FAROS

Starter

Pizzetta Marinara (VG) £12
Our special bread with garlic, oregano and tomato sauce

Minestrone Soup (V) £10
Freshly made traditional Italian vegetable soup

Caprese (V) £12
Buffalo mozzarella and tomatoes

Bruschettas £12
Tomatoes and parma ham

Con Gamberi E Carciofi £18
Prawns with garlic & chilli and white wine sauce served with artichokes and asparagus

Calamari Fritti £18
Tender pieces of deep fried calamari served with tartar sauce

Octopus Carpaccio £19
Thin slices of octopus served with green salad, fennel, asparagus and pink peppers

New **Wagyu Bresaola Carpaccio** £20
Thinly sliced dry-cured wagyu beef, drizzled with lemon juice and olive oil, rocket and parmesan

Arancini £18
Golden, crispy rice balls stuffed with provolone dolce cheese and seasonal mushrooms

Prosciutto Mozzarella £14
Parma ham & mozzarella, rocket and basil oil

Antipasto Misto £21
Parma ham, salame milano, bresaola, coppa nostra

Salad

Rocket & Parmesan £10

Beetroot Carpaccio (V) £18
Thin slices of betroot served with goat cheese, orange and walnuts

Caesar Salad £17
Lettuce salad and crunchy croutons with caesar sauce
**Con Gamberi:* with prawns **Con Pollo:* with chicken breast

Burrata Salad (V) £16
Burrata cheese with heritage tomatoes and basil sauce

New **Insalata di Ricotta** (V) £17
Snap pea, rocket, ricotta cheese with basil, red onion and walnuts

Insalata di Salmone £18
Mixed greens, cherry tomato, avocado, caperberries and smoked salmon

(V) Vegetarian (VG) Vegan
If you have any food or drink allergies or intolerances please speak to a member of our staff before placing your order.
%13.5 Discretionary service charge will be added to your bill.

Side

Italian Olives (VG) £6
Large green Nocellara olives from Sicily

Baby Romain Lettuce (VG) £6
Served with lemon and mustard sauce

Le Patatine (VG) £7
Slim cut french fries
With truffle oil and parmesan + £1

Zucchini Fritti (V) £9
Slim cut courgette fries

Green Bowl (VG) £8
Broccoli, beans

Insalata Al Pomodoro (VG) £10
Thin slices of heritage tomatoes, red onion, chives and radish

Homemade Garlic Bread (VG) £12
With cheese + £2

Fred Sourdough Bread with Butter £5

Pizza

All our dough is made fresh on site and fermented 48 hours.

Margherita (V) £18
Mozzarella, tomato sauce, basil, olive oil

L'Affumicata £22
Smoked buffalo mozzarella, tomato sauce, salame milano, spianata piccante

Pepperoni £20
Spicy pepperoni, mozzarella and tomato sauce

Quattro Formaggi £20
Four cheeses: gorgonzola, mozzarella, provolone piccante, parmesan, olive oil

La Fungosa (V) £21
Portobello mushrooms, gorgonzola, mozzarella, truffle oil

Meat Delizia £23
Mozzarella, tomato sauce, meat balls, sliced pancetta, pepperoni, onion, garlic oil

Quattro Stagioni £22
Parma ham, portobello mushrooms, olives, artichokes, mozzarella, tomato sauce

La Calabrese £22
Mozzarella, tomato sauce, nduja (spicy), sliced pancetta, provolone piccante, red onion, basil, olive oil

Burrata Pizza £25
Burrata, parma ham, rocket, mozzarella, tomato sauce

Truffle Pizza (V) £27
A base of rich white truffle paste, creamy mozzarella and gorgonzola cheese,
with a drizzle of truffle oil and shavings of fresh truffle

Pasta

All our pastas are freshly handmade by expert Italian artisans

Rigatoni Cavolo Nero £22
Rigatoni with kale, garlic & parmesan

Spaghetti Carbonara £25
Spaghetti with bacon, egg, cream & parmesan

Pappardelle Ai Funghi £25
Pappardelle with portobello mushrooms, shimeji mushroom, garlic, onions, balsamic, chilli flakes & parmesan

Rigatoni Alla Siciliana £29
Rigatoni with beef, aubergine and buffalo mozzarella in basil tomato sauce

Tagliatelle Burrata (V) £26
Tagliatelle with basil tomato sauce, burrata, chilli and garlic

Pappardelle Beef Ragu £30
Slow cooked *(6 hours)* shredded beef ragu with garlic & chilli, parmesan, red wine sauce

Truffle Pasta £30
Tagliatelle with butter, black pepper, parmesan and fresh truffle

Ravioli Al Tartufo £28
Truffle, ricotta and mascarpone cheese filled freshly made ravioli with butter, parmesan and fresh truffle

New **Spaghetti alle Vongole £28**
Spaghetti with clams, cherry tomatoes, white wine, chilli & garlic

Linguine Allo Scoglio £28
Prawns, squids, sun dried tomatoes with tomato sauce, chilli & garlic

Alternatively you can ask gluten free options of pasta.

