



*Spring/Summer 19*  
*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 Duram 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

**£4.95**

## Con Formaggio (v)

Garlic pizza bread with mozzarella cheese and caramelised onions

**£4.95**

## Con Pomodoro (v)

Garlic pizza bread with tomato and pesto

**£4.95**

## 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*)

**£4.95**

## 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)

**£7.45**

## Costolette

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

**£6.45**

## Ali di Pollo Impante

Crispy breaded chicken wings, served with a garlic mayonnaise dip

**£5.95**

## Involti

Smoked salmon niçoise rolled with feta cheese, olives and oregano, served with salad

**£7.25**

## 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

**£8.25**

## 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)*

## Caprese Salad (v)

Buffalo mozzarella, tomato wedges and pesto served with a green salad

**£6.45**

## VEGETABLES

Thoburn's Vegetables  
Sunderland, Tyne and Wear

★ ★ ★ - *Our* - ★ ★ ★  
*Local Food Heroes*

for this menu are as follows:-

## 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**

### Alfredo di pollo

Sliced chicken fillet and shallot mushrooms served in a creamy white wine 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**

### Ragu di Manzo Fritato

Simmered tender, shredded beef with herbs and red wine jus

**£8.95**

### Primavera (v)

Spring vegetables, cooked with tomato, onion and basil

**£7.95**

### Vongole Velouté

Clams cooked with shallots and diced pepper flakes, served in a creamy white wine 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**

#### Salmone e Gamberi Raviole

Salmon and crayfish parcels, cooked in a fresh tomato, lemon and garlic butter sauce

**£9.25**

#### Lasagne

Layers of pasta with bolognese, béchamel and cheese

**£8.45**

#### Asparagi e Piselli Raviole (v)

Asparagus and green pea parcels, served with baby rocket and parmesan shavings

**£8.95**

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

## Insalata Salads

### Grigliata di Formaggio Halloumi (v)

Grilled halloumi cheese with asparagus, roast peppers, aubergine, courgette and dressed leaves

**£10.95**

### Insalata di Rucola Selvatica di Manzo

Chargilled sirloin steak, served with roast cherry tomatoes, wild rocket and drizzled with aged balsamic

**£11.95**

### 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)

## Il Gardimere

Grilled Mediterranean vegetables and feta cheese

**£7.95**

## Polpette

Beef meatballs and jalapeños

**£8.25**

## Puffo (v)

Mixed forest mushrooms, sprinkled with truffle oil

**£8.45**

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 Controfiletto (gf)

8oz sirloin steak

**£17.95**

## 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  
**£12.45**

3 Courses  
**£14.95**

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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

## Scallopini Cremosi di Pollo Limone (gf)

Creamy lemon chicken fillet cooked with capers, onion, mushroom and chopped parsley

£12.95

## Groppa di Agnello

Pan grilled lamb rump seasoned with Farmhouse spice, served with chimichurri sauce

£16.95

## Arrosto di Manzo Dauble

Pot roast daube of beef braised with root vegetables and a red wine sauce

£14.95

## 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

## Confit Gamba di Anatra

Confit duck legs marinated in herbs, served with a bean cassoulette

£13.95

## 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

## Pesce Rosso di Casseroula

Casserole of red snapper with olives, tomato, chilli, oregano and peppers infused in chardonnay white wine

£15.95

## 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

### Crème Brulee (v)

Burnt cream flavour with orange and ginger, a splash of grand Marnier and topped with caramelised sugar

£5.25

### Coconut Pana Cotta

A softly set dessert with caramelised pineapples

£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

### Pentole di Cioccolato (v)

A dark chocolate pot ganache with vanilla and rum ice cream, served with white chocolate chips

£5.45

### Mille Feuille (v)

A layer of crispy filo pastry, Chantilly cream and fruits

£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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