf)

Chicken fillet stuffed with cheese and ham, wrapped in streaky bacon and served in a spicy tomato sauce

£13.45

Angello

Lamb shank cooked in red wine and Italian herbs on mashed potato

£15.95

Di Manzo

Slow-roasted short rib of beef with garlic and herbs, served with roast vegetables and jus

£15.95

Misto alla Griglia Italiano

Mixed grill of rump steak, lemon and herb marinated chicken breast, pork chop, chorizo sausage and black pudding with onion rings, grilled tomato and field mushroom

£17.25

Gamberoni

Pan-fried king prawns with one of the following sauces:

- Garlic butter, white wine and parsley (gf)
- Tomato, Pernod and cayenne pepper (gf)
- Cream, cheese and mustard thermidor sauce

£15.95

Saltimbocca Maiale

Thinly sliced pork loin sautéed in butter with Parma ham, sage and a creamy mushroom sauce

£12.45

Pesce Griglia

A grilled selection of salmon, seabass, red mullet, squid, king prawns and mussels served with garlic butter

£16.95

Sogliola

Battered lemon sole goujons with homemade tartare sauce

£12.95

Cozze

Fresh mussels cooked in a sauce of either:

- White wine, cream and garlic
- Tomato, chilli and garlic (gf)
- Ginger, chilli, lemongrass and coriander (gf)

£10.95

Filetto di Merluzzo (gf)

Cod fillet wrapped in Parma ham and served in a curried mussel sauce

£12.95

Pollo Funghi (gf)

Roasted chicken breast with a wild, button and field mushroom jus

£12.95

Branzino al Forno

Seabass fillet filled with creamy garlic butter and white wine sauce, baked in fresh pastry

£12.95

Sides £2.95 EACH

Homemade Thick-Cut Chips (v)(ve)(gf)

Mixed Salad (v)(ve)(gf)

Sautéed Mushrooms in Garlic Butter (v)(gf)

Sweet Potato Fries (v)(ve)

Crispy Beer Battered Onion Rings (v)(ve)

MEAT & GRAND RESERVE BEEF

Country Valley
Darlington,
County Durham

★ ★ ★ - Our - ★ ★ ★
Local Food Heroes
for this menu are as follows:-

CHEESE

Parlour Made
Sedgefield,
County Durham

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Piatto Dolce

Desserts

Piedmont Bonet (v)

A soft, rich, chocolate dessert made with orange amaretti, ladyfingers and rum

£4.95

Brownie al Cioccolato (v)

Chocolate gelato, brownie chunks, fresh cream, raspberry coulis and chocolate sauce

£4.95

Tiramisu (v)

'Pickmeup' - layers of sponge, soaked in amaretto and coffee with sweetened mascarpone

£4.95

Budino al Caramello Appiccicoso (v)

Sticky toffee pudding with butterscotch sauce and vanilla gelato

£4.95

Pannacotta di Frutta

Fruits of the forest pannacotta

£4.95

Crostata di Pere (v)

Poached pear tart with vanilla ice cream

£4.95

Formaggi (v)

Local and international cheeses served with Farmhouse chutney, grapes and biscuits

£6.95

Gelato Cernita

Ice Cream

'Gelato?' - ice cream made the Italian way. It actually has a lower fat content which allows more intense flavours to shine through and is stored at a slightly warmer temperature so it's also a little softer too.

Three scoops served with homemade biscotti

£3.95

Vanilla

Chocolate

Strawberries and Cream

Mango

Pistachio

Honeycomb

Raspberry Ripple

Caffé, Liqueurs & Digestives

Espresso	£2.45	•	Sambuca	£3.10
Double Espresso	£2.95	•	Amaretto di Sarenno	£3.10
Cappuccino	£2.95	•	Grappa	£3.10
Latte	£2.95	•	Kahlua	£3.10
Hot Chocolate	£2.95	•	Liquore Strega	£3.10
Liqueur Coffee	£4.65	•	Limoncello	£3.10
Tea	£2.45	•	Remy Martin VSOP	£4.05

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