Risotto

Risotto Ai Funghi Porcini £25
Risotto with porcini mushrooms, garlic and parmesan

Risotto Mare £28
Risotto with prawns, squid, clams, chilli, garlic and tomato sauce

Main Course

Pollo Alla Milanese £24
Chicken breast in breadcrumbs served with rocket salad

Pollo Ai Funghi Porcini £27
Chicken breast with porcini sauce served with mashed potato and almond flakes

Fresh Sea Bass £32
Pan-fried skin-on daily Sea Bass, served with summer salad

Filetto Di Manzo Ai Porcini 10oz / 250gr £42
Premium Scottish Beef Fillet with porcini mushroom sauce served with fries and asparagus

FAROS

Welcome to the world of Faros signature cocktails, where every sip tells a story steeped in history, tradition, and passion. The art of mixing drinks in Italy has long been associated with la dolce vita-an approach to life that savour the beauty of small pleasures. In Italy, cocktails are more than just drinks; they are an invitation to pause, connect, and indulge in the moment.

Signature Cocktails

Bocca Di Rosa £15
**Sensual *Tropical *Romantic*
Gin, Chambord, fresh lemon and foamer

Tiramisu Martini £15
**Elegant * Vibrant *Velvet*
Vodka, Baileys, fresh espresso, tiramisu sauce

Amore Rosso £15
**Colorful *Fruity *Tangy*
Vodka, mixed berry puree, lime juice , cranberry juice and fresh fruits

Faros Breeze £17
**Enthusing *Botanical *Unique*
Chamomile infused Belvedere Vodka, fresh yuzu, apple juice, white wine

New Incantevole £15
** Floral * Elegant * Refreshing*
Pinkster Gin , St. Germain, strawberry cordial , lychee juice & fresh mint

New Mezzanotte £15
** Rich * Fruity * Velvety*
Whisky , Créme de Cassis , fresh berries

Smoky Old Cuban £18
**Bold Flavours *Rich *Charm and Beauty*
Eminente 7 years old rum, Amaro, Angostura bitter

If you have any food or drink allergies or intolerances please speak to a member of our staff before placing your order. %13.5 Discretionary service charge will be added to your bill.

Classic Cocktails

Bellini £13
Prosecco, peach pure

Mimosa £13
Orange juice, prosecco

Aperol Spritz £14
Prosecco, Aperol and soda water with ice and slice of orange

Lychee Martini £14
Vodka, Lychee purée, Lychee liqueur, sugar syrup and foamer

Margarita £14
Tequila Blanco, Cointreau, lime juice

Old Fashioned £14
Bourbon whiskey, Angostura bitters, brown sugar

Negroni £14
Bombay Gin, Campari and Antica Formula, garnished with orange peel

Espresso Martini £14
Vodka, fresh espresso, Kahlúa, vanilla syrup

Pornstar Martini £14
Vodka, passion fruit liqueur and purée, vanilla syrup, prosecco

Whiskey Sour £14
Bourbon whiskey, fresh lemon, sugar,foamer and Angostura bitter

Spicy Passion Margarita £14
Chilli infused tequila, passion fruit purée, lime juice

