

## APERITIVI

Aperol 10  
Campari 10  
Silvio Carta Vermouth di Sardegna 11  
Capo Capo 9.5  
Cocchi Americano Bianco 10  
Cocchi Americano Rosso 10  
Rosso Antico 9.5

## COCKTAILS

**BELLINI**  
Classic Bellini, Prosecco + Peach Nectar 14

**SPRITZ**  
Aperol + Prosecco 16

**MONTY MULE**  
Amaro Montenegro, Ginger Beer, Muddled Lime 16

**NEGRONI**  
Campari, Four Pillars Gin, Silvio Carta Vermouth 18

**ESPRESSO MARTINI**  
Ciroc Vodka, Kahlua, Espresso 18

**HAPPY CHAPPY (NO ALCOHOL)**  
Lime, Mint, Sugar Syrup, Soda 12

## BIRRA + SIDRO

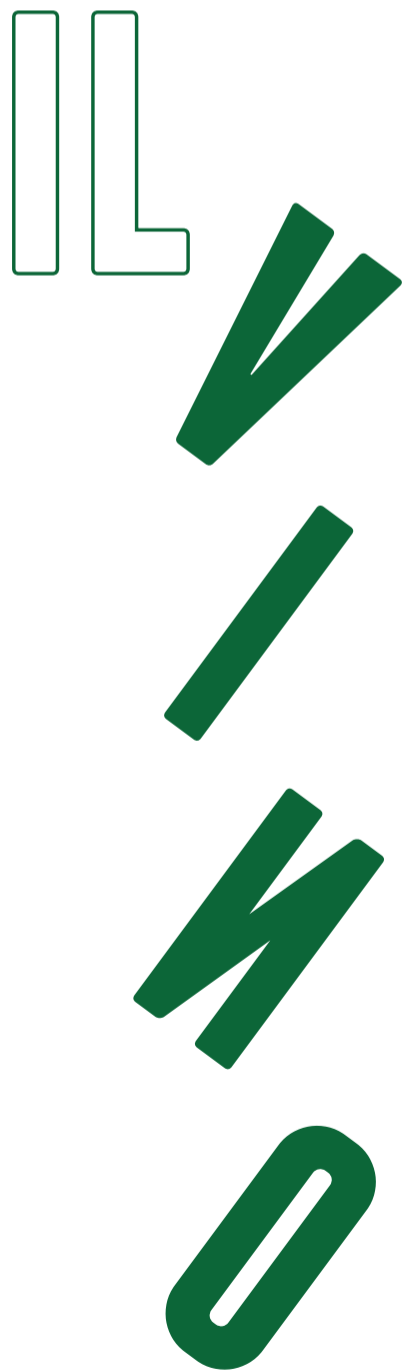
On Tap | Carlton Draught 285ml 6  
On Tap | Birra Peroni 300ml 9.5  
On Tap | Peroni Leggera (LIGHT BEER) 300ml 7

Crown Lager, Victoria, Aus 9  
Corona, Mexico 9

Cider | Sidro Del Bosco Italian Apple Cider, Treviso, Italy 9

## SPIRITS

<b>VODKA</b> Skyy 10 Ciroc 12 Belvadere 15 Grey Goose 15	<b>TEQUILA</b> Herradura Plata 12 Patron Silver Agave 14 Herradura Reposado 12 Patron XO Cafe 14	<b>GIN</b> Tanqueray 10 Hendricks 12 Four Pillars Rare Dry 14 Haymans Slow 10	<b>WHISKEY</b> Johnnie Walker 'Red Label' 10 Johnnie Walker 'Black Label' 12 Chivas 12yo 12 Laphroaig 10yo Single Malt 14 Talisker 10yo Single Malt 14 Canadian Club 10 Jack Daniels 10	<b>BOURBON</b> Wild Turkey 10 Makers Mark 12 Blantons Single Barrel 12 Russel's Reserve 14	<b>RUM</b> Bacardi 10 Sailor Jerry 12 The Kraken Black Spiced 12 Diplomatico Reserva 14
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## PROSECCO QUEEN X FARM

Prosecco Queen X Farm Vigano is a collaboration between Melbourne's very own Prosecco Queen Melissa Brauer and Farm Vigano. An idea that was born through like minded individuals wanting to educate and promote Italian Prosecco. Together we have compiled the following list showcasing a range of different prosecco styles.

