

ANTIPASTI

We only use transfat free oil

OLIVE TAPENADE

With basket of bread and grissini
A word of caution: Our olive Tapenade may contain whole or partial olive pits.

PANZANELLA VINOTECA

Toasted bread smothered in our unique bruschett

MOZZARELLA DI NAPOLI

Imported from Naples _ fresh buffalo Mozzarella with tomatoes, extra virgin olive oil, baby mix greens and basil.

Add Prosciutto... Optional

CAPRESE

Buffalo Mozzarella and tomato with Tuscan extra virgin olive oil and fresh basil.

FRITTO MISTO DI PESCE

Fried calamari, shrimp, white fish and zucchini with marinara sauce.

PIATTINO GRECO

Mixed marinated olives and imported feta.

PIEDINA ROMAGNOLA

Toasted flat bread filled with cheese and prosciutto cotto with side of avocado sauce.



THREE EMPANADAS PLATE

Savory pies with your choice of filling: Beef, Chicken or Cheese with Palmito.

ANTIPASTO ORTOLANO

An assortment of marinated red pepper, zucchini, eggplant, olives and roasted tomatoes.

Add Goat cheese... Optional

ANTIPASTO VINOTECA

An assortment of premium cheeses, salami, mozzarella, calamari, shrimp, empanadas and more... For Four

PROSCIUTTO DI PARMA

Add Mozzarella cheese... Optional

JAMON SERRANO

CEVICHE VINOTECA

Marinated white fish and shrimp in a cilantro-lime, malagueta dressing
Served with corn chips.

PIU ANTIPASTI

INGALATINA BRASILIANA

Baby green mix, avocado and palmito with balsamic vinaigrette.

INGALATA VINOTECA

Chopped lettuce, tomatoes, onions, fresh corn, black beans, crispy polenta strips and shredded cheese with Malagueta and cilantro dressing topped with grilled chicken breast.

PARMIGIANO VINOTECA

Crispy pan fried Parmigiano Reggiano.

PIATTO DI LEGNO

Salami, mortadella, sopressata, coppa and a variety of premium cheeses.

PIATTO DI CACCIATORIINI

Plate of premium italian salami.

Add Pecorino and Provolone cheeses... Optional



BEVERAGES

SODAS & JUICES

MINERAL WATER

VOSS FLAT

Kitchen split add \$2.00 - Corkage Fee \$30.00

VINOTECA SPECIALTIES

Shared Portions

PESCCE ALLA BRASILIANA (MOQUECA)

Popular Northern Brazilian specialty made with cilantro, onions, tomatoes, Dende oil and coconut milk sauce served over shrimp and white fish with Brazilian rice and Pão de Queijo (cheese bread).

RISOTTO IN CARROZZA

Risotto with chef's choice of sauce served at your table straight from a whole Parmesan cheese wheel.

BRAZIBURGER

Half pound burger - Certified Angus Fresh Ground Chuck - with lettuce, onions, tomatoes in our avocado and salsa Tropicalia™ dressing, served with Tropi-Fries.

BRAZIRIBS

Marinated boneless short ribs, braised for 4 hours, with Brazilian pepper sauce served over fried polenta with cheese bread.

BRAZIPORK

Marinated pork meat, braised for 4 hours, with fresh vegetables and tomatoes served over fried polenta with cheese bread.

VINOTECA VEGGIE COMBO

Black beans, rice, polenta, vegetables, salsa campanha, and plantains.

POLLO VINOTECA

Grilled half deboned chicken, marinated in our special blend of fresh herbs and spices. Served with salsa campanha, farofa, salsa Tropicalia™ and fries.

FOCCACCIA VINOTECA

Pizza bread with light tomato sauce, mozzarella, prosciutto and rugola.

CHEESES

2 pieces

3 pieces

5 pieces



Cowgirl Creamery Mt. Tam
Carr Valley, Cave Aged Marisa
Carr Valley, Benedictine
Provolone Lombardo



Parmigiano
Taleggio
St. George
Gorgonzola



Petit Basque
Manchego
Pecorino Toscano
Pecorino Al Chianti
Ricotta, Bellwether Farms



Humboldt Fog
Luara Chenel's Chevre



DOLCI

CREAM BRULEE

CHOCOLATE CAKE

Served with vanilla ice cream.

PROFITEROLLES

APPLE PIE

TIRAMISU

TROPICAL SORBET



CAFFE

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www.VinotecaFarfalla.com

We reserve the right to refuse service to anyone.

For parties of 6 or more an 18% gratuity will be added to the check.

Not responsible for lost items.