Moscow Mule £14
Vodka, ginger beer, lime juice

Hugo Spritz £14
St-German, prosecco and soda water garnished mint

Limoncello Spritz £14
Limoncello, prosecco and soda water, slice of lemon

Mocktails £10

Virgin Porn Star Martini
Passion fruit juice & purée, vanilla syrup

Fiori Di Sambuco
Apple juice, lime juice, elderflower

Virgin Mojito
Fresh mint leaves, lime juice & simple syrup

La Mia Fragola
Pineapple juice, strawberry syrup, lime juice & passion juice

Crodino Aperitivo *Non-Alcolico*

Red Wines

	175ml	Bottle
Corte Vigna Merlot, *Italy* Juicy Merlot with soft tannins and approachable plummy fruit - light but moreish	£10	£38
Rare Vineyards Malbec, Pays d'Oc, *France* Ripe dark fruits and warming spice lead this rustic red - great with red meat	£11	£42
Chianti Classico Poggio Cheto, *Italy* A wonderfully refined nose is full of ripe plum and cherry aromas, filled out by tantalizing spicy notes.	£13	£50
Morande Cabernet Sauvignon Gran Reserva, *Chile* A well-structured Cabernet Sauvignon with expressive aromas of blackcurrant, cassis and ripe black cherry. The palate is rich and balanced , supported by tannins and a smooth.	£14	£55
Barbera d'Asti Superiore Ca' Bianca, *Italy* Aged in French oak barriques for about a year, the bouquet shows sweet, spice notes with floral and red fruit which descends to the palate and the soft finish.		£60
Château Lamothe-Cissac, Haut-Médoc, *France* It is a traditional style Bordeaux with blackcurrant and soft fruits with oaky overtones. It is well-balanced palate with soft tannins and a very delicate finish.		£65
Primitivo del Manduria, Gocce, Feudi Salentini, *Italy* Full bodied red wine with ample dark berry and cherry flavours seasoned with licorice, bitter chocolate, cinnamon and cloves from the oak ageing.		£70
Jnoir Pinot Noir , Fattoria Mancini, *Italy* An elegant and refined Pinot Noir with delicate aromas of red cherry, raspberry. Light-bodied and silky on the palate it offers fresh acidity, gentle tannins and well balanced finish.		£75
Amarone della Valpolicella, Bottega, *Italy* Full-Bodied Wine. Grapes are hand-harvested and left in drying rooms from the end of October until the beginning of March.		£95
Châteauneuf-du-Pape La Bernardine, M. Chapoutier, *France* Made mainly from Grenache, with a proportion of Syrah and Mourvedre which has been fermented in concrete tanks for 3 weeks for maximum extraction of colour and tannins. Aromas of roasted coffee, raspberry and plum. The palate builds on the plums with spicy liquorice and cinnamon.		£110
Barolo DOCG Sottocastello di Novello, *Italy* Bright, fine garnet red. Very clear nose with intense raspberry fruit, some pomegranate, then lots of fresh plum and truffle.		£115
Brunello di Montalcino Greppone Mazzi Estate, Ruffino, *Italy* Made from 100% Sangiovese Grosso grapes, locally known as Brunello, typically intense, full-bodied and packed with ripe fruit, also exhibits a complex perfumed aroma.		£140

White Wines

175ml

Bolla Soave, *Italy* £10 £38
Traditional wine of Veneto with white fleshed fruit flavours and crisp minerality.

Granfort Sauvignon Blanc, *France* £12 £46
Fresh citrus fruit and crisp green apples from ripe fruit grown in the Mediterranean sun.

Parini Pinot Grigio, *Italy* £12 £46
Ever popular Pinot from its true home in northern Italy - soft and fruity.

Manzoni Bianco, Bepin de Eto, *Italy* £13 £50
A full-bodied, aromatic white wine made from the Manzoni Bianco grape, a unique cross between Riesling Renano and Pinot Bianco. The bouquet is complex and rich, featuring prominent notes of tropical fruit, apricot, and honey.

Picpoul de Pinet, Petite Ronde, *France* £55
A modern classic with soft fruit flavours and a smooth textured palate.

Riesling Alsace Tradition Organic Emile Beyer, Alsace, *France* £60
Lemon and grapefruit fruit aromas. Hand harvested from vineyards planted on limestone, the grapes are fermented with native yeasts and the wine is briefly aged on the fine lees.

Gavi di Gavi, Enrico Serafino, *Italy* £65
The Cortese grapes are sourced from the best vineyards around the town of Gavi to the north of Genova. Delicious bright, herbal notes - excellent with light Mediterranean, salad and seafood dishes.

Castello Della Sala Bramito , Chardonnay, *Italy* £75
The wine is made from 100% Chardonnay grapes and is aged for six months on lees in oak barrels. It has a bright yellow color with golden reflections and aromas of peach, pear, and tropical fruits with hints of vanilla and toasted almonds. On the palate, the wine is rich, full-bodied, and creamy with flavors of lemon, pineapple, and vanilla.

Domaine Du Colombier Chablis , *France* £80
Notes of soft green apple interplay with chalky tannins, while subtle creamy undertones and hints of honey add depth and complexity.

Les Perriers Sancerre, *France* £85
Crisp and refreshing with bright citrus notes of lemon and grapefruit .
Elegant minerality with a clean and dry finish.

Pouilly Fumé, Domaine de Terres Blanches, *France* £90
Vinified by traditional methods, the wine undergoes a cold racking that preserves the aromatic nature of the Sauvignon Blanc grape. The nose is subtle and delicate, revealing apple and acacia flower scents alongside traces of struck flint.

Cloudy Bay, Sauvignon Blanc, *New Zealand* £120
Stone fruit and citrus stand out, while minerality (think rain on river stones) provides balance.

Meursault, Louis Jadot, *France* £120
On the palate, this is relatively full-bodied with a generous and supple texture.
Distinctive hazelnut and spice nuances which carry into a persistent finish of great finesse.

