



Autumn Winter Menu

Welcome to The Italian Farmhouse

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.

We've taken to heart the Mediterranean practice of using what's on your doorstep; that's why all of the white fish used at the Italian Farmhouse has been landed at the North East coast and why our delicious meat is all reared within the County Durham area from one of four farms.

Of course we have had to go to our namesake for some of our foodstuff as we recognise that to produce truly authentic and rustic dishes only those ingredients produced in the home of Italian cooking will do.

We've imported the very best olive oil, the most delicious risotto rice and superb Durum wheat pasta, exquisite cured meats, fragrant coffee beans and favourite Italian cheeses to bring you the best of both worlds - from the heart of the Mediterranean and the North East region.

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

Focaccia

Stone Baked Garlic, Rosemary and Sea Salt Pizza Bread (v)
£4.10

Con Formaggio

Garlic Pizza Bread with Mozzarella Cheese and Caramelised Onions (v)
£4.30

Con Pomodoro

Garlic Pizza Bread with Tomato and Pesto (v)
£4.30

Anti Pasti Hot and Cold Starters

Antipasti

Wooden Board with a selection of Italian Meats, Cheeses, Marinated Vegetables and served with a Punchy Smoked Tomato Chutney
£6.50

Zuppa Del Giorno

A rich hearty Sausage, Pancetta, Potato and Garlic Soup
£3.95

Paté Della Casa

Homemade Chicken Liver Paté served with Ciabatta and an Onion Marmalade
£5.30

Crespelle

Homemade savoury Pancakes filled with Wild Mushrooms and Leeks bound in a Pecorino Cheese Sauce
£6.10

Costolette Italiane

Pork Ribs braised in a rich Tomato Sauce with Herbs and a little Spice
£4.95

Pollo Fegato Pil Pil

Sautéed Chicken Livers served in a Clay Pot with a Garlic and Chilli Sauce
£6.20

Ali di Pollo Balsamico

Glazed Balsamic Sticky Chicken Wings
£4.50

Scalop Queen e Black Pudding

Queen Scalops panfried and served with local Black Pudding and Caramelised Apple
£5.95

Frito Misto di Mare

Lightly battered mixed Fried Fish served with a really Garlicky Mayonnaise
£5.95

Bietola, Formaggio Feta, Insalata di Pere

Beetroot, Feta and Pear Salad
£4.95

Bruschetta al Pomodoro

Vine Cherry Tomatoes, Buffalo Mozzarella and fantastic lush torn Basil bound in a hint of Garlic and Olive Oil served on toasted Sour Dough (v)
£4.85

Cozze

Fresh Mussels cooked in a Broth of either White Wine, Cream and Garlic or Tomato, Chilli and Garlic
Small - £6.10 Large - £9.65

Gamberoni

Pan Fried King Prawns in Olive Oil and served with one of the following sauces:

- Garlic Butter, White Wine and Parsley
- Tomato, Pernod and Cayenne Pepper
- A Cream, Cheese and Mustard Thermidor Sauce

Small - £7.60 Large - £14.75



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Pasta

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).

Bolognese

Traditional Bolognese Sauce made with Minced Beef and Pancetta
£6.65

Carbonara

Diced Smoked Bacon in a Creamy Parmesan Sauce
£6.65

Contandina

Strips of Chicken, Onion and Pancetta cooked in Wild Mushroom, Cream and Parmesan Sauce
£7.95

Arabbiata

Crushed Chillies in a Tomato, Basil and Garlic Sauce (v)
Large - £6.65

Gamberi di Fiume e Spinaci

Crayfish and Spinach served in a Garlic, Cream and Tomato Sauce
£7.65

Pollo Fegato

Chicken Livers sautéed in Butter, Garlic, Chilli, Onions, Peppers, Mushrooms and Sherry. And the Sauce? A creamy Napolitano
£6.85

Frutti di Mare

Mixed Seafood in a Tomato, Garlic and White Wine Sauce
£7.65

Salmone e Asparagi

Smoked Salmon, Onions, Asparagus and Cream
£7.70

Lasagne Pasticciate

Layers of Pasta with Bolognese, Béchamel and Cheese
£7.10

Pesto e Pollo

Chicken Breast, Green Beans and Sundried Tomatoes served with a Pesto Sauce
£7.75

