

FARRO

DINE AROUND MENU
JANUARY 20 TO FEBRUARY 5, 2023
\$45 MENU



appetizers

CHOICE OF ONE:

CAPRESE *d*

heirloom tomato, fior di latte, dried olive, fresh basil, Arbequina olive oil, balsamic

TUNA CRUDO *s,n*

wild Albacore tuna, cashew romesco, caper, Arbequina olive oil

ARUGULA SALAD *d,n*

pear, fennel, hazelnut, pecorino, honey lemon vinaigrette

OVEN ROAST OCTOPUS *s*

chorizo, warm fingerling potatoes, grilled lemon, salsa verde

pizza

CHOICE OF ONE:

MARGHERITA *d,g*

tomato, fior di latte, fresh basil

PEPPERONI *d,g*

tomato, fior di latte, The Whole Beast pepperoni, asiago, hot honey

PROSCIUTTO *d,g*

tomato, arugula, parmesan

FUNGHI *d,g*

portabella mushroom, fior di latte, gorgonzola, arugula, garlic, lemon zest, truffle oil

ROAST YELLOW TOMATO *d,g*

ricotta, rosemary, balsamic

dessert

CHOICE OF ONE:

TIRAMISU *d,e,n*

espresso, chocolate sponge cake, marscarpone cream, dark chocolate

RICOTTA + PEAR *d,e,n*

pistachio tuille, custard sauce

please inform your server of any food allergies or restrictions

d contains dairy

g contains gluten

e contains eggs

s contains fish/shellfish

n contains nuts

SUGGESTED

LOCAL PAIRINGS:

VANCOUVER ISLAND BREWING *Rotator* 9

UNSWORTH VINEYARDS *Allora* 11 5oz

HILLSIDE ESTATE *Pinot Noir* 12 5oz