

# BUONA PASQUA

## EASTER SUNDAY 31st MARCH 2024

### SHARING MENU

#### ANTIPASTO MISTO

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetable, olives & housemade focaccia bread

#### FOLLOWED BY PIZZA

##### SALSICCIA

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

##### QUATTRO FORMAGGI

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

#### FOR MAIN

##### AGNELLO

Slow cooked lamb, salsa verde (GF) (DF)

##### PORCHETTA

Slow roasted pork shoulder, warm capers, rosemary butter (GF)

#### SIDES - CONTORNI

Triple cooked roasted potatoes, garlic, rosemary & sea salt (GF) (V)

Italian roquette, parmesan salad & nuts (GF) (V)

#### DESSERT - DOLCE

Torta di Cioccolato

### LUNCH RESERVATIONS

ADULTS / \$80 PER HEAD

CHILDREN UNDER 12 / \$45 PER HEAD

\*Drinks additional

\*Prepayment is required at time of booking  
(Non refundable)

Seats are limited with available seating times from 11am with a 2pm exit or 2.30pm with a 5pm exit.

### DINNER RESERVATIONS

Dinner reservations are available from 6.15pm

\*Standard \$70 Sharing Menu (excluding dessert)

\*Kids \$40

To book your table head to our website:

[www.farmvigano.com.au](http://www.farmvigano.com.au)

and select the dining tab in the menu  
or call **9407 1212**, during office hours.