Genovese

Roasted Peppers, Mushrooms, Baby Spinach and Cherry Tomatoes in a Pesto Sauce (v)
£7.40

Il Pettine ed il Gambero con una Salsa di Panna di Limone

Queen Scallop and Shrimp with Lemon, Garlic Chive and Cherry Tomato Cream Sauce
£6.50

Polpettine

Miniature Meatballs sautéed with Garlic, Mushrooms, Caramelised Shallots in a Tomato Sauce
£7.10

Cannalloni

Freshly made Pasta sheets filled with Asparagus, Wild Mushrooms and Sundried Tomatoes bound in Ricotta Cheese and served with a Béchamel and Tomato Sauce, topped with Parmesan
£7.25

Please choose from one of the following Pasta's

Pappardelle



Pappardelle pasta is an Italian flat pasta cut into a broad ribbon shape.

Spaghetti



Spaghetti is a long, thin, cylindrical pasta of Italian origin.

Orecchiette



Orecchiette's name comes from its shape, which is reminiscent of a small ear.

Rigatoni



Rigatoni is a form of tube-shaped pasta of varying lengths and diameters.

Risotto

Wild Risotto ai Funghi con Olio di Tartufo Bianco e un Parmigiano Croccante

Wild Mushroom Risotto served with a White Truffle Oil and a Parmesan Crisp
£8.25

Risotto alla Zucca, Pecan e Fico

Pumpkin, Pecan and Fig Risotto
£7.95

Cray Pesce e Scalop Risotto Regina Nel Burro Vino Bianco e Aglio

Cray Fish and Queen Scalop Risotto in White Wine, Butter and Garlic Sauce
£8.95



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Pizza

"We use naturally cultured Dough. Fermented beforehand and then added to the base dough along with extra virgin olive oil and coarse ground sea salt. No GMOS (Genetically Modified Organisms). It's a lengthy process but the pizza is crispier, tastier, healthier."

Margherita

Mozzarella, Tomato and Basil (v)
£5.95

Funghi

Mozzarella, Tomato, Garlic and Mushrooms (v)
£6.35

Americana

Mozzarella, Tomato and Pepperoni Sausage
£6.65

Quattro Stagioni

Mozzarella, Tomato, Ham, Mushrooms, Peppers, Artichoke and Olives
£6.99

Pollo

Chicken, Sweet Peppers, Red Onion, Cajun Spices, Garlic, Mozzarella and Tomato
£7.10

Calzone

Mozzarella, Tomato, Ham, Mushrooms and Onion, Folded
£6.99

Frutti di Mare

Mozzarella, Tomato, Prawns, Tuna, Smoked Salmon and Anchovies
£7.15

Tropical

Mozzarella, Tomato, Ham and Chargrilled Pineapple
£6.99

Aglio Gamberetti e Scalop

Mozzarella, Tomato and Garlic served with King Prawns and Queen Scallops
£9.20

Clarissa

Mozzarella, Tomato, Sweet Peppers, Red Onion, Rocket and Parmesan (v)
£6.65

Quattro Fromagio

Tomato topped with Four Cheeses (v)
£6.60

Carciofi, Prosciutto e Pomodori Secchi

Artichokes, Prosciutto, Sundried Tomato and Rocket
£6.50

Funghi Selvatici e Salsiccia Piccante

Wild Mushroom and Spicy Sausage
£6.50

Feta, Patate Dolci, Spinaci e Cipolle

Caramellate Piegati
Feta, Sweet Potato, Spinach and Caramelised Red Onion folded Pizza (v)
£6.50

From The Grill

Grigliata Mista Pesce

Mixed Grill of Salmon, Lemon Sole, King Prawns, Queen Scallops and Squid served with Garlic Butter, Salad Garnish and thick cut Chips
£15.95

8oz (227grms)

Chargrilled Sirloin Steak

Served to your liking with Grilled Field Mushrooms, Roasted Tomato and Homemade Thick Cut Chips
£14.50

8oz (227grms)

Chargrilled Filet Steak

Served to your liking with Grilled Field Mushrooms, Roasted Tomato and Homemade Thick Cut Chips
£15.95

Surf e Turf

Surf and Turf of 8oz Fillet Steak and 4 Gamberoni's served in Garlic Butter
£21.95

