

WELCOME

[FARMVIGANORESTAURANT](#) [FARMVIGANO](#) [FARMVIGANO.COM.AU](#)

APERITIVI

Aperol	10
Campari	10
Silvio Carta Vermouth di Sardegna	11
Capo Capo	9.5
Martini Bianco	10
Martini Rosso	10
Rosso Antico	9.5
Punt e Mes	9.5

COCKTAILS

BELLINI Classic Bellini, Prosecco + Peach Nectar	16
SPRITZ Aperol + Prosecco	18
AMERICANO Campari, Cinzano Vermouth, Soda	18
MONTY MULE Amaro Montenegro, Ginger Beer, Muddled Lime	18
NEGRONI Campari, Four Pillars Gin, Silvio Carta Vermouth	22
ESPRESSO MARTINI Vodka, Kahlua, Espresso	20
HAPPY CHAPPY (NO ALCOHOL) Lime, Mint, Sugar Syrup, Soda	12

BIRRA E 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
Moretti, Italy	9
Cider Sidro Del Bosco Apple Cider, Treviso, Italy	9

SPIRITS

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

DOLCI

Tiramisu with ricotta mousse, espresso, marsala, cacao sponge and pistacchio	16
Baby cinnamon sugar doughnuts, nutella	15
Amaretto crème brûlée, amaretto biscuit	16
Sweet ricotta cannoli, candied fruit, chocolate	\$6 Each
Chocolate molten cake with Amarena cherries	12

AMARI

Amaro (Italian for "bitter") is an Italian herbal spirit that is commonly drunk as an after-dinner digestive. It usually has a bitter-sweet flavour and is typically produced by macerating herbs, roots, flowers, bark, and/or citrus peels in alcohol, either neutral spirits or wine, mixing the filtrate with sugar syrup, and allowing the mixture to age in casks or bottles.

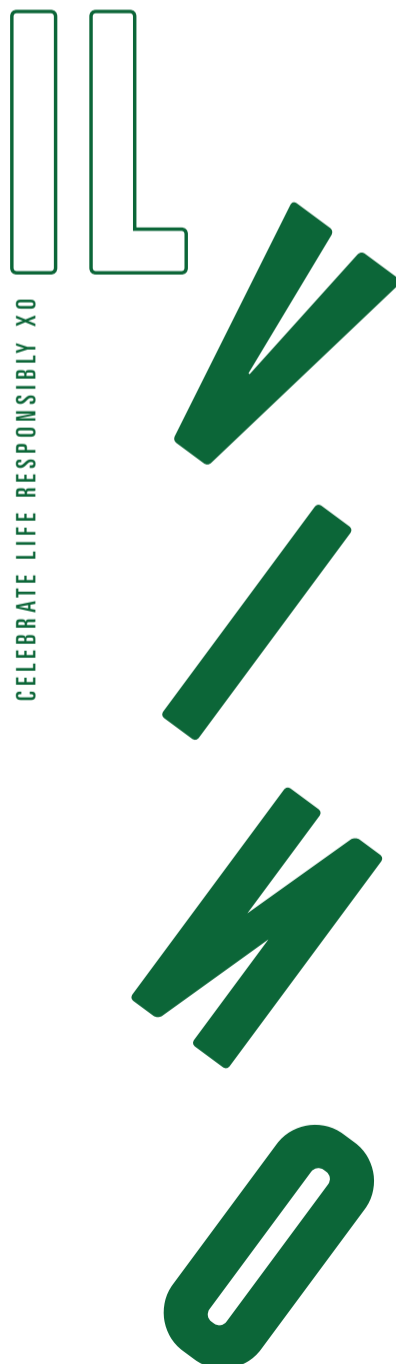
Amaro Montenegro, Bologna Italy	9
Rossa Amara, Sicily Italy	10
Amaro Averna, Sicily Italy	10
Cynar, Liguria Italy	9
Amaro Lucano, Basilicata Italy	9
Fernet Branca, Milano Italy	9

VINO DOLCE

Pizzini Picolit 375ml King Valley, Vic	42
Springvale 'Louisa' 375ml Gewürztraminer Freycinet, Tas	36

CAFFE + TEA

Coffee by Rom Caffè, full cream or soy milk available	4
EBT, Earl Grey, Chamomile, Peppermint, green Tea	4



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
Tenuta Maccan Pinot Grigio D.O.C Friuli-Venezia Giulia, Italy	12 55
Castelli Chardonnay Denmark, 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
Tenute Rossetti Chianti D.O.C.G 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

MANGIA

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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 of our Antipasto, Pizze, Arrosto, Sides + Salads 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.

