

Pesce
(Fish)

Salmone Piccata \$14.00
Fresh Salmon with Capers,
Lemon & White White

Calamari Marechiaro \$12.00
Squid sauteed with Garlic & fresh Herbs
and finished in a fresh Tomato Sauce
over Capallini

Vitello
(Veal)

Piccata Di Vitello \$15.00
Milk-fed Veal Scaloppine with Capers,
Lemon & White Wine

Scaloppine Di Vitello Al Marsala \$15.00
Milk-fed Veal Scaloppine with Mushrooms,
Marsala Wine & Demi-glace

*All entrees, excluding pasta dishes,
are served with scalloped potatoes and fresh vegetables*

Buon Appetito

**Ristorante Farfalla has been the
recipient of many fine-dining
reviews & comments:**

“Farfalla’s flawless fare is a fine find”
News Press

*“Ristorante Farfalla creates a flutter of
Italian dining excitement”*
Naples Illustrated

*“Ristorante Farfalla translates to
Fine Dining”*

*“Classic Northern Italian cuisine
is perfectly reinterpreted
at Ristorante Farfalla”*
Bonita Living

*“Focus on Fine Authentic
Italian Fare”*
Bonita Banner

“Perfect for Date Night”
Gulfshore Life

**Jean Le Boeuf picks the
best places to dine
Best Places to Dine Top 10 List
Gulf Coasting News Press**

*“Ristorante Farfalla’s
Refined Food,
Stylish Atmosphere-
A Winning Combination”*
Florida Weekly

*Celebrating
Our 18th Season*

Lunch Menu

RISTORANTE
Farfalla 

Fine Italian Cuisine
est. 1998

Lunch Served Mon. - Fri. ~ 11:30 - 2:00



Rated ★★★★★ by Jean Le Boeuf.
Reviewed in the News-Press

Catering & take out available

**Located one mile north of
Coconut Point Mall
½ mile north of Hertz
Global Headquarters**

Michael Fattah
Chef and Owner
From Bergen County, NJ

Located in Corkscrew Village
(Corner of US-41 & Corkscrew Rd)
21301 Tamiami Trail South, Ste 460
Estero, FL 33928
(239) 495-9912 • Fax (239) 495-9306
now accepting online reservations
www.RistoranteFarfalla.com

**OUR CUISINE IS DISTINGUISHED FOR
ITS FRESHNESS & FLAVOR**

All our dishes are cooked to order. This requires time for preparation.

WE APPRECIATE YOUR PATIENCE.

Chef/Owner Michael Fattah

Now accepting online reservations. www.ristorantefarfalla.com

Ristorante Farfalla

EST 1998

There is a risk associated with consuming red meat that is not cooked at least medium well.

Antipasti Freddi

(Cold Appetizers)

Antipasto Assortito Alla Farfalla \$14.00

Homemade Mozzarella, Cucumbers, sliced Tomatoes, sun-dried tomatoes, grilled zucchini & eggplant with Homemade roasted Peppers & Braesola

Carpaccio Alla Fiorentina \$12.00

Thinly sliced Filet Mignon, Arugula, Capers and shaved Parmesan, dressed with Virgin Olive Oil, & Lemon

Salmon Affumicato \$13.00

Norwegian smoked Salmon with Caviar, Capers & Bermuda Onion, drizzled with Lemon & Virgin Olive Oil

Mozzarella Caprese \$9.00

Homemade fresh Mozzarella, sliced Tomato & fresh Basil

Tris Di Verdure \$12.00

Hearts of Palm, Asparagus & Homemade Roasted Peppers with Extra Virgin Olive Oil & fresh Garlic

Antipasti Caldi

(Hot Appetizers)

Calamari Fritti \$9.00

Fresh deep-fried Squid

Bruschetta \$8.00

Toasted, sliced Bread with diced Tomatoes, Garlic, Virgin Olive Oil & fresh Basil

Funghi Portobello Alforno \$9.00

Baked Portobello Mushrooms with Olive Oil & Garlic over Radicchio & Arugula

Zuppé

(Soups)

Tortellini In Brodo \$6.00

Cheese Tortellini in fresh Chicken Broth

Soup of the Day \$7.00

Insalate

(Salads)

Insalata Alla Caesar \$8.00

**dressing contains raw eggs*

Insalata Mista \$8.00

Boston Lettuce, Radicchio, Tomato, Arugula, Cucumber & Black Olives in a Homemade Vinaigrette Dressing

Arugula E Cipolla Al Limone \$8.00

Arugula & Bermuda Onion salad in a Virgin Olive Oil & Lemon Dressing

Insalata Di Spinaci \$9.00

Organic Baby Spinach, Imported Gorgonzola Cheese, Strawberries & Pine Nuts with Grape Seed Oil

Insalata Tre Colori \$9.00

Radicchio, Arugula & Belgian Endive in a Homemade Vinaigrette Dressing

Insalata con Radicchio Trevisana \$9.00

Radicchio with Bermuda Onion & Shaved Parmesan with a Homemade Vinaigrette Dressing

Farinacei

(Pastas)

Penne Alla Vodka \$13.00

Imported Penne in a pink Cream Sauce

Spaghetti Puttanesca \$13.00

Imported Fusilli, with sauteed Onions, Anchovy, Capers & Black Olives in a fresh Plum Tomato Sauce

Fettucine Alla Panna \$13.00

With Romano Cheese & Cream

Linguine Alla Vongole Bianche O Rosse \$14.00

Imported Linguine flavored with fresh Clams in a White Wine or Red Sauce

Linguini Pesto Alla Genovese \$12.00

Served in a Homemade Sauce of Virgin Olive Oil, fresh Basil, Pine Nuts, Garlic & fresh Plum Tomato

Ravioli (of the day) Priced Daily

Pollo

(Chicken)

Petto Di Pollo Paillard Al Rosmarino \$14.00

Chicken Breast butterflied, pounded thin, seasoned and carefully grilled

Petto Di Pollo Alla Francese \$14.00

Chicken Breast Scaloppine, lightly Egg-battered and sauteed in Butter & Lemon

Petto Di Pollo Al Vino Bianco \$14.00

Chicken Breast sauteed in Butter with White Wine & Mushrooms