

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.

SHARING MENU

FEED ME ITALIAN STYLE!

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

Food is plentiful and served in the centre of the table allowing all to share.

ADULTS 70pp

KIDS UNDER 12

Margherita, fries, and can partake

in all courses above 40pp

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) 40

Large (serves 4 - 5 people) 65

SMALL PLATES

Plain focaccia, sea salt, sesame, organic oil..... 10

Garlic, rosemary, mozzarella focaccia 17

Fried olives all' Ascolana filled with mince - 8pcs 12

Calamari fritti, black garlic mayo, lemon 24

Roasted spicy tiger prawns - 6pcs 21

Arancini, porcini mushroom, truffle sauce - 4pcs 20

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

Whipped cod roe dip, Pergamena Nero crackers 12

Spiedini di pollo, black garlic mayo - 3pcs 15

Fresh oysters, cucumber, gin & tonic vinaigrette... 5.5ea

Mortadella 120 grams, pickles, pergamena

nera crisps 18

Add Scarmoza 50 grams 5

PASTA

Paccheri, pork sausage ragu, parmigiano 35

Gnocchi, porcini mushroom, black truffle & cream ... 32

Linguine, spanner crab, cherry tomato,

bottarga, touch of chilli..... 38

Farfalle, pistachio pesto, touch of chilli 30

ARROSTO

AGNELLO

Slow cooked lamb served with Italian salsa verde.

300 grams 50

600 grams 85

PORCHETTA

Roasted pork shoulder, warm capers, rosemary butter.

300 grams 50

600 grams 85

SIDES & SALADS

Rucola salad, parmesan, roasted almonds 13

Garden salad, baby cos, mini roma, onion,

cucumber, Yarra Valley Persian feta, oregano 14

Radicchio, baby cos, roasted fava,

apple balsamic vinaigrette 14

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

Fries & sea salt 11

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

Gelato dixie cup - vanilla, chocolate, lemon sorbet ... 8

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 28

2. SUPER MARIO

San Marzano sugo, fior di latte mozzarella, scamorza, roasted eggplant, parmesan, roasted pumpkin, basil 29

3. PORCINI E PANCETTA

San Marzano sugo, fior di latte mozzarella, mascarpone, porcini mushroom, pancetta 29

4. GAMBERI

San Marzano sugo, fior di latte mozzarella, marinated tiger prawns, roasted zucchini, cherry tomato, chilli ... 28

5. SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salami, black olives 28

6. PROSCIUTTO

San Marzano sugo, fior di latte mozzarella, prosciutto crudo, roquette, cherry tomato, parmesan 29

7. NDUJA (N DOOYA)

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami 28

8. MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil ... 25

9. SALSICCIA

San Marzano sugo, fior di latte mozzarella, taleggio, fennel & chilli pork sausage, broccoli rabe, rosemary 28

10. BUFALA E PROSCIUTTO

San Marzano sugo, buffalo mozzarella, prosciutto crudo, basil 29

11. HAWAIIAN

San Marzano sugo, fior di latte mozzarella, leg ham, pineapple 28

12. QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola, parmesan, mascarpone 28

13. NAPOLETANA

San Marzano sugo, buffalo mozzarella, black olives, anchovies, basil 28

14. PORCINI E TARTUFO

San Marzano sugo, fior di latte mozzarella, porcini mushroom, parmesan, drizzle truffle oil 29

15. PIZZA CON CARCIOFI

San Marzano sugo, fior di latte mozzarella, gorgonzola, prosciutto, roquette, marinated artichokes 29

16. BIANCA CON PATATA

E.V.O oil base, fior di latte mozzarella, taleggio, roasted potato, rosemary, spanish onion, semi-dried tomato, black olives, chilli 28

17. BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio, pancetta, roquette, parmesan 28

18. VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, roasted potato, artichoke, black olives 29

19. BIANCA POLLO

E.V.O oil base, fior di latte mozzarella, roasted chicken, roasted pumpkin, danish feta, cherry tomato 29

*Gluten free extra \$4

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%.

