

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

## SHARING MENU

### FEED ME ITALIAN STYLE!

It's easy! Enjoy our signature sharing menu of antipasto, pizze, arrosto, sides & salad.

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

Adults .....	65pp
Kids under 12 .....	35pp
ADD calamari with antipasto .....	10pp

Must include all guests on table.  
No takeaway permitted with Sharing Menu.

## ANTIPASTO

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & house made focaccia. Available in two sizes.  
Regular (serves 2 - 3 people)..... 30  
Large (serves 4 - 5 people)..... 50

## SMALL PLATES

Plain focaccia, sea salt, sesame, organic oil.....	8
Garlic, rosemary, mozzarella focaccia .....	14
Fried olives all' Ascolana filled with mince - 8pcs .....	12
Calamari fritti, black garlic mayo, lemon .....	22
Roasted spicy tiger prawns - 6pcs.....	19
Arancini, porcini mushroom, cheese, truffle mayo - 4pcs	16
Broccolini salad, fregola, black garlic, ricotta salata ...	16
Whipped cod roe dip, Pergamena Nero crackers .....	12
Spiedini di pollo, black garlic mayo - 3pcs .....	15

## PASTA

Fettuccini, veal osso bucco ragu, parmigiano .....	30
Gnocchi, porcini mushroom, black truffle & cream ....	30
Linguini, prawn, calamari, cherry tomato,	
white wine, olive oil, touch of chilli .....	32
Farfalle, pistachio pesto, touch of chilli .....	26

Available until sold out.

## ARROSTO

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

300 grams .....	40
600 grams .....	70

Available until sold out.

## SIDES & SALADS

Rucola salad, parmesan, roasted almonds .....	13
Garden salad, baby cos, mini roma, onion,	
cucumber, danish feta.....	13
Triple cooked potatoes, garlic, rosemary & sea salt...	15
Fries & sea salt .....	8

## BIMBI

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

Kids farfalle, napoli sauce.....	16
Kids gnocchi, napoli, mozzarella di bufalla.....	18
Kids vanilla, chocolate, lemon or mango dixie cup....	6

## 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 olives .....

25

### 2. SUPER MARIO

San Marzano sugo, fior di latte mozzarella, scamorza, roasted eggplant, parmesan, roasted pumpkin, basil .....

26

### 3. PORCINI E PANCETTA

San Marzano sugo, fior di latte mozzarella, mascarpone, porcini mushroom, pancetta .....

26

### 4. GAMBERI

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

26

### 5. SOPRESSA

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

24

### 6. PROSCIUTTO

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

26

### 7. NDUJA (N DOOYA)

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

24

### 8. MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil ...

22

### 9. SALSICCIA

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

24

### 10. BUFALA E PROSCIUTTO

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

26

### 11. HAWAIIAN

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

24

### 12. QUATTRO FORMAGGI

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

24

### 13. NAPOLETANA

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

24

### 14. BIANCA CON PATATA

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

25

### 15. BIANCA PANCETTA

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

25

### 16. VEGAN BIANCA CARCIOFI

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

25

### 17. BIANCA POLLO

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

25

**DIETARIES:** Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & 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%.

## APERITIVI

Aperol .....	10
Campari .....	10
Cinzano.....	9
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 .....	18
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### SPRITZ

Aperol & prosecco .....	18
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### AMERICANO

Campari, Cinzano Vermouth & soda .....	18
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### MONTY MULE

Amaro Montenegro, ginger beer & muddled lime ...	18
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### NEGRONI

Campari, Four Pillars gin, Silvio Carta Vermouth ....	22
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### ESPRESSO MARTINI

Vodka, kahlua & espresso .....	20
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### FROZEN STRAWBERRY DAQUIRI

Bacardi rum, strawberries, lime juice & sugar syrup ..	18
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### SGROPPINO

Lemon sorbet & vodka, topped with prosecco .....	18
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### HAPPY CHAPPY (NON-ALCOHOLIC)

Lime, mint, sugar syrup & soda .....	15
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### VIRGIN BELLINI (NON-ALCOHOLIC)

White peach nectar, sugar syrup & soda .....	12
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## BIRRA E SIDRO

On Tap   Carlton Draught 285ml.....	6
On Tap   Birra Peroni 300ml.....	9.5
On Tap   Peroni Leggera (LIGHT BEER) 300ml.....	7
Corona, Mexico .....	9
Menabrea, Italy .....	9
Moretti, Italy .....	9
Cider   Sidro Del Bosco Apple Cider, Treviso, Italy ....	9

## 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 & is typically produced by macerating herbs, roots, flowers, bark, &/or citrus peels in alcohol, either neutral spirits or wine, mixing the filtrate with sugar syrup & allowing the mixture to age in casks or bottles.

Amaro Montenegro, Bologna Italy .....	9	Vecchio Amaro, Calabria Italy .....	10
Rossa Amara, Sicily Italy .....	10	Cynar, Italy .....	9
Amaro Averna, Sicily Italy .....	10	Amaro Lucano, Basilicata Italy .....	9
Amacardo, Sicily Italy .....	10	Fernet Branca, Milano Italy .....	9

## CAFFE & TEA

Coffee by Rom Caffè, full cream & soy milk available ...	4
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## SPIRITS

### VODKA

Skyy.....	10
Ciroc .....	12
Belvadere .....	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 .....	12

### WHISKEY

Johnnie Walker 'Red Label' .....	10
Johnnie Walker 'Black Label' .....	12
Chivas 12yo.....	12
Laphroaig 10yo Single Mal.....	16
Talisker 10yo Single Malt.....	16
Canadian Club.....	12
Jack Daniels .....	12

### BOURBON

Wild Turkey.....	10
Makers Mark.....	12
Blantons Single Barrel.....	14
Russel's Reserve .....	14

### RUM

Bacardi .....	10
Sailor Jerry .....	12
The Kraken Black Spiced .....	12
Diplomatico Reserva .....	14

## IL VINO

### FRIZZANTE

Laurent Perrier Brut L.P Champagne Tours-sur-Marne, France .....	95
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Ruggeri 'Argeo' Prosecco Valdobbiadene, Italy .....	13   55
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Zonzo Moscato (Sweet like our friends at Zonzo Estate) Yarra Valley, Vic .....	12   50
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### VINO BIANCO

Vickery Riesling Watervale, SA.....	13   55
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Hidden Story Sauvignon Blanc King Valley, Vic .....	12   50
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Paolovino Pinot Grigio D.O.C Veneto, Italy .....	13   55
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Castelli Chardonnay Denmark, WA .....	14   65
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### VINO ROSSO

Takar Estate Pinot Noir Yarra Valley, Vic .....	14   65
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Paolovino Valpolicella D.O.C Veneto, Italy .....	13   55
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Hidden Story Cabernet Sauvignon King Valley, Vic .....	12   50
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Gran Sasso Montepulciano d'Abruzzo D.O.C Abruzzo, Italy.....	13   55
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Fallen Giants Shiraz Grampians, Vic.....	14   65
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### ROSATO

Port Phillip Estate Rosé Mornington Peninsula, Vic .....	13   55
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### VINO DOLCI

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

Tiramisu with mascarpone, espresso, marsala, savoiardi sponge .....	16
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Baby cinnamon sugar doughnuts, nutella .....	15
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Amaretto crème brûlée, amaretto biscuit .....	16
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Sweet ricotta cannoli, candied fruit, chocolate ...	6 each
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Chocolate molten cake with Amarena cherries .....	15
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