

# Mothers DAY

SUNDAY THE 12TH MAY 2019

WE LOVE THE ITALIAN APPROACH TO DINING. IT'S A FOOD CULTURE THAT BELIEVES QUALITY PRODUCE IS EVERYTHING. THIS ETHOS RINGS TRUE FOR FARM VIGANO, THE MENU IS SEASONAL, LOCAL AND ORGANIC WHERE POSSIBLE AND OF COURSE, BEST SHARED WITH FRIENDS. SPECIALISING IN ANTIPASTI, PIZZE AND SHARE PLATES, FARM VIGANO IS AN IDEAL VENUE FOR GATHERINGS OF ALL SIZES.

## SHARING MENU

### ANTIPASTO MISTO TO START

Our Signature platter of Italian salumi, imported & local cheeses, grilled and pickled vegetables, olives & our casalinga bread

### FOLLOWED BY PIZZA

#### PORCINI E PANCETTA ORIGINALE

San Marzano sugo, fior di latte mozzarella, mascarpone cheese, porcini mushrooms, pancetta

#### SUPER MARIO

San Marzano sugo, fior di latte mozzarella, smoked scamorza, roasted eggplant, parmesan, fresh ricotta, basil (V)

### AGNELLO E PORCHETTA FOR MAIN

Braised, slow cooked lamb, salsa verde & Rolled pork, crispy skin, warm caper & rosemary butter

### THE SIDE

Triple cooked potatoes  
Salads

### BIGNÈ TO SHARE

Custard filled Italian profiteroles, chocolate sauce and roasted almond flakes

## LUNCH + DINNER

ADULTS / \$75 PER HEAD

NON ADULTS UNDER 12 / \$30 PER HEAD

Seats are limited with available seating times from

LUNCH 11am with a 2pm exit or 2:30pm with a 5pm exit

DINNER Reservations available from 6:30pm

## RESERVATIONS

To book your table call 9407 1212 during office hours  
Mon - Sat 9am to 5pm or Email [ciao@farmvigano.com.au](mailto:ciao@farmvigano.com.au)

A credit card is required to secure all bookings.

*Farm Vigano*

DINING WEDDINGS EVENTS

CREDIT CARD TRANSACTION FEE 2% / NO SPLIT BILLS  
BYO CAKE SUBJECT TO \$4 PER PERSON CAKE SERVICE FEE