Sauces

Peppercorn Sauce..... £2.75

Diane Sauce..... £2.75

Pizziola Sauce..... £2.75

Thermadore Sauce..... £2.75

Misto alla Griglia Italiano

Mixed grill of Lemon a Herb Marinated Chicken Breast, Marinated Pork Ribs, Italian Wild Boar Sausage, Rump Steak and Black Pudding all served with Onion Rings, Grilled Tomato, Field Mushroom and Thick Cut Chips
£14.85



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La Portate Principale

The Main Course

Pasticcio di Coniglio'

Slow cooked Rabbit in a rich Gravy with Black Pudding, Carrots and Mushrooms finished with a Puff Pastry topping
£12.95

Pollo Kiev

Breadcrumbsed Breast of Chicken stuffed with a melting Garlic Butter
£12.25

Il Forno ha Arrostito il Filetto di Salmone con una Salsa di Pesto di Panna

Fresh Salmon Fillet Oven Roasted and topped with a Pesto Cream Sauce with Sundried Tomatoes, roasted Garlic and Pine Nuts
£12.50

Soula Goujons del Limone

Lemon Sole Goujons cooked in a Light Batter served with Homemade Tartare Sauce
£13.25

Pollo Parmigiana

Breaded Escalope of Chicken Breast served with a Creamy Parmesan Sauce
£12.25

Pollo Scallopini

Breaded Escalope of Chicken Breast served with a Creamy Mushroom and Rosemary Sauce
£12.75

Canna di Agnello

Cosy Lamb Shank in a Spinach and Chick Pea slow cooked pot
£13.95

Anatra in Salsa Cremosa Lenticchie Puy

Confit Leg of Duck served on a Bed of Puy Lentils simmered in a Creamy Bacon and Thyme Jus
£13.50

Pescare il Ragù

A Fish Ragout of Salmon, Lemon Sole, King Prawns and Scallops in a Safron and White Wine Cream Sauce served with Roasted Vine Tomatoes
£13.50

Filetti d'orata con Gnocchi, Prosciutto, Aglio Arrostito e Vongole

Fillet of SeaBass wrapped in Prosciutto with Gnocchi, Clams and Roasted Garlic
£13.75

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

Side Orders

<i>Homemade thick Cut Chips.....</i>	£2.75	<i>Sweet Potato Thick Cut Chips</i>	£2.75
<i>Mixed Salad.....</i>	£2.75	<i>Crispy Beer Battered Onion Rings.....</i>	£2.75
<i>Sautéed Mushrooms in Garlic Butter.....</i>	£2.75	<i>Sweet and Sour Braised Red Cabbage.....</i>	£2.75



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Piatto Dolce Desserts

Amaretto e Mousse di Castagne

A rich set Dessert of Chestnut and Chocolate infused with a splash of Amaretto Liquer and served with Biscotti
£4.90

Miele Consumarsi Bollito con Miele e Rabarbaro

Honey flavoured Pannacotta served with Ginger and Poached Rhubarb
£4.90

Tiramisu 'Pickmeup'

Layers of Sponge, soaked in Amaretto and Coffee with sweetened Mascarpone
£4.50

Sticky Toffee Pudding

Served with Butterscotch Sauce
£5.05

Fromaggi

Local and International Cheeses served with Farmhouse Chutney, Grapes and Biscuits
£4.90

A truly Italian Etonian Mess

Cherries, Mascapone Cream, Marsala and crushed Amaretto Biscuits
£4.75

Pera Crostata Tatin al Caramello

Individual Pear Tart Tatin served warm with a real Vanilla Ice Cream
£5.50

Gelato Cernita Ice Cream

We serve Archer's ice-cream which is a family business located just outside of Darlington. The ice creams are all made on a real working dairy farm with milk produced from their own pedigree Jersey cows.

