



FARNIENTE

Ristorante

La Dolce Vita in your plate...



*«My passion is to share with you the
flavours that have influenced
my childhood»*

Chef Lilian Cannella is pleased to present his authentic Italian menu.

Coming from a Sicilian family, Chef Lilian has chosen a cuisine in the image of a typical Italian Southern Trattoria: generous, unpretentious and above all with delicious delights.

Escape to Italy for the evening and let yourself be surprised by genuine flavors.



ANTIPASTI starters

INSALATA DI ANTIPASTI CON VERDURE DI STAGIONE ♦ 2'930 XPF (29)

Zucchini, Pepper, Onion, Egg Plant, Tomato, Olive

MOZZARELLA DI BUFALA E POMODORI FRESCHI ♦ 3'840 XPF (39)

Mozzarella, Tomato, Chef's dressing

TARTARE DI TONNO, OLIVE, BASILICO, PEPERONCINI 3'300 XPF (33)

Local Red Tuna, Olive, Tomato, Zucchini, Olive Oil

TRIS DI ARANCINI IN SALSA NAPOLETANA ♦ ♦ 3'640 XPF (37)

Crispy Risotto balls, Chicken, Tomato / Fish, Lemon / Mozzarella, Basil, Spinach

POLPO CALABRESE 3'050 XPF (31)

Octopus, Fenel, Celery, Tomato, Basil, Onion, Chef's dressing

PRIMI PIATTI main courses

Pasta & Risotto

All our pasta & risotto are cooked all dente. Gluten free option available.

TAGLIATELLE FRESCHE ALLA CARBONARA ♦ ♦ 4'040 XPF (41)

Homemade Fresh Tagliatelle Pasta, Egg, Pecorino Cheese, Black Pepper and Guanciale

FUSILLI ALLA RUSTICA ♦ 3'840 XPF (39)

Fusilli Pasta, Tomato Sauce, Olive

PAPPARDELLE FRESCHE AL TARTUFO ♦ ♦ 4'440 XPF (45)

Homemade Fresh Papardelle Pasta, Creamy Sauce, Black Truffle Paste

RISOTTO BIANCO ♦ 3'840 XPF (39)

Risotto with Pecorino Cheese

RISOTTO VERDE ♦ 4'040 XPF (41)

Risotto with Pecorino Cheese, Spinach, Basil

(Add Chicken) +500 XPF (5)

(Add Shrimps) +800 XPF (8)

list of allergens: ♦ nuts ♦ dairy ♦ gluten

Prices net are in Pacific Francs. The US prices are for information based on average exchange rate. 5% Service Charge included.

Meat origins- beef USA, lamb, chicken, veal: New Zealand - Eating raw or undercooked shellfish, meat or eggs increases the risk of foodborne illnesses



SECONDI PIATTI

meat & fish

TONNO ALL' ARRABBIATA CON RISO AL ROSMARINO ♦ 6'060 XPF (61)

Half Cooked Tuna, Spicy Tomato Sauce, Crispy Onion and Spicy Rice

CONFIT DI PESCE SPADA, LIMONE, CAVOLI MISTI ♦♦ 5'550 XPF (56)

Confit Swordfish with Lemon Oil, Mixed Cabbage, Mashed Cauliflower

SALTIMBOCCA DI POLLAME, PISELLI E ARANCE ROSSO

SANGUE ♦ 6'060 XPF (61)

*Rolled Poultry Leg with Smoked Cheese, Ham and Sage
Served with Mashed Green Peas & Orange Blood Dressing*

FILETTO DI MANZO, CAVIALE DI MELANZANE CON ACCIUGHE, CAPONATA E PATATE ♦♦ 6'560 XPF (66)

Beef Filet, Eggplant Caponata, Eggplant caviar anchovy, Cooked Potatoes & Beef

Pizze

All our pizza can be gluten free.

