

Le Insalate family platters serve 5-7

Farfalla uses organic, in season, locally grown produce whenever possible

Mista 12.00 39.00
mixed greens, roasted bell peppers and eggplant in a balsamic vinaigrette / add: goat cheese 5.00

Tricolore 16.00 59.00
radicchio, hearts of romaine and arugula topped with shaved parmesan in a balsamic vinaigrette

Bietole e Caprino 17.00 69.00
sliced beets topped with mixed greens and grilled goat cheese in a sherry dressing

Tropicale 17.00 75.00
hearts of palm, tomatoes, red onions, avocado and soft mozzarella in a balsamic vinaigrette

Quinoa e Farro 18.00 79.00
quinoa and farro with chopped onions, cucumbers, tomatoes and avocado in a lemon/extra-virgin olive oil dressing

Promenade (Entrée Size) 16.00 66.00
chopped romaine and vegetables with cannellini beans, farro and shaved mozzarella in a lemon-herb vinaigrette topped with crispy polenta
add: chicken 7.00/ beef 9.00/ shrimp + scallops 9.00

Piemontese (Entrée Size) 23.00 89.00
grilled skirt steak served over spring greens, grilled peppers, eggplant and zucchini topped with organic hard-boiled eggs and goat cheese in a sherry vinaigrette

Cesare Grande (Entrée Size) 16.00 59.00
romaine, radicchio and shaved parmesan over thin pizza bread in our housemade Cesare dressing
add: chicken 7.00/ beef 9.00/ grilled salmon 9.00

Grilled Salmone (Entrée Size) 23.00 90.00
grilled salmon and marinated vegetables served on a bed of lettuce in a light, house vinaigrette

Pollo e Spinaci (Entrée Size) 24.00 98.00
spinach, arugula and romaine with walnuts and fresh pear in an organic apple cider vinaigrette topped with grilled chicken breast

Tonno, Spinaci e Portobello (Entrée Size) 26.00 98.00
seared ahi tuna served on a bed of spinach, romaine and grilled Portobello mushrooms in an organic apple cider vinaigrette, topped with grilled and breaded goat cheese



Antipasti family platters serve 5-7

Contadina 17.00 67.00
marinated bell peppers, olives, onions, zucchini, eggplant, artichokes, grilled goat cheese

Bruschetta 14.00 52.00
toasted garlic bread topped with olives and tomatoes

Caprese 16.00 64.00
mozzarella and tomatoes with fresh basil
add: prosciutto 7.00

Bruschetta Napoletana 17.00 68.00
garlic bread topped with soft mozzarella and organic tomatoes

Calamari Fritti 17.00 68.00
crispy, fried calamari and zucchini served with our marinara dip

Melanzane alla Parmigiana 16.00 65.00
wood-fire roasted eggplant and fresh mozzarella with our marinara sauce

Antipasto Farfalla 30.00 50.00
an assortment of appetizers to share

Le Pizze

GLUTEN FREE PIZZA AVAILABLE (SMALL SIZE ONLY)

small large

Margherita 18.00 22.00
mozzarella, fresh basil, tomato sauce

Pepperoni 22.00 26.00
mozzarella, pepperoni, tomato sauce

Vegetariana 21.00 25.00
mozzarella, eggplant, bell peppers, zucchini, mushrooms, olives, basil, tomato sauce

Arugula Funghi e Salsiccia 22.00 27.00
Italian sausage, arugula, mushrooms, mozzarella, tomato sauce

Prosciutto e Rughetta 23.00 27.00
mozzarella, prosciutto, wild arugula, tomato sauce

Pesto Caprino 22.00 27.00
Pesto Genovese, mozzarella, goat cheese, tomato sauce

Capricciosa 23.00 28.00
artichokes, ham, olives, mushrooms, mozzarella, tomato sauce

Italian White Pie 21.00 26.00
fresh ricotta, creamy mozzarella, parsley, garlic

Pizza alla Messicana 23.00 28.00
shrimp, red onions, jalapeño, cilantro, avocado, tomato sauce



farfalla

TAKE-OUT

805-497-2283

DAILY 11:00AM-10:00PM

www.farfallawestlakevillage.com

Panini - Sandwiches *Available for Take-Out until 3pm*

Served with our housemade French Fries or our Mista or Cesare Salad	family platter
Pollai grilled chicken breast, organic tomatoes, romaine, avocado sauce	17.00 68.00
Mozzarella e Prosciutto fresh mozzarella, prosciutto, organic tomatoes, avocado, romaine, pesto sauce	17.00 68.00
Valdostano grilled skirt steak, romaine, organic tomatoes, mozzarella, Pesto di Campagna dressing	19.00 76.00
Vegetariano con Burrata marinated bell peppers, onions, zucchini, eggplant, artichokes, burrata	16.00 65.00
Polpette housemade meatballs, provolone, tomato sauce	17.00 68.00
Brasato braised, boneless beef short ribs, melted mozzarella	19.00 76.00
Farfalla Burger half pound beef patty, lettuce, organic tomatoes, mozzarella, Pesto di Campagna dressing	17.00 68.00
Assorted Panini Sandwich Platter	65.00