Adults55 pp

Kids under 1230 pp

Add fried calamari with antipasto 10 pp

Must include all guests on table

No takeaway permitted with Sharing Menu

ANTIPASTO CIRCA 98

Our signature antipasto platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives + house made focaccia. Available in two sizes

Regular serves 2 - 3 people 28

Large serves 4 - 5 people 46

SMALL PLATES

Plain focaccia, sea salt, sesame, organic oil6

Garlic, rosemary, mozzarella focaccia 14

Fried olives all' Ascolana filled with mince 8 pcs 12

Calamari fritti, black garlic mayo, lemon 22

Roasted spicy tiger prawns 6 pcs19

Burrata and prosciutto 16

Arancini, porcini mushroom, truffle sauce 4 pcs 16

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

Italian pickled vegetables12

PASTA

Fettuccine, veal osso buco ragù, parmigiano30

Gnocchi, porcini mushroom, black truffle + cream30

Linguini, prawn, calamari, cherry tomato, white wine, olive oil32

Farfalle, pistachio pesto, touch of chilli26

ARROSTO

Slow cooked lamb served with italian salsa verde. Available in two sizes

300 Grams 38

600 Grams 64

Available until sold out

SIDES + SALADS

Rucola salad, parmesan, roasted almonds13

Garden salad, baby cos, mini Roma, onion, cucumber, Danish feta13

Triple cooked potatoes, garlic, rosemary & sea salt 15

Fries + sea salt 8

BIMBI

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

Kids farfalle, Napoli sauce16

Kids gnocchi, Napoli, mozzarella di bufalla18

Kids vanilla, chocolate, lemon or mango dixie cup6

PIZZA Hand stretched + naturally risen 12" 6 slices per pizza | No variations

.1 CAPRICCIOSA

San Marzano sugo, fior di latte mozzarella, leg ham, mushroom, artichoke, black olives23

.2 SUPER MARIO

San Marzano sugo, fior di latte mozzarella, smoked scamorza, roasted eggplant, parmesan, fresh ricotta, basil24

.3 PORCINI E PANCETTA

San Marzano sugo, fior di latte mozzarella, mascarpone, porcini mushroom, pancetta23

.4 GAMBERI

San Marzano sugo, fior di latte mozzarella, marinated tiger prawns, roasted zucchini, cherry tomato24

.5 SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salami, black olives22

.6 PROSCIUTTO

San Marzano sugo, fior di latte mozzarella, prosciutto crudo, roquette, cherry tomato, parmesan24

.7 NDUJA (N DOO YA)

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami23

.8 MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil20

.9 SALSICCIA

San Marzano sugo, fior di latte mozzarella, taleggio, fennel & chilli pork sausage, broccoli rape, rosemary23

.10 BUFALA E PROSCIUTTO

San Marzano sugo, buffalo mozzarella, prosciutto crudo, basil24

.11 HAWAIIAN

San Marzano sugo, fior di latte mozzarella, leg ham, pineapple22

.12 QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola, parmesan, mascarpone23

.13 NAPOLETANA

San Marzano sugo, buffalo mozzarella, black olives, anchovies, basil23

.14 BIANCA CON PATATA

E.V.O oil base, fior di latte mozzarella, taleggio, roasted potato, rosemary, Spanish onion, semi-dried tomato, black olives, chilli23

.15 BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio, pancetta, roquette, parmesan23

.16 VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, roasted potato, artichoke, black olives24

.17 BIANCA POLLO

E.V.O oil base, fior di latte mozzarella, roasted chicken, roasted pumpkin, Danish feta, cherry tomato24

DIETARIES - 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. Please ask one of our service staff for a dietary menu

No split bills - Credit card transaction fee 2%
B.Y.O Cake service fee \$4 per person
Public holiday surcharge applies 15%