

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. 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

### 16. BIANCA PANCETTA

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

### 17. VEGAN BIANCA CARCIOFI

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

### 18. BIANCA POLLO

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

### 19. BIANCA MORTADELLA

E.V.O oil base, fior di late mozzarella, mortadella, pistachio nuts, stracciatella ..... 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

### GRASSHOPPER

Crème de menthe, creme de cacao, cream ..... 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

Cave De Ribeauville Riesling

Alsace, France ..... 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

## CAFFE & TEA

Coffee by Rom Caffè, full cream milk only ..... 4

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