Vanilla Pod

Made with Vanilla Pods grown in Madagascar for that extra taste

Chocolate

Deliciously chocolatey

Raspberry Pavlova

Made with Fresh Raspberries and small pieces of Meringue

Passion Fruit

So refreshing for the Summer, made with fresh Passion Fruit

Christmas Pudding

Ginger

Made with stem Ginger, before adding chunks of Ginger pieces

Three Scoops served with

Homemade Biscotti

£4.05

Caffé, Liqueurs & Digestives

<i>Espresso</i>	£1.55	<i>Sambuca</i>	£3.05
<i>Double Espresso</i>	£1.80	<i>Amaretto di Sarenno</i>	£3.05
<i>Cappuccino</i>	£2.05	<i>Grappa</i>	£3.05
<i>Latte</i>	£2.25	<i>Kahlua</i>	£3.05
<i>Hot Chocolate</i>	£2.25	<i>Liquore Strega</i>	£3.05
<i>Liqueur Coffee</i>	£4.25	<i>Limoncello</i>	£3.05
<i>Tea</i>	£1.55	<i>Remy Martin VSOP</i>	£4.05



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Vino Blanco White Wine

Bin

- 1 ***Farm House White***
An easy drinking wine that has a soft finish
**£3.10 per 175ml glass £4.15 per 250ml glass
£11.95 per bottle**
- 2 ***Fabrini Chardonnay***
Marche, Italy
Soft and juicy, easy drinking
**£3.65 per 175ml glass £4.65 per 250ml glass
£13.10 per bottle**
- 3 ***Kleinkloof Chenin Blanc***
Western Cape, South-Africa
Clean, crisp and fruity with a soft finish
**£3.95 per 175ml glass £5.10 per 250ml glass
£14.05 per bottle**
- 4 ***Verdicchio dei Castelli di Jesi***
Fabrini. Marche, Italy
Steely and fine. Textbook Verdicchio
£14.95 per bottle
- 5 ***Siete Soles Sauvignon Blanc***
Siete Soles Estate. Central valley, Chile
Light fresh and herbaceous
£15.95 per bottle
- 6 ***Pinot Grigio Anterra***
Mezzacorona. Trentino, Italy
Light, elegant. Very crisp and refreshing
£17.95 per bottle
- 7 ***Orvieto Campogrande***
Marchesi Antinori. Umbria, Italy
Ripe subtle flavours with a very crisp finish
£22.55 per bottle
- 8 ***Ricossa Gavi***
Piedmonte, Italy
Beautiful wine, zesty and fresh citrus notes
£22.75 per bottle

Vino Rosso Red Wine

Bin

- 12 ***Farm House Red***
An easy drinking wine that has a soft finish
**£3.10 per 175ml glass £4.15 per 250ml glass
£11.95 per bottle**
- 13 ***Neil Joubert Pinotage / Cinsault***
South-Africa
Ripe fruity flavours with a well balance structure
**£3.65 per 175ml glass £4.65 per 250ml glass
£13.10 per bottle**
- 14 ***Siete Soles Cabernet / Merlot***
Siete Soles Estate. Central Valley, Chile
Bramble fruit and spice, chocolatey smooth
**£3.95 per 175ml glass £5.10 per 250ml glass
£14.05 per bottle**
- 15 ***Candidato Tempranillo***
VdT de Castilla, Spain
Ripe fruity flavours with a well balance structure
£15.45 per bottle
- 16 ***Santa Alvara Merlot***
Santa Alvara Estate, Central Valley, Chile
Plum and soft red fruit Textbook Merlot
£15.85 per bottle
- 17 ***Montepulciano d'Abruzzo***
Valle Reale Vigna Nuove, Italy
Exuding spectacular blueberry and plum flavours, very rich mouth-filling, warm and upfront with liquorice hints
£17.85 per bottle
- 18 ***Chianti Celsus***
Trambusti, Italy
A high quality family house producing a soft vibrant fruit with wild hedgerow berry character
£19.95 per bottle
- 19 ***Barolo I Siglati***
S. Orsola, Italy
One of the great red wines of Italy, Nebbiolo Grapes offer powerful aromas of violets and black cherries enveloped in powerful richness
£24.10 per bottle



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Vino Rosé Rosé Wine

Bin

- 9 *Farm House Rosé*
An easy drinking wine that has a soft finish
£3.10 per 175ml glass £4.15 per 250ml glass
£11.95 per bottle
- 10 *CandidatoTempranillo Rosé*
VdT de Castilla, Spain
Strawberries and cream
£3.90 per 175ml glass £5.10 per 250ml glass
£14.05 per bottle
- 11 *Mannara Pinot Grigio Rosé*
Delle Venezie. Veneto, Italy
Richly fruited, a real find
£18.75 per bottle

