

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

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

- * Drinks at bar prices. 15% public holiday surcharge applies for lunch and dinner.
- * Prepayment is required at time of booking (Non refundable).

DINNER RESERVATIONS

Dinner reservations are available from 6.15pm.

- * Booking of 8 or above Standard \$70 sharing menu applies (excluding dessert).
- * Kids \$40.

To book your table head to our website:

www.farmvigano.com.au

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