



— DINNER —

JOHNNY FARINA

APPETIZERS

SHARING ANTIPASTO

Giardiniera | Olives | Coppa | Mortadella
Sopressata | Parmigiano Reggino | Friulano Cheese

\$21⁹⁵

OLIVES + PROVOLONE 7.50

[gf] • [v] Warm Fennel Chili Oil | Pepperoncini

SOUP OF THE DAY 7.95

Ask your server

MINISTRONE 6.95

[gf] • [v] Vegetarian Broth | Chickpea | Seasonal Vegetables

MEATBALLS

Pomodoro Sauce | Ricotta | Parmesan | Basil

\$13⁹⁵

CALAMARI FRITTI | 14.95

Cajun Flour Batter | Roasted Red Pepper Aioli

GRILLED OCTOPUS 14.95

White Bean Ragu | Olives | Potatoes

BRUSCHETTA 11.95

Crostini Bread | Cherry Tomato | Garlic | Basil | Feta Cheese
EVOO | Balsamic Glaze

ROASTED GARLIC + GOAT CHEESE FLAT BREAD

Goat Cheese | Cream Sauce | Mozzarella
Sundried Tomatoes | Roasted Garlic | Basil

\$13⁹⁵

MUSSELS 15.95

|| CHOICE: Pomodoro Sauce [gf] | Malibu Cream Sauce

BURRATA 15.95

Burrata Cheese | Oven Dried Cherry Tomato | Basil Pesto
Warm EVOO | Crostini

ARANCINI RICE BALLS 13.95

Peas | Meat Sauce | Mozzarella | Tomato Sauce

[gf] gluten free • [v] vegan

SALADS

+ Chicken || Steak || Blackened Salmon
4.75 6.95 6.95

STARTER CAESAR SALAD 9.95

Romaine | Smoked Bacon | Croutons
Roasted Garlic | Parmesan Cheese
|| Caesar Dressing

STARTER HOUSE SALAD 8.95

[gf] • [v] Mixed Greens | Cherry Tomato | Cucumber
Carrot | Red Onion | Feta
|| Balsamic Vinaigrette

STARTER TUSCAN KALE CAESAR 11.95

Chopped Tuscan Kale | Roasted Garlic | Poached Egg
Bacon | Croutons | Parmesan Cheese
|| Caesar Dressing

TUSCAN BLACKENED SALMON

Chopped Tuscan Kale | Lemon Quinoa
Cherry Tomatoes | Cucumber | Red Onion
Avocado || Cilantro Lime Ranch Dressing

\$20⁹⁵

KALE + QUINOA SALAD 16.95

[gf] Tuscan Chopped Kale | Cabbage Carrot Blend
Dried Cranberries | Sunflower Seeds | Pumpkin Seeds
Goat Cheese | Lemon Quinoa
|| Poppy Seed Vinaigrette

JOHNNY'S COBB SALAD 17.25

[gf] Mixed Greens | Cherry Tomatoes | Applewood Bacon
Hard Boiled Egg | Gorgonzola Cheese | Avocado
|| Green Goddess Dressing

GRILLED CHICKEN CAESAR 18.95

Romaine | Bacon | Croutons
Roasted Garlic | Parmesan Cheese
|| Caesar Dressing

STEAK SALAD 20.95

[gf] Served Medium Rare | Arugula
Cherry Tomatoes | Red Onion | Goat Cheese
|| Sundried Tomato Vinaigrette

[gf] gluten free • [v] vegan

WOOD OVEN PIZZA

SUB Gluten-Free Dough || Vegan Cheese
2.00 2.25

MARGHERITA 16.95

Tomato Sauce | Mozzarella | Basil | EVOO
|| SUB Mozzarella Di Bufala | 3.25

PEPPERONI 17.25

Tomato Sauce | Mozzarella | Cured Pepperoni

CANADIAN 17.95

Tomato Sauce | Mozzarella | Cured Pepperoni
Mushrooms | Green Olives

CARBONARA

Alfredo Sauce | Mozzarella | Chicken | Bacon
Mushroom | Poached Egg

\$18⁹⁵

FRUTTI DI MARE 19.95

Alfredo Pesto Sauce | Mozzarella | Shrimp | Scallops
Mussels | Bacon

GRECO 17.95

|| CHOICE: Tomato Sauce | Basil Pesto Sauce
Mozzarella | Tomatoes | Kalamata Olives | Red Onion
Grilled Zucchini | Feta