Le Zuppe

Minestrone alla Genovese seasonal vegetable soup	12.00
Pasta e Fagioli classic pasta and bean soup	12.00
Pappa e Pomodoro tuscan tomato soup with onions, basil, toasted bread and parmesan	13.00
Ribollita Toscana Tuscan garlic bread soup with seasonal vegetables, beans, spinach and tomatoes	14.00

I Dolci -9.00

Tiramisu	5.50
Chocolate Soufflé	4.75
Cheesecake	5.50
Torta della Nonna	5.00
	4.75
	7.00

Ask about our House and Premium Wines To-Go starting at \$12

Beverages

Cappuccino	5.50
Macchiato	5.50
Espresso	4.75
Caffè Latte	5.50
Iced Tea	5.00
Soda	4.75
Bottled Sparkling or Still Water <i>decaf coffee available</i>	7.00

Pasta Fresca e Secca

Housemade and Artisan Pastas from Italy Organic, gluten-free and whole wheat pasta available, add: 2.00	family platter
Capellini Checca angel hair pasta, diced tomatoes, extra-virgin olive oil, garlic, basil / add: grilled shrimp 8.00	18.00 72.00
Gnocchi Potato and ricotta dumplings with your choice of sauce: Sorrentina / Pesto Genovese / Pink Sauce Quattro Formaggi	20.00 79.00
Lasagna Bolognese traditional Bolognese style	22.00 88.00
Penne Arrabbiata spicy tomato sauce, garlic, Italian parsley	17.00 68.00
Fettuccine Bolognese classic ground veal and beef sauce	20.00 80.00
Pennette Santino penne in a lightly spicy pink vodka sauce add: grilled chicken or Italian sausage 7.00	19.00 76.00
Penne Norma tomato sauce, baked eggplant, Bufala mozzarella	20.00 79.00
Rigatoni di Pollo e Broccoli grilled chicken, sun-dried tomatoes, broccoli, light cream sauce	24.00 96.00
Ravioli di Magro housemade ravioli filled with ricotta and spinach in a tomato/basil sauce	21.00 85.00
Rigatoni tre Funghi Champignon, Shitake and Porcini mushrooms, light pink sauce	23.00 92.00
Farfalla al Salmone smoked salmon and peas in a light vodka pink sauce	22.00 88.00
Tonnarelli alla Norcina Italian sausage, Porcini mushrooms, white wine and an extra-virgin olive oil sauce	25.00 98.00
Spaghetti con Polpette classic housemade meatballs in our marinara sauce	21.00 85.00
Agnolotti Farfalla housemade ravioli stuffed with chicken and ricotta in a light pink sauce	22.00 88.00
Fusilli Carciofi corkscrew pasta, Shitake mushrooms, leeks, artichokes, white truffle oil, aged ricotta	25.00 99.00
Ravioli di Zucca pumpkin ravioli in a walnut and cream sauce	24.00 98.00

Specialità Della Casa **family platters serve 5-7**

We use only "CERTIFIED ANGUS BEEF TM" Our poultry is California raised All of our seafood comes from Santa Monica Seafood	family platter
Chicken Farfalla half bone-in chicken marinated in fresh herbs and white wine roasted in our wood-burning oven served with salsa verde and salsa campagna -choice of roasted potatoes and seasonal vegetables or pasta marinara	27.00 105.00
Beef Farfalla grilled, thin cut skirt steak served with salsa verde and salsa campagna -choice of roasted potatoes and seasonal vegetables or pasta marinara	29.00 115.00
Salmone Grigliato grilled Atlantic salmon served with salsa verde and salsa campagna served with roasted potatoes and seasonal vegetables	30.00 120.00
Salmone al Zafferano grilled Atlantic salmon filet with leeks and asparagus in a mustard and saffron sauce served with mashed potatoes and steamed broccoli	36.00 145.00
Brasato di Manzo boneless beef short ribs braised for 3 hours in a red wine and market vegetable sauce served over egg fettuccine	35.00 140.00
All dishes below are served with your choice of sautéed chicken breast or veal + roasted potatoes + seasonal vegetables or pasta marinara	chicken FP veal FP
Piccata white wine and lemon-caper sauce, topped with arugula, tomatoes and shaved parmesan	25.00 99.00 28.00 120.00
Marsala Shitake mushrooms and Marsala wine sauce	28.00 115.00 30.00 125.00
Parmigiana breaded and pan-fried topped with fresh mozzarella and tomato sauce	28.00 112.00 30.00 125.00
Milanese breaded and sautéed over a slow fire topped with arugula, tomatoes, and shaved parmesan	27.00 110.00 31.00 128.00
Saltimbocca prosciutto, fresh mozzarella, sage and a white wine sauce	29.00 120.00 32.00 130.00
Carciofi artichokes, capers and olives in a light, lemon sauce	29.00 120.00 32.00 130.00