COCKTAILS

APEROL SPRITZ

Aperol & prosecco 18

AMERICANO

Campari, Cinzano Vermouth & soda 18

BELLINI

Classic bellini, prosecco & peach nectar 18

FROZEN STRAWBERRY DAQUIRI

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

MONTY MULE

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

SGROPPINO

Lemon sorbet & vodka, topped with prosecco 18

THE VIGANO LIMONCELLO SPRITZ

Limoncello, prosecco, soda 18

BLUE LAGOON

Blue curacao, vodka, lemonade 20

ESPRESSO MARTINI

Vodka, kahlua & espresso 20

GIN SOUR

Rhubarb & ginger gin, fresh lime, sugar syrup 20

MARGARITA

Tequila, Cointreau, fresh lime 20

NEGRONI

Campari, Four Pillars gin, Silvio Carta Vermouth 22

HAPPY CHAPPY (NON-ALCOHOLIC)

Lime, mint, sugar syrup & soda 15

Add Vodka 7

VIRGIN BELLINI (NON-ALCOHOLIC)

White peach nectar, sugar syrup & soda 12

APERITIVI

Cinzano 10

Martini Bianco 10

Martini Rosso 10

Aperol 12

Campari 12

Silvio Carta Vermouth di Sardegna 12

Capo Capo 12

Rosso Antico 12

Punt e Mes 12

AMARI - GRAPPA (A SELECTION AVAILABLE AT THE MAIN BAR)

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 12

Rossa Amara, Sicily Italy 12

Amaro Averna, Sicily Italy 12

Amacardo, Sicily Italy 12

Amaro Ramazzotti, Milano Italy..... 12

BIRRA E SIDRO

On Tap | Carlton Draught 285ml 9

On Tap | Birra Peroni 300ml 12

Peroni Leggera (LIGHT BEER) 10

Corona, Mexico 12

Menabrea, Italy 12

Moretti, Italy 12

Cider | Sidro Del Bosco Apple Cider, Treviso, Italy ... 12

SPIRITS

VODKA

Skyy 10

Ciroc 12

Belvedere 15

Grey Goose 15

TEQUILA

Herradura Plata 14

Herradura Reposado 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 | 110

Canevel Prosecco D.O.C

Valdobbiadene, Italy 14 | 65

Zonzo Moscato (Sweet like our friends at

Zonzo Estate) Yarra Valley, VIC 13 | 55

VINO BIANCO

Sevenhill Riesling

Clare Valley SA 14 | 65

Colomba Bianca Grillo

Sicily, Italy 14 | 65

Nericon Vineyard Sauvignon Blanc

Beelbanger, NSW 12 | 50

Paolovino Pinot Grigio D.O.C

Veneto, Italy 13 | 55

Collefrisio Trebbiano d'Abruzzo

Abruzzo, Italy 14 | 65

Stefani Chardonnay

Yarra Valley, VIC 14 | 65

VINO ROSSO

Hoddles Creek Pinot Noir

Yarra Valley, VIC 14 | 65

Terrazze Pinot Nero

Trentino, Italy | 65

Torrebruna Chianti

Tuscany, Italy 14 | 65

Paolovino Valpolicella D.O.C

Veneto, Italy 13 | 55

Masi Costasera Amarone Classico

Veneto, Italy | 170

Nericon Vineyard Cabernet Sauvignon

Beelbanger, NSW 12 | 50

Vigneti Radica Montepulciano d'Abruzzo D.O.C

Abruzzo, Italy 14 | 65

Kangaroo Island Shiraz

Kersbrook, SA 14 | 65

ROSATO

Nericon Vineyard Rosè, Beelbanger, NSW ... 13 | 55

VINO DOLCI

Colomba Bianca Malvasia, Sicily Italy

60ml / 500ml 10 | 65

Rob Dolan Late Harvest Sav Blanc, Yarra Valley, VIC

500ml bottle 45

DOLCI

Tiramisu, mascarpone, espresso, marsala,

cacao sponge 18

Baby cinnamon sugar doughnuts, nutella..... 15

Amaretto crème bruleé, amaretto biscuit..... 18

Sweet ricotta cannoli, candied fruit, chocolate 8each

Torta Di Chocolate, warm chocolate pudding,

Amarena cherries 15

Pera Cotta, peanut brittle, mascarpone 18

Chocolate & Coffee Tartufo, hazelnut

chocolate crumb 17

Lamington slice gelato, freeze dried raspberries 17

Crema Caffè, frozen coffee cream 12

Add Frangelico, Baileys or Sambuca 8

CAFFE & TEA

Coffee by Rom Caffè, full cream milk only 4

EBT, Earl Grey, Chamomile, Peppermint, Green Tea 4