

BUONA PASQUA

EASTER SUNDAY 20TH APRIL 2025

SHARING MENU

ANTIPASTO MISTO

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

FOLLOWED BY PIZZA

BIANCA CON PATATA

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

PORCINI PANCETTA

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

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)

Rucola salad, parmesan, roasted almonds (GF) (V)

DESSERT - DOLCE

Lamington slice gelato, freeze dried raspberries

LUNCH RESERVATIONS

ADULTS / \$90 PER HEAD

CHILDREN UNDER 10 / \$50 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 6pm.

- * Booking of 8 or above standard \$75 sharing menu applies (excluding dessert).
- * Kids Under 10 \$45.

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.