DIABOLO

Tomato Sauce | Mozzarella | Crumbled Sausage
Kalamata Olives | Green Olives | Artichoke
Spicy Calabria Chili Oil

\$18⁹⁵

MOE'S 18.95

Tomato Sauce | Mozzarella | Salami | Prosciutto Cotto
Cured Pepperoni

GENOA 17.95

Basil Pesto Sauce | Mozzarella | Goat Cheese | Salami
Red Onion | Grilled Zucchini

ARUGULA + PROCIUTTO 18.95

Pesto Sauce | Mozzarella | Arugula
Prosciutto | EVOO | Parmesan Cheese

PASTA DI MAMMA MARIA

+ Chicken || Shrimp || Veggies || Meatball
3.25 3.95 3.25 3.00

GNOCCHI 22.95

[v] Hand-Rolled Potato Pasta
|| CHOICE: Pomodoro Sauce [v]
Rosé Sauce
Gorgonzola Cream Sauce

PENNE PRIMAVERA 20.95

Portobello | Kalamata Olives | Broccoli | Sundried
Tomatoes || Basil Pesto Cream Sauce

RIGATONI 20.95

Spicy Sausage Ragu | Roasted Garlic | Arugula | Ricotta

LINGUINI PESCATORE 23.95

Mussels | Clams | Scallops | Shrimp
|| CHOICE: Pomodoro Sauce
Rosé Sauce
White Wine Cream Sauce

PENNE JOHNNY FARINA

Grilled Chicken | Mushrooms | Pine Nuts
Radicchio | Red Onion || Asiago Cream Sauce

\$20⁹⁵

TAGLIATELLE CHICKEN + SHRIMP 22.95

Blackened Chicken | Shrimp | Sundried Tomato
Red Onion || Basil Pesto Cream Sauce

TAGLIATELLE FUNGHI E PROSCIUTTO 20.95

Sundried Tomatoes | Mushrooms | Prosciutto
|| Brandy Rosé Sauce

STELLA 23.50

Roasted Red Pepper + Smoked Mozzarella
Ravioli | Sundried Tomatoes | Basil
|| Goat Cheese Cream Sauce

TAGLIATELLE ALFREDO 17.95

Cream | Garlic | Butter | Parmesan Cheese

LINGUINI

POMODORO + MEATBALLS 19.95

Pomodoro Sauce | House Made Meatballs

WOOD OVEN BAKED

LASAGNA 19.25

Beef | Veal | Mozzarella | Pomodoro Sauce || Garlic Bread

MANICOTTI 18.95

Ricotta | Mozzarella | Spinach || Garlic Bread
|| CHOICE: Pomodoro Basil Sauce
Rosé Sauce

VEGAN EGGPLANT PARMIGIANA 18.95

[gf] • [v] Eggplant | Vegan Cheese | Basil | Pomodoro Sauce

ENTRÉES

CHICKEN PARMIGIANA 24.95

Breaded | Pomodoro Sauce | Mozzarella || Penne Rosé

BLACKENED SALMON 26.95

[gf] Pan Roasted | Cajun Spiced || Rice | Vegetables

MEDITERRANEAN CHICKEN 23.95

[gf] Sous Vide Chicken Breast | Black Olives | Oven Roasted
Cherry Tomatoes | Basil | Feta || Warm Quinoa + Kale

STEAK GORGONZOLA

Grilled Flank Steak | Demi-Glace
Gnocchi Gorgonzola

\$25⁵⁰

MOLISANO CHICKEN 26.95

Prosciutto | Sundried Tomato | Mushroom | Balsamic
Peppercorn Cream || Potato | Vegetables

VEAL PICCATA 27.95

Milk Fed Scalloppini | Caper | Chili Flake | Lemon
White Wine || Rice | Vegetables

ROASTED SALMON 26.95

Pan Roasted | Red Onion | Lemon Dill Caper Cream
|| Rice | Vegetables

NEW YORK STRIP 29.95

Grilled 12oz Striploin | Brandy Demi Glaze Sauce
|| Potato | Vegetables

[gf] gluten free • [v] vegan

JOHNNY FARINA

CASUAL ITALIAN EATERY
restaurant | bar | lounge