Visit [www.theprosecqueen.com.au](http://www.theprosecqueen.com.au) for further info.

**Silvano Follador Brut Nature Prosecco Superiore D.O.C.G**  
Valdobbiadene, Italy | 60  
A bone dry, beautifully structured Prosecco with notes of lemons and pear, with a super long mineral finish.

**Col Del Lupo Col Fondo D.O.C.G (BOTTLE FERMENTED, UNFILTERED)**  
Valdobbiadene, Italy | 55  
This 'metodo ancestrale' Prosecco is cloudy, unfiltered and tastes almost like an unsweetened cider. Yeasty on the nose, it's dry yet full of fruit.

**Ruggeri 'Argeo' Prosecco D.O.C**  
Valdobbiadene, Italy 11.5 | 53  
Crisp, and dry, with notes of lemon and apricot, with fresh herb, citrus and pear flavours.

**Tenuta 2 Castelli AMG Methode Traditional**  
Valdobbiadene, Italy | 70  
Made like Champagne, with 65% Chardonnay and 35% Glera (Prosecco) grapes, this is the celebratory bottle of Italian bubbles for that special occasion. Dry and elegant with aroma, releasing floral, citrus fruit and crispy bread/yeast notes.

**Tenuta 2 Castelli Extra Dry Prosecco Superiore D.O.C.G**  
Valdobbiadene, Italy | 60  
A perfumed Prosecco, with floral, peach and almond notes as well as crunchy red apple.

**Col Del Lupo Deligo Conegliano Prosecco Superiore D.O.C.G**  
Valdobbiadene, Italy | 60  
The 'Deligo' is perfect for dessert. This beautiful, multi-award winning wine is a delicate balance of sweetness and acidity, with honey and floral aromas.

## FRIZZANTE

Laurent Perrier Brut L.P Champagne  
Tours-sur-Marne, France | 92

Ruggeri 'Argeo' Prosecco  
Valdobbiadene, Italy 11.5 | 53

Zonzo Moscato (Sweet like our friends at Zonzo Estate)  
Yarra Valley, Vic 11 | 50

## VINO BIANCO

A.T. Richardson 'Chockstone' Riesling  
Grampians, Vic 11 | 50

Hidden Story Sauvignon Blanc  
King Valley, Vic 10 | 45

Rossi + Riccardo Pinot Grigio I.G.T  
Veneto, Italy 12 | 55

Xanadu 'DJL' Chardonnay  
Margaret River, WA 13 | 60

## ROSATO

Port Phillip Estate Rosé  
Mornington Peninsula, Vic 12 | 55

## VINO ROSSO

Tokar Estate Pinot Noir  
Yarra Valley, Vic 13 | 60

Rossi + Riccardo Sangiovese I.G.T  
Tuscany, Italy 12 | 55

Hidden Story Cabernet Sauvignon  
King Valley, Vic 10 | 45

Sogno di Ulisse Montepulciano d'Abruzzo D.O.P  
Abruzzo Italy 12 | 55

Fallen Giants Shiraz  
Grampians, Vic 13 | 60

## SHARING MENU

In celebration of the traditional Italian dining custom, we have created the 'Sharing Menu', where each course is placed at the centre of the table allowing all to savour a variety of flavours. This is a great option for small gatherings and is ideal for larger groups.

We encourage the following 'Sharing Menu' which is designed to fulfill the healthiest appetite which Italians do so well.

### ANTIPASTO MISTO TO START

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & our stone baked bread

### PIZZE

Enjoy a selection of our most popular pizze or choose your own

### ARROSTO FOR MAIN

Braised, slow cooked lamb shoulder, salsa erbe (GF) (L)  
Slow roasted pork shoulder, warm caper butter (GF)

### CONTORNI

Triple cooked potatoes & rocket salad

**\$55 PER PERSON** KIDS UNDER 12 \$30

**Must include all guests on the table**

**+ CALAMARI & PRAWNS \$10 PER PERSON**

Add classic fried calamari & oven roasted chilli tiger prawns to be served with antipasto

**+ DESSERT \$6 PER PERSON**

Sweet ricotta Sicilian cannoli, candied fruit & pistachio (1 per person)