Traditional Sunday Lunch

served from 12 noon till 3.30pm
2 courses for only £9.35 or
3 courses for only £11.50

Champagne e Prosecco

Bin

- 20 *Itynera Prosecco*
Veneto, Italy
Biscuity and rich. Very crisp and refreshing
£19.85 per bottle
- 21 *House Champagne N.V.*
AY, Champagne, France
Refined, elegant and creamy with a long lasting finish
£34.95 per bottle
- 22 *Moët NV*
Champagne, France
Rich, tasty aromas coupled with freshness and fruit
£38.80 per bottle
- 23 *Veuve Clicquot Yellow Label Brut*
Champagne, France
Full bodied, rich and fruity with great elegance and a delightful finish
£50.85 per bottle
- 24 *Moët et Chandon Vintage*
Champagne, France
Succulent fruits expand into a firm, crisp flavour with a subtle, yet invigorating freshness
£57.70 per bottle
- 25 *Moët Rosé*
Champagne, France
Soft, fruitful and flavoured finish
£61.90 per bottle



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Ora a Prezzo Ridotto Happy Hour

Lunchtimes: Monday to Saturday: 12noon - 2pm,

Dinner: Monday to Friday & Sunday 5pm - 6.45pm, Saturday 5pm-6pm

Anti Pasti

Zuppa del Giorno

Chef's Soup of the moment, served with homemade Italian Bread
£2.85

Bucce di Patate

Potato Skins with a Garlic Mayonnaise or Sweet Chilli Dip
£3.35

Ali di Pollo Balsamico

Balsamic Glazed Sticky Chicken Wings
£3.50

Funghi Trifolati

Sautéed Garlic Mushrooms
£3.35

Costolette Italiane

Pork Ribs braised in a rich Tomato Sauce with Herbs and a little Spice
£3.60

Cocktail Gamberetti

Small Prawns with a Cocktail Sauce, topped with Crisp Salad
£3.60

Children's Happy Hour

Any half portion of Pizza or Pasta (Strictly under 12's)
£3.60

Get Creative!!

Let the kids make their own Pizza during happy hour!

£5.60 includes Ice Cream & Soft Drink

Secondi Piatti

Any Pizza or Pasta

Excluding seafood
£4.85

Le Salsicce di Verro

Italiane Selvaggie

Italian Wild Boar Sausages served with a Red Wine and Gorgonzola Gravy
£7.35

Bistecca di Girello

8oz Rump served with a Diane, Pepper, Pizzola or Red Wine Jus
£8.35

Crocchette di Pescé

Homemade Fishcakes served on a rich Bloody Mary Sauce
£6.60

Petto di Pollo al Rosmarino

Grilled Breast of Chicken with a Creamy Rosemary Sauce
£7.35

Gamberoni

King, Tiger and Greenland Prawns served either in Garlic and White Wine, Tomato and Basil or Thermidor Sauce
£8.35

Pollo Parma

Pan Fried Breast of Chicken Breadcrumbed and topped with a Béchamel and Parmesan Cheese Sauce
£7.35

Pollo Cacciatora

Strips of Chicken cooked in Tomatoes, Peppers, Mushrooms and Italian Spices
£7.35

Beef or Chicken Stroganoff

Strips of Beef or Chicken cooked in Onions, Peppers, Mushrooms and Paprika
£7.35

All of the main courses are served with the chefs selection of vegetables. Unless otherwise stated.

Dolci

Gelato

A choice of Vanilla, Strawberry or Chocolate Ice Cream
£2.60

Pasticceria di Choux

Choux Pastry Profiteroles filled with Cream and Topped with Chocolate Sauce
£3.05

Sorbetto al Limone

Lemon Sorbet
£3.35

Pannacotta alla Vaniglia

A light Vanilla Cream Mousse served with a Rhubarb Compoté
£3.35

Tiramisu

Layers of Sponge, soaked in Amaretto and Coffee with Mascarpone Cheese
£3.35

Caffé

Filter Coffee..... £1.55

Espresso..... £1.55

Double..... £2.00

Cappuccino..... £2.00

Latte..... £2.00

Hot Chocolate..... £2.00

Coffee Liqueur..... £3.80

Happy Hour Drinks

Bottle of House Wine

Available in White, Red or Rosé
£9.95



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