LA MODENA ♦♦♦ 4'040 XPF (41)

Oregano Sauce, Onion Balsamic, Parmesan, Parma Ham, Pistacchio

LA VERDURA ♦♦ 3'740 XPF (38)

Tomato Sauce, Oregano, Olive, Mozzarella, Grilled Vegetables

LA RUCOLA ♦♦ 4'040 XPF (41)

Tomato Sauce, Oregano, Mozzarella, Pancetta, Arugula

LA 4 FROMAGGI ♦♦ 4'240 XPF (43)

Smoked Scamorza, Pecorino, Tallegio, Mozzarella

LA TARTUFO ♦♦ 3'740 XPF (38)

White Sauce, Mozzarella, Black Truffle Paste, Thin Parmesan

LA CALZONE ♦♦ 3'540 XPF (36)

Tomato Sauce, Mozzarella, Ham, Mushroom, Basil, Egg

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D O L C I desserts

Tiramisù ♦♦♦

2'200 XPF (22)

Vanilla Panacotta with Citrus ♦♦

2'200 XPF (22)

Canolli Raspberry, Cherry, Pistacchio ♦♦

2'430 XPF (25)

Chocolate Praline Dome ♦♦

2'430 XPF (25)

D I G E S T I F AND LIQUORS

Home made Limoncello

Grappa

Amaretto

1'515 XPF (15)

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ITALIAN COCKTAILS

APEROL SPRITZ <i>Aperol, Prosecco, Perrier</i>	3'000 XPF (30)
CAMPARI SPRITZ <i>Campari, Prosecco, Perrier</i>	3'600 XPF (36)
MARTINI ROSSO <i>Red Vermouth 7cl</i>	2'000 XPF (20)
MARTINI BIANCO <i>White vermouth 7cl</i>	2'000 XPF (20)
NEGRONI <i>Gin, Martini rouge, Campari</i>	2'500 XPF (25)
TAMPICO <i>Campari, Cointreau, Tonic, Lime Juice</i>	2'400 XPF (24)

BEERS

HINANO (<i>Blonde, White or Amber</i>)	950 XPF (10)
CORONA	950 XPF (10)
TABU	1'200 XPF (12)

CHAMPAGNE

		
Billecart - Salmon, Brut réserve	3'070 XPF (31)	15'330 XPF (154)
Billecart - Salmon, Brut rosé		23'620 XPF (237)
Laurent Perrier, Brut rosé		23'960 XPF (240)
Dom Perignon, Brut		73'100 XPF (731)
Louis Roederer, Cristal de Roederer		64'790 XPF (648)

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WINE
SELECTION

RED WINE

ITALY

		
Ornellaia Le Volte Dell Ornellaia Merlot, Sangiovese & Cab	2'400 XPF (24)	9'590 XPF (95)
Barolo, Prunotto, Nebbiolo 100%	3'220 XPF (33)	12'880 XPF (129)
Chianti Classico, Marchesi Antinori, Badia A Passignano, Sangiovese 100%	3'310 XPF (33)	13'230 XPF (132)
Brunello Di Montalcino, la Palazetta, Cot 100%		19'530 XPF (195)
Bolgherie, Serre Nuove dell'Ornellaia, merlot, cabernet sauvignon & franc petit verdot		21'440 XPF (214)
IGT Toscane, Caiarossa, Bio, Cabernet sauvignon, franc, merlot, petit verdot, sangiovese, alicante...		22'450 XPF (224)
Chianti Classico, Marchesi Antinori, Tignanello Antinori Sangiovese, Cabernet Sauvignon & Franc		29'540 XPF (296)
Bolgheri, Tenuta dell'Ornellaia, Ornellaia, Cabernet Sauvignon & Franc, Merlot, Petit Verdot		68'090 XPF (681)
Bolgheri, Tenuta San Guido, Sassicaia, Cabernet Sauvignon & Franc, Merlot		142'920 XPF (1430)

FRANCE

Pomerol, Château la Croix de Mazeyres, Cabernet Franc, Merlot	2'280 XPF (23)	9'100 XPF (91)
Sancerre, Alphonse Mellot «Petite Moussière» Pinot Noir		9'680 XPF (97)

WHITE WINE

ITALY

		
Valdadige, Santi, Sortelese, Pinot Grigio	1'690 XPF (17)	6'750 XPF (68)
Castel del Monte, Tornaresca, Pietrabbianca, Chardonnay, Fiano	1'850 XPF (19)	7'390 XPF (74)
Etna, Torre Morra, Scalumera, Carricante		7'940 XPF (80)

FRANCE

Sancerre, Domaine Delaporte «Silex» Sauvignon Blanc	2'110 XPF (21)	8'440 XPF (85)
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ROSÉ WINE

FRANCE

		
Côtes de Provence, Château Sainte Marguerite, Grenache, Syrah, Cinsault	1'690 XPF (17)	6'750 XPF (68)
Côtes de Provence, Domaine Ott, Château Romassan, Grenache, Syrah, Mourvedre, Cinsault		10'850 XPF (109)