Rose Wines

	175ml	*Bottle*
Parini Pinot Grigio Rosato delle Venezie, *Italy* Ever popular Pinot Blush with soft berry fruits and hints of sweetness.	£12	£46
Whispering Angel Rose, *France* Fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate.	£14	£55

Gin

25ml / 50ml

Bombay Sapphire	£6.5 / £10.5
Tanqueray	£6.5 / £10.5
Hendrick's	£8 / £13.5
Tanqueray No.10	£8.5 / £14
Monkey 47	£9 / £14.5
Roku Gin	£7.5 / £12.5

Rum

25ml / 50ml

Sailor Jerry	£6.5 / £11
Captain Morgan Dark	£6.5 / £11
Eminente 7 Years	£8 / £13.5
Appleton Estate 12 years	£9 / £16
Ron Zacapa 23 Years	£10.5 / £17.5

Tequila

25ml / 50ml

Olmeca	£6.5 / £10.5
Patron Silver	£9.5 / £15.5
Patron Reposado	£11 / £18
Don Julio Blanco	£12 / £20
Patron Anejo	£12.5 / £22

Vodka

25ml / 50ml

Absolut	£6.5 / £10.5
Ciroc	£8 / £13.5
Belvedere	£8 / £13.5
Grey Goose	£9.5 / £15.5
Titos	£8 / £13.5

Cognac

25ml / 50ml

Courvoisier	£8 / £13.5	Remy Martin VSOP	£8.5 / £13
Hennessy Xo	£20.5 / £33	Martell Xo	£18 / £30

Whisky

25ml / 50ml

Jack Daniels	£6.25 / £10.25	Macallan *12 Years*	£10.5 / £17.5
Gentleman Jack	£7.75 / £13.25	Lagavulin *16 Years*	£11.25 / £17.75
Black Label	£7.75 / £13.25	Yamazaki	£11.75 / £18.25
Gold Label	£9.25 / £14.25	Chivas Regal *18 Years*	£14 / £24
Bulleit Rye	£7.5 / £13.5	Blue Label	£18 / £28

Spumante & Champagne

	125ml	*Bottle*
Galanti Prosecco Extra Dry	£10	£45
Falanghina Brut Cuvée Spumante		£55
Rosé Cuvée Spumante , Masseria Capoforte		£55
Baron De Villeboerg Brut NV		£65
Moët & Chandon Brut Impèrial		£105
Mini Moët & Chandon Brut Impèrial *200ml*		£36

Bar Snacks

Baked & Salted Mixed Nuts £5

Smoked Almond £4.5

Italian Olives £6

Beers

Peroni Nastro Azzurro *%0* £6

Peroni Nastro Azzurro £6.5

Menabrea *Premium Italian Beer* £7.5

Birra Moretti £6.5

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite £4.5

Tonic Water, Soda Water, Ginger Beer, Ginger Ale £4.5

Fresh Homemade Lemonade £7.5

Fresh Homemade Peach Iced Tea £7.5

San Pellegrino Limonata, *Aranciata* £4.5

San Pellegrino Sparkling Water *750 ml* £5.5

Acqua Panna Still Water *750 ml* £5.5

Juices £4
Apple, Orange, Cranberry, Pineapple

FAROS

Desserts & Gelato

Homemade Tiramisu (V) £10

Espresso Affogato (V) £10
Traditional coffee based dessert

Gelato & Sorbetto £10
Madagascan Vanilla, Chocolate & Roasted Hazelnut, Pistachio, Lemon Sorbetto

Chocolate Bomb (V) £13
Chocolate lava cake served with a scoop of Italian gelato

Salted Caramel Panna Cotta £11
Traditional Italian vanilla Panna Cotta with homemade salted caramel sauce and almonds

Tagliere Di Formaggi (V) £20
Selection of Italian cheese with nuts and dry fruits

Digestives & Liquers

£7 / £12

Amaretto | Baileys | Fernet Branca | Grappa | Jagermeister | Limoncello | Frangelico

Dessert Wine (75ml)

Recioto di Soave DOCG Sweet Wine £9

Port Wine £7.5

Hot Drinks

Espresso	£3 / £3.5	Cappucino	£4.5
Macchiato	£3.5 / £4	Hot Chocolate	£5
Americano	£4	Tea Pot	£5
Flat White	£4.5	Earl Grey, Breakfast, Fresh Mint, Fresh Ginger, Camomile	
Latte	£4.5		

(V) Vegetarian (VG) Vegan
If you have any food or drink allergies or intolerances please speak to a member of our staff before placing your order. %13.5 Discretionary service charge will be added to your bill.

flavours of the sun

farosrestaurant

Faros Holborn
57 Gray's Inn Road, WC1X 8PP, London
holborn@faroslondon.co.uk

Faros Oxford Circus
22-24 Great Portland Street W1W 8QS, London
oxfordcircus@faroslondon.co.uk

www.farosrestaurant.co.uk