Sorry no takeaway permitted with the sharing menu

## ANTIPASTO

### ANTIPASTO MISTO / CIRCA 98

Our signature Antipasto platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & pizza bread. Serves up to 5 people 46

## SHARE PLATES

### PANE

Signature plain pizza bread (V6)(V)(L) 6

### SCHIACCIATA

Garlic, fior di latte mozzarella & rosemary pizza bread (V) 14

### OLIVE FRITTI

Crumbed, fried green olives filled with mince (8 Pieces) 12

### GIARDINIERA

Pickled vegetables (GF)(V6)(V)(L) 12

### CALAMARI FRITTI

Classic fried calamari & black garlic mayonnaise (GF) 22

### POLPETTE

Wagyu meatballs, sugo & pecorino cheese (GF) (4 pieces) 24

### ARANCINI

Small fried rice ball, porcini mushroom, fior di latte mozzarella & black truffle sauce (V) (4 pieces) 16

### GAMBERI

Oven roasted chilli tiger prawns (GF)(L) (6 Pieces) 18

## PASTA

### PACCHERI

Chicken cacciatore ragù & pecorino cheese 30

### GNOCCHI

Porcini mushroom, black truffle & cream (V) 28

### ORECCHIETTE

Smashed pistacchio & basil pesto, chilli (V6)(V)(L) 26

**Add gluten free casarecce pasta +\$2**

## ARROSTO + CONTORNI

### AGNELLO

Braised, slow cooked lamb shoulder, salsa erbe (GF)(L) 34

### PORCHETTA

Slow roasted pulled pork shoulder, warm caper butter (GF)(L) 34

### INSALATA DI RUCOLA

Roquette & parmesan salad (GF)(V) 12

### PATATE ARROSTO

Triple cooked potatoes, garlic, rosemary & sea salt (GF)(V)(L) 13

### PATATINE FRITTE

French fries (GF)(V)(L) 10

### BROCCOLINI

Charred broccolini, garlic, chilli oil (GF)(V6)(V)(L) 13

## PIZZA

### .1 THE COMPULSORY CAPRICCIOSA

San Marzano sugo, fior di latte mozzarella, leg ham, mushroom, artichoke, black olives 23

### .2 SUPER MARIO

San Marzano sugo, fior di latte mozzarella, smoked scamorza, roasted eggplant, parmesan, fresh ricotta, basil (V) 22

### .3 PORCINI E PANCETTA ORIGINALE

San Marzano sugo, fior di latte mozzarella, mascarpone cheese, porcini mushroom, cured Italian bacon 23

### .4 GAMBERI

San Marzano sugo, fior di latte mozzarella, prawn, zucchini 23

### .5 SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salami 22

### .6 PROSCIUTTO

San Marzano sugo, fior di latte mozzarella, prosciutto crudo, rocket, mini Roma tomato, parmesan 23

### .7 NDUJA (N DOO YA)

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami 23

### .8 MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil (V) 20

### .9 SALSICCIA

San Marzano sugo, fior di latte mozzarella, taleggio cheese, fennel & chilli pork sausage, Spanish onion, rosemary 23

### .10 BUFALA E PROSCIUTTO

San Marzano sugo, buffalo mozzarella, prosciutto crudo 24

**Sorry no halves or variations on pizze**

**Gluten free base +\$2 and vegan mozzarella +\$2**

### .11 QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola cheese, parmesan, mascarpone cheese (V) 22

### .12 NAPOLETANA

San Marzano sugo, buffalo mozzarella, olives, anchovies, basil 24

### .13 BIANCA CON PATATA

E.V.O oil base, fior di latte mozzarella, taleggio cheese, potato, rosemary, Spanish onion, olives, chilli (V) 22

### .14 BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio cheese, cured Italian bacon, rocket, parmesan 23

### .15 VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, potato, artichoke, black olives (V6)(V)(L) 23

(V) VEGETARIAN

(GF) GLUTEN FREE

(V6) VEGAN

(L) LACTOSE FREE

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

CREDIT CARD TRANSACTION FEE 2% / NO SPLIT BILLS

BYO CAKE/DESSERT SUBJECT TO \$4 PER PERSON SERVICE FEE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS