

## CIN CIN

 FARMVIGANORESTAURANT 
  FARMVIGANO 
  FARMVIGANO.COM.AU

## 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

## SPIRITS

### VODKA

Sky .....	10
Ciroc .....	12
Belvedere .....	15
Grey Goose .....	15

### TEQUILA

Herradura Plata .....	12
Patron Silver Agave .....	14
Herradura Reposado .....	12
Patron XO Cafe .....	14

### GIN

Tanqueray .....	10
Hendricks .....	12
Four Pillars Rare Dry .....	14
Haymans Sloe .....	10

### WHISKEY

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

## 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

## PROSECCO QUEEN X FARM

Prosecco Queen X Farm Viganò is a collaboration between Melbourne's very own Prosecco Queen Melissa Brauer and Farm Viganò. 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.

<b>Silvano Follador Brut Nature Prosecco Superiore D.O.C.G.</b> Valdobbiadene, Italy .....	60
A bone dry, beautifully structured Prosecco with notes of lemons and pear, with a super long mineral finish.	
<b>Col Del Lupo Col Fondo D.O.C.G. (BOTTLE FERMENTED, UNFILTERED)</b> 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.	
<b>Ruggeri 'Argeo' Prosecco D.O.C.</b> Valdobbiadene, Italy .....	11.5   53
Crisp, and dry, with notes of lemon and apricot, with fresh herb, citrus and pear flavours.	
<b>Tenuta 2 Castelli AMG Methode Traditional</b> 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.	
<b>Tenuta 2 Castelli Extra Dry Prosecco Superiore D.O.C.G.</b> Valdobbiadene, Italy .....	50
A perfumed Prosecco, with floral, peach and almond notes as well as crunchy red apple.	
<b>Col Del Lupo Deligo Conegliano Prosecco Superiore D.O.C.G.</b> 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
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## 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

## WELCOME

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Farm Viganò was previously the home of iconic Melbourne restaurateur Mario Viganò of Mario's in Exhibition Street and his wife, Maria Teresa, a noted artist during the 1930's, 40's and 50's. The contributions of Mario and his wife towards hospitality and the arts have made Farm Viganò heritage listed.

### FEED ME ITALIAN STYLE!

It's easy! Enjoy as much antipasto, pizze, lamb, sides + salads as you like with our signature sharing menu.

Food is served free flowing as it is ready and placed in the centre of the table allowing all to share.

Adults .....60 pp

Kids under 12 .....30 pp

Min of 4 guests, must include all guests on table

No takeaway permitted with sharing menu

## ANTIPASTO

Our signature antipasto platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives + pizza bread. Serves 5 - 6 people .....46

## SMALL PLATES

Plain pizza bread, sea salt, sesame, organic oil .....6

Garlic, rosemary + mozzarella pizza bread .....10

Fried olives all' Ascolana filled with mince .....12

Calamari fritti, black garlic mayo + lemon ..... 22

Roasted spicy tiger prawns .....19

Arancini, porcini mushroom, truffle sauce .....16

Italian pickled vegetables .....12

## PASTA

Pappardelle, veal osso buco ragù, parmigiano .....30

Gnocchi, porcini mushroom, black truffle + cream .....28

Lasagna, bolognese, fior di latte mozzarella .....28

Orrechiette, pistachio pesto, chilli .....26

## ARROSTO

Slow cooked whole leg of lamb served with salsa verde serves 6 - 8 people .....60

## SIDES + SALADS

Rucola salad, parmesan, roasted almonds .....13

Tomato salad, basil, mozzarella .....16

Broccolini salad, fregola, black garlic, ricotta salata .....16

Triple cooked potatoes, garlic, rosemary & sea salt .....15

Fries + sea salt .....10

## BIMBI

We believe in quality food + produce for all kids and apply the same love and care as we do for adults.

Kids chicken cotoletta, lemon + tomato sauce .....16

Kids orrechiette, Napoli or Bolognese sauce .....16

Kids gnocchi, Napoli, mozzarella di bufalla .....18

Kids vanilla or chocolate dixie cup .....8

## PIZZA Hand stretched + naturally risen 13" 6 slices per pizza | No variations

### .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 .....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 + cherry tomato .....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, cherry 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 .....20

### .9 SALSICCIA

San Marzano sugo, fior di latte mozzarella, taleggio cheese, fennel & chilli pork sausage, black olives, broccoli rabe, rosemary .....23

### .10 BUFALA E PROSCIUTTO

San Marzano sugo, buffalo mozzarella, prosciutto crudo .....24

### .11 HAWAIIAN

San Marzano sugo, fior di latte mozzarella, leg ham, pineapple .....22

### .12 QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola cheese, parmesan, mascarpone cheese .....22

### .13 NAPOLETANA

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

### .14 BIANCA CON PATATA

E.V.O oil base, fior di latte mozzarella, taleggio cheese, potato, rosemary, Spanish onion, semi-dried tomato, olives, chilli .....22

### .15 BIANCA PANCETTA

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

### .16 VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, potato, artichoke, black olives .....23